

## IOC Oenological products suitable for winemaking under EU BIO and/or NOP





List elaborated following the execution of rules (UE) no. 203/2012 from the 8th march 2012 commission, and the execution of rules no. 2018/1584 from the 22st October 2018, editing the rule (CE) no. 889/2008 on the modalities of the rule (CE) no. 834/2007 from the Consul these last two repealed is replaced by EU Regulation no. 2018/848 and these secondary acts (delegated regulation and implementing regulation) and the rule NOP for the USA related to organic wine. It is your responsibility to find out from your certification organisms and to check the conformity with the list of products bellow. This list is a guide and is an interpretation, of which we hope to be as close as possible, from the rules applied. IOC will not be able to be kept responsible for an interpretation mistake, or others damages linked to the use of this list without further research from your side.

Oenological yeasts		EU REGULATION BIO WINE	NOP (made with)
IOC 11-1002 ™	Active dry yeasts	<b>√</b> (1)	✓
IOC 11-1002 K ™	Active dry yeasts	<b>√</b> (1)	✓
IOC 18-2007 ™	Active dry yeasts	<b>√</b> (1)	✓
IOC B 2000 ™	Active dry yeasts	<b>√</b> (1)	✓
IOC B 3000 ™	Active dry yeasts	<b>√</b> (1)	✓
IOC BE FRESH™	Active dry yeasts	<b>√</b> (1)	✓
IOC BE FRUITS™	Active dry yeasts	<b>√</b> (1)	✓
IOC BE THIOLS™	Active dry yeasts	<b>√</b> (1)	✓
IOC BIO™ ZZZ	Active dry yeasts	✓	✓
IOC BOREAL™	Active dry yeasts	<b>√</b> (1)	✓
IOC BY™	Active dry yeasts	<b>√</b> [1]	✓
IOC CALYPSO™	Active dry yeasts	<b>√</b> (1)	✓
IOC DYNAMIX™	Active dry yeasts	<b>√</b> (1)	✓
IOC EXENCE TM	Active dry yeasts	<b>√</b> (1)	✓
IOC FIZZ™	Active dry yeasts	<b>√</b> (1)	✓
IOC FIZZ +™	Active dry yeasts	<b>√</b> (1)	✓
IOC FRESH ROSÉ™	Active dry yeasts	<b>√</b> (1)	✓
IOC GAÏA™	Active dry yeasts	<b>√</b> (1)	✓
IOC HARMONIE™	Active dry yeasts	<b>√</b> (1)	✓
IOC INFINI'TWICE™	Active dry yeasts	<b>√</b> (1)	✓
IOC PRESTIGE™	Active dry yeasts	<b>√</b> (1)	✓
IOC PRIMROUGE - R 9001™	Active dry yeasts	<b>√</b> [1]	✓
IOC R 9002™	Active dry yeasts	<b>√</b> (1)	✓
IOC R 9008™	Active dry yeasts	<b>√</b> (1)	✓
IOC RÉVÉLATION TERROIR™	Active dry yeasts	<b>√</b> (1)	✓
IOC RÉVÉLATION THIOLS™	Active dry yeasts	<b>√</b> [1]	✓
IOC SMOOZBERRY TM	Active dry yeasts	<b>√</b> (1)	✓
IOC TWICE™	Active dry yeasts	<b>√</b> [1]	✓
IOC 11-1002 ™	Active dry yeasts	<b>√</b> [1]	✓
IOC 11-1002 K TM	Active dry yeasts	<b>√</b> (1)	✓

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		EU REGULATION BIO WINE	NOP (made with)
IONY\$ <sub>WF</sub> <sup>TM</sup>	Active dry yeasts	<b>√</b> (1)	✓
LEVEL <sup>2</sup> BIODIVA <sup>TM</sup>	Active dry yeasts	<b>√</b> [1]	✓
VELLUTO EVOLUTION ™	Active dry yeasts	<b>√</b> (1)	✓

Optimising ferment	ation	EU REGULATION BIO WINE	NOP (made with)
ACTICLEAN <sup>TM</sup>	Yeast autolysates, inactivated yeasts	<b>√</b> [1]	✓
ACTIPROTECT+TM	Yeast autolysates, inactivates yeasts	<b>√</b> (1)	✓
ACTIPROTECT EXPRESS TM	Yeast autolysates, inactivated yeasts	<b>√</b> (1)	✓
ACTIPROTECT ROSÉ TM	Yeast autolysates, inactivated yeasts	<b>√</b> (1)	✓
ACTIVIT™	Inactivated yeasts, diammonium phosphate, thiamine	<b>√</b> (1)	NA
ACTIVIT NAT TM	Yeast autolysates, inactivated yeasts	<b>√</b> (1)	✓
ACTIVIT O TM	Yeast autolysates, inactivated yeasts, thiamine	<b>√</b> (1)	NA
ACTIVIT SAFE™	Yeast autolysates, Yeast hulls	<b>√</b> (1)	✓
AROMACTIVIT 1&2 ™	<ul><li>1- Yeast autolysates, inactivated yeasts, thiamine</li><li>2- Yeast autolysates, diammonium phosphate, thiamine</li></ul>	<b>√</b> (1)	NA
BIO YEAST CELL WALLS TM	Yeast hulls	✓	✓
CELLCLEAN™	Yeast hulls	<b>√</b> [1]	✓
EXTRA PM ™	Yeast autolysates, inactivated yeasts	NA	✓
FOSFOVIT™	Diammonium phosphate, thiamine	✓	NA
HYDRA PC TM	Yeast autolysates, inactivated yeasts	<b>√</b> (1)	✓
NATJJA™	Yeast autolysates, inactivated yeasts, chitosan	<b>√</b> (1)	NA
NATJJA FIZZ ™	Yeast autolysates, inactivated yeasts, chitosan	<b>√</b> (1)	NA
NUTRIFLORE FML TM	Inactivated yeasts	<b>√</b> (1)	✓
NUTRIFLORE PDC ™	Inactivated yeasts	<b>√</b> (1)	✓
DIAMMONIUM PHOSPHATE	Diammonium phosphate	✓	NA
PHOSPHATES TITRÉS TM	Diammonium phosphate, thiamine	✓	NA
STIMULA CHENIN BLANC TM	Yeast autolysates	<b>√</b> (1)	✓
STIMULA PINOT NOIR TM	Yeast autolysates	<b>√</b> (1)	✓
THIAMINE	Thiamine	✓	NA

Enzymes		EU REGULATION BIO WINE	NOP (made with)
MYZYM AROMA TM	Glycosidases	NA	✓
MYZYM CLARIF ™	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM CLEAR TM	Pectinolytic enzymes, β-Glucanases	NA	✓
MYZYM ELEVAGE ™	β-Glucanases	NA	✓
MYZYM EXTRACT™	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM MPF TM	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM READY CLARIFICATION ™	Pectinolytic enzymes	<b>√</b> (2)	✓

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		EU REGULATION BIO WINE	NOP (made with)
MYZYM READY EXTRACTION ™	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM READY EXTREM ™	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM READY PRESS ™	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM READY SPIRIT TM	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM READY'UP ™	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM RED FRUIT ™	Pectinolytic enzymes, Glycosidases	NA	✓
MYZYM ULTRA CLARIF TM	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM ULTRA EXTRACT TM	Pectinolytic enzymes	<b>√</b> (2)	✓
MYZYM WHITE FRUITS TM	Pectinolytic enzymes, Glycosidases	NA	✓

Clarification - Fining	g of musts	EU REGULATION BIO WINE	NOP (made with)
BENTOLACT B TM	Bentonite and potassium caseinate	✓	NA
BENTOLACT \$ TM	Bentonite and potassium caseinate	✓	NA
BENTONITE L100	Active sodium bentonite	✓	NA
BENTOSTAB™ GRANULATED	Active sodium bentonite	✓	NA
BENTOSTAB™ POWDER	Active sodium bentonite	✓	NA
BENT'UP <sup>TM</sup>	Active sodium bentonite	✓	NA
POTASSIUM CASEINATE	Potassium caseinate	✓	NA
CLARIFIANT S TM	Active sodium bentonite	✓	NA
CLARIFIANT NAT™	Non-activated calco sodium bentonite	✓	✓
GEL'UP™	Pork gelatine 80-100°Bloom	✓	✓
INOBENT™	Active sodium bentonite	✓	NA
INOBENT NAT ™	Non-activated calco sodium bentonite	✓	✓
INOFINE V TM	Vegetal proteins	<b>√</b> (1)	✓
INOFINE V MES TM	Vegetal proteins, tartaric acid	<b>√</b> (1)	NA
QI FINE™	Pea proteins, chitosan, tartaric acid	<b>√</b> (1)	NA
QI FINE MES TM	Pea proteins, chitosan, tartaric acid, Potassium bisulfate	<b>√</b> (1)	NA
Qi NO[Ox]™	Pea proteins, bentonite, chitosan	<b>√</b> (1)	NA
QI UP XC ™	Chitosan, tartaric acid	<b>√</b> (1)	NA
QI UP XC MES TM	Chitosan, tartaric acid	<b>√</b> (1)	NA

Bacteria		EU REGULATION BIO WINE	NOP (made with)
ACIDOpHIL + ™	Bacteria	✓	✓
EXTRAFLORE CO-IN <sup>TM</sup>	Bacteria	✓	✓
EXTRAFLORE COMPLEXITY TM	Bacteria	✓	✓
EXTRAFLORE DENSITY ™	Bacteria	✓	✓
EXTRAFLORE PURE FRUIT ™	Bacteria	✓	✓

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		EU REGULATION BIO WINE	NOP (made with)
INOBACTER™	Bacteria	✓	✓
MALOTABSTM	Bacteria formulated in tablets	NA	✓
MAXIFLORE ELITE ™	Bacteria	✓	✓
MAXIFLORE SATINE TM	Bacteria	✓	✓
ML PRIME TM	Bacteria	✓	✓
ML PRIME LAB TEST TM	Bacteria	✓	✓

Lees alternatives		EU REGULATION BIO WINE	NOP (made with)
EDIFYS RILIEVO TM	Inactivated yeasts, yeast autolysates	✓	✓
EDIFYS INCISO TM	Inactivated yeasts, yeast autolysates	✓	✓
FULLPROTECT™	Inactivated yeasts and tannin	✓	✓
GLUTAROM™	Inactivated yeasts	NA	✓
GLUTAROM EXTRA™	Inactivated yeasts	NA	✓
PURE-LEES™ LONGEVITY	Inactivated yeasts	<b>√</b> (1)	✓
SPHERE BLANC TM	Inactivated yeasts	<b>√</b> (1)	✓
SPHERE EXPRESS ™	Inactivated yeasts, mannoproteins	<b>√</b> (1)	✓
SPHERE ROUGE ™	Inactivated yeasts	<b>√</b> (1)	✓
ULTIMA FRESH TM	Mannoproteins, arabic gum	<b>√</b> (1)	✓
ULTIMA JUMP™	Mannoproteins, arabic gum	<b>√</b> (1)	✓
ULTIMA READY EXPRESSION TM	Mannoproteins, arabic gum, citric acid (<1%)	<b>√</b> (1)	NA
ULTIMA READY FIZZ ™	Mannoproteins, arabic gum, citric acid	<b>√</b> (1)	NA
ULTIMA READY LIFE ™	Mannoproteins, arabic gum, citric acid (<1%)	<b>√</b> [1]	NA
ULTIMA SOFT TM	Mannoproteins, arabic gum	<b>√</b> (1)	✓

Tannins		EU REGULATION BIO WINE	NOP (made with)
ESSENTIAL ANTIOXIDANT TM	Gall nut tannins	<b>√</b> (1)	✓
ESSENTIAL FREE VEG TM	Proanthocyanidic tannins	<b>√</b> (1)	✓
ESSENTIAL FRESH <sup>TM</sup>	Ellagic and proanthocyanics tannins	<b>√</b> (1)	✓
ESSENTIAL OAK BARREL TM	Ellagic tannins, oak tannins	<b>√</b> (1)	✓
ESSENTIAL OAK PROGRESS ™	Ellagic tannins, oak tannins	<b>√</b> (1)	✓
ESSENTIAL OAK STRONG TM	Ellagic tannins, oak tannins	<b>√</b> (1)	✓
ESSENTIAL OAK SWEET TM	Ellagic tannins, oak tannins	<b>√</b> (1)	✓
ESSENTIAL PASSION TM	Proanthocyanidic tannins	<b>√</b> (1)	✓
ESSENTIAL PEL TM	Gallic and proanthocyanidic tannins	<b>√</b> (1)	✓
ESSENTIAL PEP TM	Proanthocyanidic tannins	<b>√</b> (1)	✓

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		EU REGULATION BIO WINE	NOP (made with)
EXGRAPE PEL TM	Proanthocyanidic tannins, 100% skins tannins	<b>√</b> (1)	✓
EXGRAPE PEP ™	Proanthocyanidic tannins, 100% seeds tannins	<b>√</b> (1)	✓
FULLCOLOR™	Proanthocyanidic and ellagic tannins, inactivated yeasts	<b>√</b> (1)	✓
INOTAN B POUDRE™	Proanthocyanidic tannins	<b>√</b> (1)	✓
MANN BOUQUET B 19 ™	Proanthocyanidic tannins, inactivated yeasts with guaranteed glutathione content	NA	✓
MANN BOUQUET R 16 TM	Proanthocyanidic and ellagic tannins, inactivated yeasts	<b>√</b> (1)	✓
PRIVILEGE BLEU TM	Ellagic tannins, US oak tannins	<b>√</b> (1)	✓
PRIVILEGE NOIR TM	Proanthocyanidic and ellagic tannins	<b>√</b> (1)	✓
SOLUTION TC TM	Ellagics tannins	<b>√</b> (1)	NA
TANIFASE ELEVAGE ™	Ellagics tannins	<b>√</b> (1)	✓
TANIN BOUQUET B 45 ™	Proanthocyanidics and gallics tannins	<b>√</b> (1)	✓
TANIN BOUQUET R 36 ™	Ellagics tannins and proanthocyanidics	<b>√</b> (1)	✓
TANIN CAS TM	Ellagics tannins	<b>√</b> (1)	✓
TANIN CRISTALLIN TM	Proanthocyanidics and gallics tannins	<b>√</b> (1)	✓
TANIN SR™	Proanthocyanidics tannins	<b>√</b> (1)	✓
TANIN SR TERROIR TM	Gallics tannins	<b>√</b> (1)	✓
TANIN TC TM	Gallics tannins	<b>√</b> (1)	✓
VOLUTAN™	Proanthocyanidics tannins, 100% grape tannins	<b>√</b> (1)	✓
VOLUTAN™	Proanthocyanidics fannins, 100% grape fannins	<b>√</b> (1)	

Fining of wines		EU REGULATION BIO WINE	NOP (made with)
COLFINE™ LIQUIDE	Hydrolysed pork gelatine 0°Bloom	<b>√</b> (1)	NA
COLFINE™ POWDER	Hydrolysed pork gelatine	<b>√</b> (1)	✓
COLLE PERLE ™ LIQUIDE	Hydrolysed pork gelatine	<b>√</b> (1)	NA
COLLE PERLE ™ POWDER	Hydrolysed pork gelatine	<b>√</b> (1)	✓
CRISTALLINE™ LIQUIDE	Fish based finning, citric acid, potassium bisulfite	<b>√</b> (1)	NA
CRISTALLINE™ PLUS	Fish based finning, citric acid, potassium bisulfite	<b>√</b> (1)	NA
CRISTALLINE™ SUPRA	Fish based finning, citric acid, potassium metabisulfite	<b>√</b> (1)	NA
FISHANGEL™	Fish based finning, pork gelatine	<b>√</b> (1)	NA
FISHANGEL™ MES	Fish based finning, pork gelatine, citric acid, potassium bisulfite	<b>√</b> (1)	NA
FYNEOTM	Yeast protein extract	<b>√</b> (1)	✓
GELOCOLLE™	Silica gel	NA	✓
INOCOLLE™	Pork gelatine 15°Bloom, potassium bisulfite	<b>√</b> (1)	NA
VINOFINE ROUGE ™	Pea proteins, potato protein, bentonite	<b>√</b> [1]	NA

Stabilisation		EU REGULATION BIO WINE	NOP (made with)
METATARTARIC ACID	Metatartaric acid	✓	NA
MICRONISED CREAM OF TARTAR	Potassium bitartrate	✓	✓

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		EU REGULATION BIO WINE	NOP (made with)
FLASHGUM™	Arabic gum, origin Acacia Verek, instand dissolution	NA	✓
FLASHGUM™ BIO	Arabic gum, origin Acacia Verek, instand dissolution	✓	✓
FLASHGUM™ R LIQUIDE	Seyal acacia gum	<b>√</b> (1)	NA
FLASHGUM <sup>TM</sup> R MF	Arabic Gum solution from Acacia Seyal, microfiltrated	<b>√</b> (1)	NA
FLASHGUM™ R	Arabic gum, origin Acacia Seyal	<b>√</b> (1)	✓
GOMME ARABIQUE SD TM	Arabic gum, origin Acacia Verek, for sparkling wine	<b>√</b> (1)	NA
INOGUM™ 300	Solution of arabic gum origin Acacia Verek	<b>√</b> (1)	NA
INOGUM™ MF	Solution gum origin Acacia Verek, microfiltrated	<b>√</b> (1)	NA

Correctors		EU REGULATION BIO WINE	NOP (made with)
ASCORBIC ACID	Ascorbic acid	✓	✓
ACTICARBONE ENO ™	Actif charcoal	<b>√</b> (3)	✓
BACTILESS NATURE™	A. <i>Niger</i> biopolymer and yeast hulls	✓	NA
CITRIC ACID	Citric acid	✓	✓
ŒNO LACTIC ACID	Lactic acid (L+)	✓	✓
L(+ ) TARTARIC ACID	Tactic acid (T+)	✓	✓
POTASSIUM BICARBONATE	Potassium bicarbonate	✓	NA
CARBION ENO TM	Actif charcoal	<b>√</b> (3)	✓
CARBION ENO-H TM	Actif charcoal	<b>√</b> (3)	✓
CARBION™ GRANULATED	Actif charcoal	<b>√</b> (3)	NA
CARBION™ POWDER	Actif charcoal	<b>√</b> (3)	✓
CARBOCLEAN™	Actif charcoal	<b>√</b> (3)	✓
CALCIUM CARBONATE	Calcium carbonate	✓	✓
FLAVOCLEAN™	Actif charcoal	<b>√</b> (3)	✓
NETAROM™	Specific inactivated yeasts	<b>√</b> (1)	✓
NETAROM EXTRA TM	Specific inactivated yeasts	<b>√</b> (1)	NA
NO BRETT INSIDE™	Chitosan	✓	NA
NO BRETT IN'TABS™	Chitosan tablets	✓	NA
OTACLEAN <sup>TM</sup>	Actif charcoal	<b>√</b> (3)	✓
QI SMOKE ™	Actif charcoal, chitosan	✓	NA
REDUCIT™	Copper citrate, acid citric	✓	NA
SOLUTION METATARTRIQUE	Metatartaric Acid	✓	NA

Oakwood pieces		EU REGULATION BIO WINE	NOP (made with)
FEELWOOD™	Oak chips	✓	✓

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Sulfurous products		EU REGULATION BIO WINE	NOP (made with)
POTASSIUM BISULFITE 150g/L	Potassium bisulfite	✓	NA
BISULFITE MOD	Potassium bisulfite	✓	NA
CASSIT™	Potassium bisulfite, citric acid	✓	NA
INODOSE™ (2 et 5)	Potassium metabisulfite effervescent tablets	✓	NA
INODOSE <sup>TM</sup> GRANULÉS	Potassium metabisulfite, potassium bicarbonate	✓	NA
POTASSIUM METABISULFITE	Potassium metabisulfite	✓	NA
6 % SULPHUR SOLUTION	Pure SO <sub>2</sub> dissolved in water	✓	✓
SULFIBONDETM	Potassium bisulfite	✓	NA
SULFIDÉGORGEMENT™	Potassium bisulfite	✓	NA
SULFITAGE K 60	Potassium bisulfite	✓	NA
SULFIVIN K <sup>TM</sup> (100/150/180)	Potassium bisulfite solution at 100/150/180/g/L	✓	NA

Rectified Concentrated Grape Must (RCGM)		EU REGULATION BIO WINE	NOP (made with)
SUCRAISIN™ MCR BIO	Rectified Concentrated Grape Must	✓	✓