

TTB STATUS OF LAMOTHE-ABIET WINEMAKING PRODUCTS

§24.246: Allowed by TTB

§24.250: Allowed by TTB for domestic use.

§24.249: Experimentation for new treating or process. Submit a TTB application for experimental use

Category	Product Name	Composition	Approved as (use)	Limitations	TTB status	Certified organic
Bacteria	Oeno 1®	Oenococcus oeni	Stabilize grape wines		§24.246	
Enzymes	Oenozym® Crush White Oenozym® Crush Red Oenozym® Clar Oenozym® TH Oenozym® FW	Pectinases	To clarify and stabilize wine. To facilitate separation of juice from the fruit	N/A		
Fining	Gelfine®	Gelatin (food grade)	Clarify and to stabilize wine			
	Natur'Fine® Prestige	Yeast cell walls + Autolyzed yeast + Pectinases	Clarify and filter wine	Yeast cell walls used shall not exceed 3lb/1000 gal (36 g/hL)		
	PVPP Granule	PVPP	Clarify and to stabilize wine	PVPP used shall not exceed 60 lb/1000 gal (719 g/hL) and shall be removed during filtration		
	Polymix®	PVPP + Potassium Caseinate		PVPP used shall not exceed 60 lb/1000 gal (719 g/hL) and shall be removed during filtration. Yeast cell walls used shall not exceed 3lb/1000 gals (36 g/hL)		
	Polymix® Natur'	PVPP + Bentonite + Yeast cell walls + Autolyzed yeast		Activated carbon used shall not exceed 25 lb/1000 gal (3.0 g/L).		
	Geospriv	Activated carbon	To assist precipitation during fermentation To clarify and to purify wine To clarify and to stabilize wine or juice To remove color in wine and/or juice			
Oak	Oenobois® range	Oak chips and insert	Alternative to barrel	N/A		
Stabilization	Gomme LA Vinogom® Excelgom®	Acacia (gum Arabic)	Clarify and to stabilize wine	Gum Arabic used shall not exceed 16 lb/1000 gal (192 g/hL)		
	Vinoprotect®		Stabilize wine from the precipitation of potassium bitartrate crystals	CMC used shall not exceed 0.8% of the wine		
	Stab K®	Yeast mannoproteins		Yeast mannoproteins used must not exceed 400 mg/L		
	Subli'Sense®	Acacia (gum Arabic) + Yeast mannoproteins		Gum Arabic used shall not exceed 16 lb/1000 gal (192 g/hL) Yeast mannoproteins used shall not exceed 400 mg/L		
	KillBrett®	Chitosan		Remove spoilage organisms	Chitosan used shall not exceed 0.8 lb/1000 gal (10 g/hL)	

Category	Product Name	Composition	Approved as (use)	Limitations	TTB status	Certified organic
Tannins	Pro Tannin R® Vinitan® Advance Tan&Sense® Volume Tan&Sense® Forte	Tannin	Clarify or adjust tannin content	Addition of tannin shall not impart wine color. Residual amount of tannin (in gallic acid equivalents) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine.	\$24.246	
	Yeast	Excellence® XR Excellence® DS Excellence® TXL Excellence® FTH Excellence® STR LA Bayanus Excellence® B-Nature	Yeast	Fermentation		
Softan® V Softan® FT Softan® P Softan® S		Tannin, Acacia (Arabic gum)	Clarify or adjust tannin content	Addition of tannin shall not impart wine color. Residual amount of tannin (gallic acid equivalents) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Total addition shall not exceed 150 mg/L (calculated in tannic acid). Gum Arabic used shall not exceed 16 lb/1000 gal (192 g/hL)		
Yeast Nutrients		OptiThiols® OptiEsters® OenoStim®	Yeast cell walls + autolyzed yeast	Yeast nutrient to facilitate fermentation in the production of grape or fruit wine	Yeast cell walls used shall not exceed 3 lb/1000 gal (36 g/hL)	
	OptiFlore® O Natur' Soft®	Autolyzed yeast				
	OptiFerm®	Yeast cell walls + autolyzed yeast + Di-ammonium phosphate	Di-ammonium phosphate used shall not exceed 8 lb/1000 gal (96 g/hL). Yeast cell walls used shall not exceed 3 lb/1000 gal (36 g/hL)			



LAMOTHE - ABIET
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