

HARVEST

2024



IOC

Révétons votre différence

Our new products

2024-2025



ACTIPROTECT EXPRESS TM

Much simpler yeast inoculation, without compromising fermentation quality

- Combination of a high-quality yeast protector and an innovative micro-agglomeration process: high sterol bioavailability
- Decisive simplification of yeast rehydration: accelerated resuspension, reduced powderiness, no need to heat the water beforehand, no temperature acclimatisation of the yeasts
- Improves fermentation safety and aromatic revelation



EXTRAFLORE DENSITY TM

Add volume to your wines

- Robust under limiting conditions (high alcohol, low malic acid)
- Contributes to smoothness and roundness
- Reduces bitterness and aggressivity making red wines easier to drink



VINOFINE ROUGE TM

The leading vegan alternative to gelatin in red wine

- Unique effectiveness, proven by a 4-year collaborative project
- Aromas are better respected, recognised by users
- Reasonable cost



(1) From BIO material if available

Our harvest selection



IOC BE FRESH™

Natural yeast to balance the freshness of ripe red grapes... without producing sulphides flavors nor sulphites



NATJJA™ range

Improves the wellness of the yeast and optimises its aromatic development capacities

Bioprotection



IOC GAÏA™

Pre-fermentation bioprotection acclaimed all over the world for its antimicrobial efficacy

As a complement or alternative to the action of sulphites



IOC CALYPSO™

Optimizes and secures the cold stabulation process on grape lees
Revelation and preservation of varietal thiols



Qi FINE™

The best alternative to PVPP: adsorption of oxidizable and coloured polyphenols

Pre-fermentative bioprotection – Usable in Organic EU and NOP winemaking

IOC CALYPSO™



Protection of musts. Non-fermentative *Metschnikowia pulcherrima* helps intensify and protect aromas prior to fermentation.



IOC GAÏA™



Harvest protection. Non-fermentative *Metschnikowia fructicola* helps combat the development of harmful indigenous flora.



IOC BOREAL™



Bio-acidification of musts. *Lachancea thermotolerans* yeast capable of producing high levels of lactic acid to rebalance the freshness of wines. A natural alternative to acidifying additives.

Enzymatic treatment

MYZYM AROMA™

NOP

Brings out varietal aromas from precursors.

MYZYM CLARIF™

●*
NOP

Clarifies musts.

MYZYM ULTRA CLARIF™

●*
NOP

Clarifies musts in difficult conditions.

MYZYM CLEAR™

NOP

Clarifies musts and wines affected by *Botrytis* & enhances filterability.

MYZYM ÉLEVAGE™

NOP

Enhances richness and aromas by accelerated yeast autolysis.

MYZYM EXTRACT™

●*
NOP

Extracts colour and enhances structure.

MYZYM ULTRA EXTRACT™

●*
NOP

Extracts colour and enhances structure in difficult conditions.

MYZYM MPF™

●*
NOP

Extracts colour and aromatic precursors in cold maceration.

MYZYM READY CLARIFICATION™



●*
NOP

Liquid formulation for clarifying musts in difficult conditions.

MYZYM READY EXTRACTION™



●*
NOP

Concentrated liquid formulation for grape maceration (increased colour and volume in the mouth).

MYZYM READY EXTREM™



●*
NOP

Liquid formulation for clarifying in extreme conditions (cold, hot, very pectic juices).

MYZYM READY PRESS™



●*
NOP

Liquid formulation for increasing the yield during harvest pressing for producing white or rosé wines.

MYZYM READY SPIRIT™



●*
NOP

Liquid formulation for pressing and clarifying musts for distillation products (low PME).

MYZYM READY'UP™



●*
NOP

Dedicated liquid formulation for clarification in flotation processes.

MYZYM RED FRUITS™

NOP

Extracts and brings out aromatic precursors in red grapes.

MYZYM WHITE FRUITS™

NOP



Extracts and brings out aromatic precursors in white grapes.

◆ = liquid formulation / ● = Products that may be used in ORGANIC (BIO) winemaking processes (EU) in line with the (EU) COMMISSION EXECUTIVE REGULATION (EU) No 203/2012 of 8 March 2012 and Commission Implementing Regulation No 2018/1584 of 22 October 2018 amending Regulation (EC) No 889/2008 laying down detailed rules for the application of Council Regulation (EC) No 834/2007; the latter two have been repealed and replaced by Regulation (EU) No 2018/848 and its secondary acts (delegated regulation and implementing regulation) and the NOP Regulation for the USA as regards organic wine. It is your responsibility to contact your certification body to check compliance with your charter.* = under certain conditions, check with our [list of usable products in ORGANIC winemaking](#) available on our website.








Clarifying and fining musts

BENT'UP™	●	Activated sodium bentonite powder enhances compaction of surface flotation sediment.	
BENTOSTAB™	●	Activated sodium bentonite, comes in powder and granule form, for deproteinising musts as well as white and rosé wines.	
CLARIFIANT NAT™	● NOP	A preparation made up of a non-activated bentonite, dedicated to riddling and clarifying sparkling wines produced along traditional method lines.	
COLORPROTECT V™		A combination of bentonite, PVPP and plant-based protein (pea) for preventive and curative treatment of oxidation.	
FRESHPROTECT NEO™		Preventive and curative treatment of oxidase breakdown, reduces bitterness and herbaceous notes.	
GEL'UP™	●* NOP	Porcine gelatine in powder form, soluble when heated.	
INOBENT NAT™	● NOP	Natural sodium-calcium bentonite dedicated to flotation, in granules, for efficient clarification with moderate deproteinisation.	
INOFINE V™ INOFINE V MES™	●* ●* ●*	Plant-based protein (100% pea) eliminates oxidizable and oxidized polyphenols for preventive treatment of oxidation. INOFINE V™ and INOFINE V MES™ are compatible for clarifying and fining musts in flotation.	
PHENOX-FREE™		A dedicated inactivated yeast/PVPP - based formulation which reduces the need for PVPP, while optimizing efficacy. Combats oxidation of white and rosé musts, as well as correcting colours, bitterness and dryness.	
POLYOXYL™		A combination of bentonite and PVPP for a moderate and clarifying deproteinisation effect. Enhances taste and sensory profiles of musts from affected harvests (mildew).	
PVPP POUDRE		Used for fining musts and wines, PVPP shows great affinity for polyphenols. It provides preventive and curative treatment for oxidation of wines, while reducing bitterness.	
Qi FINE™ Qi FINE MES™	●* ●* ●*	A combination of chitosan and plant-based protein (pea), ideal for fining white and rosé musts, enhancing taste properties and reducing astringency and bitterness, while ensuring antioxidant protection.	
Qi-No[Ox]™	●*	A combination of plant-based protein (pea), chitosan and ultrapure bentonite used for fining musts and wines to correct oxidised colours.	
Qi UP XC™ Qi UP XC MES™	●* ●* ●*	A biopolymer of fungal origin (chitosan), for clarification of white, rosé and red musts. It features excellent antioxidant properties as a result of interactions with oxidised and oxidisable polyphenols, metal chelation (iron and copper) and its action in eliminating free radicals.	
TRAP'METALS™		A combination of PVI/PVP, yeast cell walls and chitosan, used to trap metals thereby indirectly preserving thiols.	










Oxidative stability of must: lees alternatives

FULLPROTECT™	● NOP	Dedicated inactivated yeasts and tannin to protect colour and aromas of white and rosé wines from oxidation occurring during pre-fermentation stages.	
GLUTAROM™	NOP	Inactivated yeasts naturally rich in glutathione. Preserves the aromas and freshness of white wines and at the same time prevents premature aromatic ageing.	
GLUTAROM EXTRA™	NOP	A formulation with high glutathione content that is pro-active in preserving wines low in sulphites.	

Sulphiting operations

BISULFITE D'AMMONIUM 	Ammonium bisulphite solution at 150 g/L of SO ₂ .
INODOSE™ 2 ou 5 	Potassium metabisulphite-based effervescent tablets release 2 or 5g of SO ₂ .
METABISULFITE DE POTASSIUM 	Used for sulphiting fresh harvests, musts and wines. For 1g of SO ₂ , add 2g of potassium metabisulphite.
SULFITANIN™ 	A solution of ammonium bisulphite and Tara tannin at 100 g/L used for sulphiting musts.
SULFIVIN A™ 	Solutions of ammonium bisulphite at 100, 180, 400 and 600 g/L of SO ₂ .
SULFIVIN K™  	Solutions of potassium bisulphite at 100, 150 and 180 g/L of SO ₂ .

Decolourising and decontaminating musts

ACTICARBONE ENO™ / CARBION ENO™  	Activated plant-based carbon with high decolourising power, preserves the organoleptic characteristics of wines.
CARBION GRANULÉS™ 	Activated plant-based carbon. Ideal for decolourising stained musts and wines.
CARBOCLEAN™  	Decolourising and aroma-friendly charcoal.
FLAVOCLEAN™  	Activated plant-based carbon, with high deodorizing capacity. Corrects organoleptic characteristics of musts affected by fungi such as rot and powdery mildew.
OTACLEAN™  	Activated plant-based carbon, with high decontaminating power against ochratoxin A.

Yeast inoculation: Unconventional yeasts

Usable in organic EU and NOP winemaking

IOC DYNAMIX™



A complex mixture of yeasts to bring out terroir potential and allow grapes to achieve their full expression, in complete safety.

Yeast inoculation: Specific yeasts

Usable in organic EU and NOP winemaking

IOC 18-2007™



The reference in Champagne for alcoholic fermentation and secondary fermentation. Excellent adaptation to the most difficult conditions. Rapidly established, it ensures complete breakdown of sugars.

IOC B 2000™



Fosters fruity, aromatic expression for producing fresh, aromatic wines. Particularly interesting for grape varieties poor in varietal precursors.

IOC B 3000™



Brings out the intensity and aromatic complexity of wines, with notes of yellow fruit and flowers, while contributing to full-bodiedness and roundness.

IOC BE FRESH™



Rebalances aromatic freshness in concentrated harvests, while limiting sulphite content. Prevents the reduction of wines.



IOC BE FRUITS™



Allows the fruity esters to be revealed without producing SO₂. For producing healthy, clear wines with intense aromas of fresh fruit, while limiting sulphite content.



IOC BE THIOLS™

Combines strong expression of fruity thiols with an inability to produce SO₂.

**IOC BIO™**

Certified ORGANIC, preserves typicality of still and sparkling wines.

IOC FRESH ROSÉ™

Enhances the floral and varietal expression of rosé wines. Brings out aromatic intensity with notes of flowers, citrus fruit and spices.

IOC FIZZ™

For sparkling winemaking using the closed tank method. Ensures rapid and complete secondary fermentation.

IOC FIZZ+™

Contributes to the aromatic intensity of sparkling wines produced using the closed tank method. Excellent fermentation capacities in both secondary fermentation and first fermentation.

IOC INFINI'TWICE™

Perfect balance between body and freshness in white wines, now without limits.

IOC PRIMROUGE R 9001™

Ideal for producing round and aromatic wines, typical of red fruits and confectionery. Resulting wines have better colouring, a clear, fruity nose and are supple on the palate.

IOC R 9002™

Ideal for producing well-structured wines for laying down. Brings out aromas intermingling spices and black fruits. Enhances colour fixing phenomena.

IOC R 9008™

Ideal for producing wines with complex ripe fruit aromas and significant full-bodiedness. Helps limit the sensation of dryness and bitterness.

IOC RÉVÉLATION TERROIR™

Ideal for preserving the intensity of colour and helps bring out varietal fruity aroma, finesse and elegance.

IOC RÉVÉLATION THIOLS™

Fosters the full expression of fruity thiols, for a superior aromatic potential, with notes of citrus and passion fruit, while limiting vegetal notes.

IOC TWICE™

Ideal for a perfect balance between roundness/full-bodiedness and final freshness. Fresh and complex fruity aromas.

Structuring in fermentation: lees alternatives

EDIFYS RILIEVO™

Allows to work on the finish of red wines by reducing the sensations of astringency and greenness. Contributes to the impression of freshness.

EDIFYS INCISO™

Allows to work on the attack and the mid-palate of red wines with a sense of volume and smoothness. Contributes to the impression of maturity.

Optimising fermentation

ACTICLEAN™

Detoxicant inactivated yeasts and cellulose medium to prevent or curb sluggish or stuck fermentations.

ACTIPROTECT EXPRESS™

Much simpler yeast inoculation without compromising fermentation quality. **NEW**

ACTIPROTECT+™

A protective agent which strengthens the yeast's plasma membrane during rehydration. Better prepared, it consequently produces fewer undesirable compounds.

ACTIPROTECT ROSÉ™

A latest-generation yeast protective agent that helps release precursors of thiols aromas to bring out the aromatic character of rosé wines.

ACTIVIT™

A nutrient made up of di-ammonium phosphate, inactivated yeasts and thiamine, ensures regular development of yeasts in the event of significant deficiency.

ACTIVIT NAT™	●* NOP	A 100%-organic nitrogen nutrient recommended for preventing sulphurous odours, facilitating alcoholic fermentation and bringing out varietal thiols.
ACTIVIT O™	●*	A complete 100%-organic nitrogen nutrient with thiamine for high-quality fermentation and good aromatic expression, while limiting production of SO ₂ .
ACTIVIT SAFE™	●* NOP	Nutrient and detoxifier for the final phases of alcoholic fermentation.
AROMACTIVIT 1 & 2™	●*	Synergy of nutritional action with 2 complementary nutrients: • just after yeasting: AROMACTIVIT 1™ improves the yeast biomass. • at 1/3 AF: AROMACTIVIT 2™ redirects metabolic flows towards aromatic biosynthesis.
CELLCLEAN™	●* NOP	Yeast cell wall with a high adsorption capacity for fermentation inhibitors. Preventive use during fermentation or in case of stuck fermentation.
NATJJA™	●*	Improves the healthiness of yeast and its metabolism for bringing out aromas. Counters oxidant stress undergone by the yeast. NEW
NATJJA FIZZ™	●*	Improves the healthiness of yeast and its metabolism for bringing out aromas in secondary fermentation conditions. Counters oxidant stress undergone by the yeast during this stage. NEW
VITISTART™		A complex nutrient that is a good compromise between a combined nitrogen source and cellulose source, particularly well-suited for conditions of white and rosé musts.

		Nitrogen source		Added assimilable nitrogen (mg/L) for 40g/hL added*		Ammoniacal nitrogen		Nutrients of yeast origin					Others		
		Organic nitrogen	Mineral nitrogen	Direct calculation	Technical equivalent (kinetic)	Phosphates	Sulphates	Aminoacids	Assimilable peptides	Sterols and lipids	Minerals	Vitamins	Added thiamine	Cellulose	Chitosan
Yeast rehydration	ACTIPROTECT EXPRESS™			na	na			na	na	★★★ ★★★	★★★ ★★	★★ ★★			
	ACTIPROTECT+™			na	na			na	na	★★★	★★ ★★	★★ ★★			
	ACTIPROTECT ROSÉ™			na	na			na	na	★★★ ★★	★★★ ★★	★★ ★★			
Optimizers of sensory metabolism	NATJJA™	★★★ ★★		13,5	35			★★ ★★	★★	★	★★★ ★★	★★ ★★			★★
	NATJJA FIZZ™	★★★ ★★		13,5	35			★★ ★★	★★	★	★★★ ★★	★★ ★★			★
	AROMACTIVIT 1™	★★★ ★★		38	53			★★ ★★	★★ ★★	★	★★ ★★	★★ ★★	★★		
	AROMACTIVIT 2™	★★★★	★★★★	17	45	✓		★★★★ ★★	★	★	★★ ★★	★★ ★★	★★		
Organic nutrients	ACTIVIT O™	★★★ ★★		17	45			★★★★ ★★	★	★	★★★★	★★★★	★★★★		
	ACTIVIT NAT™	★★★ ★★		17	45			★★★★ ★★	★	★	★★★★	★★★★			
	ACTIVIT SAFE™	★★★★		8	20			★★★★	★	★★	★★	★★			
Mixed nutrients	ACTIVIT™	★★	★★★★	52	56	✓		★★			★★	★★	★★		
	VITISTART™	★	★★	46	48	✓	✓	★			★	★★	★★	★★	
Detoxicants	ACTICLEAN™	★		1,5	4			★			★	★★		★★ ★★	
	CELLCLEAN™			na	na			na	na	★	★★	★★			

* For calculation of nutrient addition, please use equivalent nitrogen value

Malolactic fermentation

EXTRAFLORE COMPLEXITY™ (Formerly EXTRAFLORE)



Controls malolactic fermentation and sensory complexity in wines.

EXTRAFLORE DENSITY™



Robust, volume on the palate and smoothness, less aggressive wines (less astringent and less bitter). **NEW**

EXTRAFLORE CO-IN'™ (Formerly INOFLORE)



For fruity wines in co-inoculation.

EXTRAFLORE PURE FRUIT™



Purity of fruity notes and control of malolactic fermentation in difficult conditions.

INOBACTER™



Malolactic fermentation of musts and wines with very low pH.

MAXIFLORE ELITE™



Contributes to structure and balance between notes of ripe fruit and spices.

MAXIFLORE SATINE™



Reduces astringency and prevents buttery aromas.

NUTRIFLORE FML™



Optimised nutrient for accelerating malolactic fermentation.

NUTRIFLORE PDC™



Dedicated nutrient for optimising the execution of malolactic starter phases.



GUIDE TO CHOOSING BACTERIA

		EXTRAFLORE CO-IN'™	EXTRAFLORE COMPLEXITY™	EXTRAFLORE DENSITY™	EXTRAFLORE PURE FRUIT™	MAXIFLORE SATINE™	MAXIFLORE ELITE™	INOBACTER™
Conditions of use	Type of product	MBR (direct inoculation)	MBR (direct inoculation)	MBR (direct inoculation)	MBR (direct inoculation)	1-Step™ (rapid acclimatisation)	1-Step™ (rapid acclimatisation)	Standard (starter phase)
	Simplicity of use	★★★★	★★★★	★★★★	★★★★	★★★	★★★	★
	Co-inoculation	★★★★	★	★★★	★★★	★★★★	★★	★
	Sequential inoculation	★	★★★★	★★★★	★★★★	★★★★	★★★★	★★★★
	Application parameters	Alcohol	< 13,5 % vol	< 14,5 % vol	< 16 % vol (red wine) < 13,5 % vol (white wine)	< 16 % vol	< 15,5 % vol	< 13,5 % vol
		pH	> 3,25	> 3,2	> 3,15	> 3,2	> 3,2	> 2,9
		SO ₂ tot	< 60 mg/L	< 50 mg/L	< 55 mg/L (red wine) < 30 mg/L (white wine)	< 60 mg/L	< 60 mg/L	< 60 mg/L
		Temp*	18 °C - 26 °C	18 °C - 22 °C	18 °C - 26 °C	15 °C - 26 °C	18 °C - 26 °C	18 °C - 22 °C
	Resistance to polyphenols		★★	★★	★★★	★★★	★★★★	★★
			★★	★★	★★★	★★★	★★★★	★★
Sensory profile	Aromatic complexity	★★★★	★★★★	★★★	★★	★★	★★★★	★★★
	Diacetyl (buttery notes)	Nothing in co-inoculation	Average	Low	Very low	Very low	Significant	Very low
	Spices	★	★★★★	★	★	★★	★★★★	★★★
	Fruity	★★★★	★★	★★★	★★★★	★★★	★★	★★★
	Roundness	★★	★★	★★★★★	★★★	★★★★	★★	★★★
	Structure	★	★★★★	★★★	★★	★★★	★★★★	★★★
CEnological application	White wine	★★	★★	★★	★★	★★	★★	★★★★
	Red wine	★★★★	★★★★	★★★★	★★★★	★★★★	★★★★	★
	Rosé wine	★★	★	★★	★★★	★★	★	★★
	Base wine	★	★	★	★	★	★	★★★★
	Primeur wine	★★★★	★	★★	★★★	★★	★	★

* Avoid temperatures above 22°C when ethanol level is above 10% vol, and stay below 20°C when it is above 14% vol.

Tannins or chips? Each process has its solution

Tannins in winemaking

ESSENTIAL ANTIOXIDANT™



Gallic tannin with remarkable antioxidant properties. Contributing neither astringency nor bitterness, it is an excellent alternative for reducing SO₂ doses.



FULLCOLOR™



Synergetic effect of ellagic, proanthocyanidin tannins and yeast polysaccharides for enhanced stabilisation of the colouring material and heightened taste characteristics in wine (body, bringing out fruity aromas and aromatic freshness).

MANN BOUQUET R16™



Synergetic effect of ellagic, proanthocyanidin (grape) tannins and inactivated yeasts rich in manno-proteins to enhance the sensation of full-bodiedness and bring out fruity aromas.

MANN BOUQUET B19™



Synergetic effect of proanthocyanidin tannins and inactivated yeasts rich in glutathione for more aromatic freshness and complexity on the palate.

TANIN CRISTALLIN™



Tara tannin, moderate antioxidant action.

TANIN SR™



Proanthocyanidin tannin from quebracho, sacrificial effect to preserve the grapes' tannins.

TANIN SR TERROIR™



A combination of proanthocyanidin and ellagic tannins which improves the structure of wines and acts on the body.

VOLUTAN™



A proanthocyanidin tannin 100% from grapes, which compensates for imbalance in the grape's natural tannins. Stabilise colour by forming tannin/anthocyanin combinations.

Winemaking chips



A recipe to suit your aromatic profile (chips and staves)

BALANCE & STRUCTURE™



For imbalanced matrices, masks vegetal characteristics.

CHOC & TOASTED™



Chocolate and grilled notes, strong sweetening power.

FRUIT & SOFT™



Respects fruit, sweetness and discreet vanilla notes.

FULL & COMPLEX™



Fullness, sweetness, toasted notes and aromatic complexity.

RICH & SUBTLE™



Aromatic complexity, moka notes and caramel. Refreshes fruity notes.

SWEET & FRESH™



100% fresh wood, provides structure.

◆ = liquid formulation / ● = Products that may be used in ORGANIC (BIO) winemaking processes (EU) in line with the (EU) COMMISSION EXECUTIVE REGULATION (EU) No 203/2012 of 8 March 2012 and Commission Implementing Regulation No 2018/1584 of 22 October 2018 amending Regulation (EC) No 889/2008 laying down detailed rules for the application of Council Regulation (EC) No 834/2007; the latter two have been repealed and replaced by Regulation (EU) No 2018/848 and its secondary acts (delegated regulation and implementing regulation) and the NOP Regulation for the USA as regards organic wine. It is your responsibility to contact your certification body to check compliance with your charter.* = under certain conditions, check with our [list of usable products in ORGANIC winemaking](#) available on our website.



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