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Oenological yeasts

		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
IOC 11-1002™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC 11-1002 K™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC 18-2007™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC B 2000™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC B 3000™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC BE FRESH™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC BE FRUITS™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC BE THIOLS™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC BIO™ 	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC BOREAL™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC BY™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC CALYPSO™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC DIVINE™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC DYNAMIX™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC EXENCE™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC FIZZ™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC FIZZ +™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC FRESH ROSÉ™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC GAÏA™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.

		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
IOC HARMONIE™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC INFINI'TWICE™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC PRESTIGE™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC PRIMROUGE - R 9001™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC R 9002™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC R 9008™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC RÉVÉLATION TERROIR™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC RÉVÉLATION THIOLS™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC SMOOZBERRY™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IOC TWICE™	Active dry yeasts	✓	✓		On Kosher yeasts for Passover, the SK logo appears on the packaging.
IONYS_{WF}™	Active dry yeasts	✓			
LEVEL² BIODIVA™	Active dry yeasts	✓			
VELLUTO EVOLUTION™	Active dry yeasts	✓			

Optimising fermentation

		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
ACTIPROTECT ROSÉ™	Yeast autolysates, inactivated yeasts	✓			
ACTIVIT™	Inactivated yeasts, diammonium phosphate, thiamine	✓			
ACTIVIT NAT™	Yeast autolysates, inactivated yeasts	✓			
ACTIVIT O™	Yeast autolysates, inactivated yeasts, thiamine	✓			
CELLCLEAN™	Yeast hulls	✓			
EXTRA PM™	Yeast autolysates, inactivated yeasts	✓			
HYDRA PC™	Yeast autolysates, inactivated yeasts	✓			
DIAMMONIUM PHOSPHATE	Diammonium phosphate	✓			
VITISTART™	Thiamine	✓			

Enzymes		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
MYZYM AROMA™	Glycosidases	✓			
MYZYM CLARIF™	Pectinolytic enzymes	✓			
MYZYM ELEVAGE™	β-Glucanases	✓			
MYZYM EXTRACT™	Pectinolytic enzymes	✓			
MYZYM MPF™	Pectinolytic enzymes	✓			
MYZYM READY PRESS™	Pectinolytic enzymes	✓			
MYZYM RED FRUIT™	Pectinolytic enzymes , Glycosidases	✓			
MYZYM ULTRA CLARIF™	Pectinolytic enzymes	✓			
MYZYM ULTRA EXTRACT™	Pectinolytic enzymes	✓			
MYZYM WHITE FRUITS™	Pectinolytic enzymes Glycosidases	✓			

Clarification - Fining of musts		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
BENTOFERM™	Active sodium bentonite, ellagic tannins, diammonium phosphate	✓			
BENTOSTAB™ GRANULÉS	Active sodium bentonite	✓			
BENTOSTAB™ POWDRE	Active sodium bentonite	✓			
BENT'UP™	Active sodium bentonite	✓			
INOBENT™	Active sodium bentonite	✓			
INOBENT NAT™	Non-activated calco sodium bentonite	✓			
PHENOX-FREE™	Vegetal proteins, charcoal	✓			
POLYOXYL™	Vegetal proteins	✓			
PVPP POWDRE	Vegetal proteins , tartaric acid	✓			

Lees alternatives		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
FULLPROTECT™	Inactivated yeasts and tannin	✓			
GLUTAROM™	Inactivated yeasts	✓			
GLUTAROM EXTRA™	Inactivated yeasts	✓			
PURE-LEES™ LONGEVITY	Inactivated yeasts	✓		Ⓢ	
SPHERE BLANC™	Inactivated yeasts	✓			
SPHERE ROUGE™	Inactivated yeasts	✓			
ULTIMA FRESH™	Mannoproteins, arabic gum	✓			
ULTIMA SOFT™	Mannoproteins, arabic gum	✓			

Tannins

		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
ESSENTIAL ANTIOXIDANT™	Gall nut tannins	✓			
FULLCOLOR™	Proanthocyanidic and ellagic tannins, inactivated yeasts	✓			
MANN BOUQUET B 19™	Proanthocyanidic tannins, inactivated yeasts with guaranteed glutathione content	✓			
MANN BOUQUET R 16™	Proanthocyanidic and ellagic tannins, inactivated yeasts	✓			
TANIFASE ELEVAGE™	Ellagics tannins	✓			
TANIN BOUQUET R 36™	Ellagics tannins and proanthocyanidics	✓			
TANIN CRISTALLIN™	Proanthocyanidics and gallics tannins	✓			
TANIN SR™	Proanthocyanidics tannins	✓			
TANIN TC™	Gallics tannins	✓			

Stabilisation

		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
FLASHGUM™	Arabic gum, origin <i>Acacia Verek</i> , instand dissolution	✓			
FLASHGUM™ R	Arabic gum, origin <i>Acacia Seyal</i>	✓			
INOSTAB G™	Cellulose gum	✓			

Correctors

		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
ASCORBIC ACID	Ascorbic acid	✓			
CITRIC ACID	Citric acid	✓			
METATARTARIC ACID	Metatartaric Acid	✓			
TARTARIC ACID	Tartaric acid	✓			
CARBION ENO™	Actif charcoal	✓			
CARBION ENO-H™	Actif charcoal	✓			
CARBION™ GRANULÉS	Actif charcoal	✓			
CARBION™ POWDRE	Actif charcoal	✓			
FLAVOCLEAN™	Actif charcoal	✓			
NETAROM™	Specific inactivated yeasts	✓			
NETAROM EXTRA™	Specific inactivated yeasts	✓			

Sulfurous products

		PARVE	PASSOVER	CERTIFICATION LOGO	COMMENTS
POTASSIUM METABISULFITE	Potassium metabisulfite	✓			