



ORGANIC WINEMAKING (BIO AND/OR NOP)

Before using, the products conformity must be validated in compliance with the certification body. This list was updated on 01/04/2022. Please note that this list is for information purposes only and it evolves regularly.



Check on our website: <https://lamothe-abiet.com/en/quality-certificates>



REGULATION

Amended EU Regulation No. 848/2018 on authorised oenological practices and treatments in organic winemaking. USDA (United States Department of Agriculture) NOP (National Organic Program) regulation.

USE	COMPOSITION	PRODUCTS	ORGANIC WINE REGULATION EU 848/2018 amended	NOP (USA) «MADE WITH...»	
FERMENTATION PRODUCTS	Yeasts	Gamme Excellence®, Gamme L.A.	Autorised		
	Bacteria	CEno 1®, Bactérie XTREM			
YEAST NUTRITION PRODUCTS	Diammonium phosphate	Phosphate diammonique	Autorised	Not Autorised	
	Diammonium phosphate, thiamine chlorohydrate	Vitaferment PH			
	Thiamine chlorohydrate	Thiamine			
	Yeast cell walls	Flor'Protect®	Autorised		
	Inactivated yeasts	CEnoStim®, OptiThiols®, OptiEsters®, Aroma Protect®	Autorised	Autorised	
	Inactivated yeasts, diammonium phosphate, thiamine	OptiFerm®		Not Autorised	
	Yeast autolysates, inactivated yeasts	OptiFlore® O		Autorised	
	Yeast autolysates	Natur'Soft®			
	Inactivated yeasts, yeast cell walls	OptiML®			
	Inactivated yeasts, β-glycosidase enzymes	Aroma T'n'T	Not Autorised	Autorised	
CLARIFICATION PRODUCTS	Pectolytic enzymes	Novoclair® Speed, VInoClear® Classic, VInoCrush® Classic, VInozym® Ultra FCE, VInozym® FCE G, VInozym® Process, VInozym® Vintage FCE, CEnozymb® Clear, CEnozymb® Crush, CEnozymb® Ultra FCE	Autorised <i>For clarification only</i>	Autorised	
	Other Enzymes	CEnozymb® Fruity White, VInoflow® Max, VInotaste® Pro, Lacticide, CEnozymb® Thiols, CEnozymb® Red Expression	Not Autorised		
	Natural bentonite	Bentosol Poudre, Bentosol Protect, Bentosol FT	Autorised		
	Activate bentonite	Bentosol E2F®	Autorised	Not Autorised	
	Potassium alginate	Alginate E2F®	Autorised		
	Pea proteins	Greenfine® Must, Greenfine® Must-L	Autorised		
	Pea proteins, calcium bentonite, inactivated yeasts	GreenFine® Nature	Autorised <i>Until the end of AF</i>	Autorised	
	Fish fining agent	Colle de poisson L.A.	Autorised	Not Autorised	
	Casein	Caséine soluble			
	Potassium caseinate	Caséimix			
	Silicon dioxide	Blankasit Super, Gel de Silice L.A.			
	Gelatins	Geldor®, Gélatine de Russie Supérieure, Gélatine Spéciale Vins Fins, Gelfine®, Gelflot	Autorised	Autorised	
	Ovalbumins	Albumine d'œuf poudre, Ovaline®			
	Inactivated yeasts, pectolytic enzymes	Natur'Fine® Prestige			
	Tannins		Tan'Excellence®, Pro Tanin R®, Softan® Finition, Softan® Power, Softan® Sweetness, Softan® Vinification, Tanin E2F®, Tan&Sense® Volume, Tan&Sense® Forte, Tan&Sense® Expression, Tan & Sense® Origin, Vinitan® Advance	Autorised	Not Autorised
			Tanin Gallique à l'Alcool		

USE	COMPOSITION	PRODUCTS	ORGANIC WINE REGULATION EU 889/2008 amended	NOP (USA) «MADE WITH...»
STABILISATION & CONSERVATION PRODUCTS	Metatartaric acid	Antitartre 36, Antitartre 40	Autorised	Not Autorised
	Potassium bitartrate	Bitartrate de potassium	Autorised	
	Sulfur dioxide	Sulfisol 6%		
	Sulfur dioxide and potassium bisulfite	Sulfisol 10%, Sulfisol 18%	Autorised	Not Autorised
	Potassium bisulfite	Sulfisol 15%		
	Potassium metabisulfite	Pyrosulfite de potassium, Coeff 2, Coeff 5		
	Sulfur	Pastilles et Bougies	Autorised	
	L-ascorbic acid	Acide Ascorbique		
	Citric acid	Acide Citrique		
	Carbon (decolouring)	Charbon Super Ultose	Autorised	Not Autorised, Autorised only for filtration
	Carbon (decontamination)	Géospriv		
	Chitosane	KillBrett®		
	Mannoprotein	STAB K®, Manno'Sense®	Autorised	Not Autorised
	Arabic gum and mannoprotein	Subli'Sense, Manno'Gom		
	Arabic gum	Gomme arabique L.A., Gomme arabique ST, Vinogom®, Polygom, Excelgom®		
ACIDIFICATION & DEACIDIFICATION PRODUCTS	Lactic acid	Acide Lactique	Autorised	Autorised
	L(+) tartaric acid	Acide Tartrique		
	Calcium carbonate	Carbonate de Chaux		
	Potassium bicarbonate	Bicarbonate de Potassium		Not Autorised
FILTRATION PRODUCTS	Perlite	Harbolite 900, Harbolite 900S	Autorised	
	Diatomaceous earth	Diatose B, Diatose R, Diatose L.A. 0, Diatose L.A. 1, Diatose L.A. 2		
		Diatose L.A. 5, Diatose L.A. 6, Diatose L.A. 14, Celite 545	Autorised	Not Autorised
CENOBOIS® RANGE	Oak products	Copeaux, Granulars, Oak Inside, Stick Inside, CEnoblends®, CEnobois® 3D, Sticks CEnobois®, Staves CEnobois® 18mm, Blocks CEnobois® 18mm	Autorised	

CERTIFICATE OF NO AVAILABILITY IN EUROPEAN ORGANIC WINE

At present, the company Lamothe-Abiet certifies that it does not have commercially available organic equivalents for the products listed in this certificate.

All the products of the Lamothe-Abiet mark:

- Are not from Genetically modified organisms and do not contain a G.M.O within the meaning of part A article 2 of directive the EEC 2001/18 of the 3/12/01. They are not food products or ingredients obtained entirely or partially starting from genetically modified substrates concerned with the regulation EEC 1830/2003; this indicates the absence of cloning.
- Do not result from ionizing treatment nor of irradiations.
- Do not result from the use of the nanotechnologies except Blankasit Super and Gel de Silice.
- Do not contain nor are elaborated with substrate containing sewage sludge, with petrochemical substrate or with sulfite waste liquor.

Refer to the website of: www.intrants.bio to know the products from Lamothe-Abiet brand usable in organic winemaking BIO EU and/or NOP USA.

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Ambre RAIBON,
Quality Manager
on 01/04/2022