

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



List elaborated following the execution of rules (UE) n203/2012 from the 8 march 2012 commission, and the execution of rules n2018/1584 from the 22 October 2018, editing the rule (CE) n889/2008 on the modalities of the rule (CE) n834/2007 from the Consul 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.

Optimisation of fern	nentation	EU REGULATION BIO WINE	NOP (made with)
ACTIPROTECT	Yeast autolysates, inactivated yeasts	<b>√</b> [1]	$\checkmark$
ACTIPROTECT +	Yeast autolysates, inactivated yeasts	<b>√</b> [1]	✓
ACTIPROTECT ROSÉ	Yeast autolysates, inactivated yeasts	<b>√</b> [1]	✓
ACTIVIT	Inactivated yeasts, diammonium phosphate, thiamine	<b>√</b> [1]	NA
ACTIVIT NAT	Yeast autolysates, inactivated yeasts	<b>√</b> [1]	✓
ACTIVIT O	Yeast autolysates, inactivated yeasts, thiamine	<b>√</b> [1]	NA
BIO YEAST CELL WALLS	Yeast hulls	✓	✓
CELLCLEAN	Yeast hulls	<b>√</b> [1]	✓
EXTRA PM	Yeast autolysates, inactivated yeasts	<b>√</b> [1]	✓
FERMIVIT PM	Specifics inactivated yeasts	<b>√</b> [1]	✓
FOSFOVIT	Diammonium phosphate, thiamine	✓	NA
HYDRA PC	Yeast autolysates, inactivated yeasts	<b>√</b> [1]	✓
NUTRIFLORE FML	Inactivated yeasts	NA	✓
NUTRIFLORE PDC	Inactivated yeasts	NA	✓
NUTRIO SUCCESS	Yeast autolysates, inactivated yeasts, yeast hulls	<b>√</b> [1]	✓
PHOSPHATE DIAMMONIQUE	Diammonium phosphate	✓	NA
PHOSPHATES TITRÉS	Diammonium phosphate, thiamine	✓	NA
SUCCESS PROTECT	Yeast autolysates, inactivated yeasts	<b>√</b> [1]	✓
THIAMINE	Thiamine	✓	NA



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Oenological yeast	S	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]	✓
	Active dry yeasts	√	✓
IOC BY	Active dry yeasts	<b>√</b> [1]	✓
IOC DYNAMIX	Active dry yeasts	<b>√</b> [1]	✓
IOC EXENCE	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 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 RP 15	Active dry yeasts	<b>√</b> [1]	✓
IOC TWICE	Active dry yeasts	<b>√</b> [1]	✓
SUCCES AROMA	Active dry yeasts	<b>√</b> [1]	$\checkmark$
SUCCESS RED	Active dry yeasts	<b>√</b> [1]	✓
SUCCESS VARIETAL	Active dry yeasts	<b>√</b> [1]	✓



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ees alternatives		EU REGULATION BIO WINE	NOP (made with)
FULLPROTECT	Inactivated yeasts & tannin	✓	✓
GLUTAROM	Inactivated yeasts	NA	✓
GLUTAROM EXTRA	Inactivated yeasts	NA	✓
SPHERE BLANC	Inactivated yeasts	<b>√</b> [1]	✓
SPHERE EXPRESS	Inactivated yeasts, mannoproteins	<b>√</b> [1]	✓
SPHERE ROUGE	Inactivated yeasts	<b>√</b> [1]	✓
UltIMA Fresh	Mannoproteins, arabic gum	<b>√</b> [1]	✓
UltIMA Ready Expression	Mannoproteins, arabic gum, citric acid (<1%)	<b>√</b> [1]	✓
ultiMA Ready Fizz	Mannoproteins, arabic gum, citric acid	<b>√</b> [1]	✓
UltIMA Ready Life	Mannoproteins, arabic gum, citric acid (<1%)	<b>√</b> [1]	✓
UltIMA Soft	Mannoproteins, arabic gum	<b>√</b> [1]	✓

## **Enzymatic preparations**

EXAROME	β-glycosidases	NA	✓
EXTRAZYME	Pectinolytic enzymes	<b>√</b> (2)	✓
EXTRAZYME BLANC	Pectinolytic enzymes	<b>√</b> [2]	✓
EXTRAZYME FRUIT	Pectinolytic enzymes	<b>√</b> [2]	✓
EXTRAZYME LIQUIDE	Pectinolytic enzymes	<b>√</b> [2]	✓
EXTRAZYME MPF	Pectinolytic enzymes	<b>√</b> [2]	✓
EXTRAZYME PROCESS	Pectinolytic enzymes	<b>√</b> [2]	✓
EXTRAZYME ROSÉ	Pectinolytic enzymes	<b>√</b> (2)	1
EXTRAZYME TERROIR	Pectinolytic enzymes	<b>√</b> [2]	✓
FLOTAZYME	Pectinolytic enzymes	<b>√</b> [2]	✓
FLUDASE	β-Glucanases	NA	✓
INOZYME	Pectinolytic enzymes	<b>√</b> [2]	✓
INOZYME CLEAR	Pectinolytic enzymes, β-Glucanases	NA	✓
INOZYME CRYO	Pectinolytic enzymes	<b>√</b> (2)	✓
INOZYME L 100	Pectinolytic enzymes	<b>√</b> [2]	✓
INOZYME LIQUIDE	Pectinolytic enzymes	<b>√</b> [2]	✓
INOZYME TERROIR	Pectinolytic enzymes	<b>√</b> [2]	✓
INOZYME THERMO	Pectinolytic enzymes	<b>√</b> (2)	1
LEVULYSE	β-Glucanases	NA	✓





	EU REGULATION BIO WINE	NOP (made with)
Bacteria	✓	✓
Bacteria	✓	✓
Bacteria	✓[3]	✓
Bacteria	✓	✓
Bacteria	<b>√</b> [3]	✓
Bacteria	✓[3]	✓
	Bacteria Bacteria Bacteria Bacteria	REGULATION BIO WINE   Bacteria ✓   Bacteria ✓

#### Vinification-Clarification

BENTO G	Active sodium bentonite	✓	NA
BENTOLACT B	Bentonite and potassium caseinate	✓	NA
BENTONITE L100	Active sodium bentonite	✓	NA
BENTOSTAB GRANULES	Active sodium bentonite	✓	NA
BENTOSTAB POUDRE	Active sodium bentonite	✓	NA
BENT'UP	Active sodium bentonite	✓	NA
CASEINATE DE POTASSIUM	Potassium caseinate	✓	NA
CLARIFIANT S	Active sodium bentonite	✓	NA
INOBENT	Active sodium bentonite	✓	NA
INOBENT NAT	Non-activated calco sodium bentonite	✓	✓
INOFINE COLOR	Vegetal proteins, charcoal	<b>√</b> [1]	NA
INOFINE V	Vegetal proteins	<b>√</b> [1]	✓
INOFINE V MES	Vegetal proteins, tartaric acid	<b>√</b> [1]	✓
NRAY	Yeast protein extract	<b>√</b> [1]	NA
Qi Fine	Pea proteins, chitosan, tartaric acid	<b>√</b> [1]	NA
Qi Fine MES	Pea proteins, chitosan, tartaric acid, Potassium bisulfate	<b>√</b> [1]	NA
Qi No[Ox]	Pea proteins, bentonite, chitosan	<b>√</b> [1]	NA

Stabilisation		EU REGULATION BIO WINE	NOP (made with)
ACIDE METATARTRIQUE	Metatartaric acid	✓	×
CREME DE TARTRE MICRONISEE	Potassium bitartrate	✓	✓
FLASHGUM BIO	Arabic gum, origin Acacia Verek, instand dissolution	✓	✓
FLASHGUM R LIQUIDE	Seyal acacia gum	<b>√</b> [1]	✓
FLASHGUM R MF	Arabic Gum solution from Acacia Seyal, microfiltrated	<b>√</b> [1]	✓
FLASHGUM R POUDRE	Arabic gum, origin Acacia Seyal	<b>√</b> [1]	✓
GOMME ARABIQUE SD	Arabic gum, origin Acacia Verek, for sparkling wine	<b>√</b> [1]	✓
INOGUM 300	Solution of arabic gum origin Acacia Verek	<b>√</b> [1]	✓
INOGUM MF	Solution gum origin Acacia Verek, microfiltrated	<b>√</b> [1]	✓

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## Fining

COLFINE LIQUIDE	Hydrolysed pork gelatine 0°Bloom	<b>√</b> (1)	✓
COLFINE POUDRE	Hydrolysed pork gelatine	<b>√</b> (1)	✓
COLLE PERLE LIQUIDE	Hydrolysed pork gelatine	<b>√</b> [1]	✓
COLLE PERLE POUDRE	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 POUDRE	Fish based finning	<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
FYNEO	Yeast protein extract	<b>√</b> [1]	NA
GELOCOLLE	Silica gel	✓	✓
GEL'UP	Pork gelatine 80-100°Bloom	<b>√</b> [1]	✓
INOCOLLE	Pork gelatine 15°Bloom, potassium bisulfite	<b>√</b> [1]	✓
Qi UP XC	Chitosan, tartaric acid	✓	NA
Qi UP XC MES	Chitosan, tartaric acid	✓	NA

Correctors		EU REGULATION BIO WINE	NOP (made with)
ACIDE ASCORBIQUE	Ascorbic acid	✓	✓
ACIDE CITRIQUE	Citric acid	✓	✓
ACIDE LACTIQUE OENO	Lactic acid (L+)	✓	✓
ACIDE TARTRIQUE L+	Tactic acid (T+)	✓	✓
ACTICARBONE ENO	Actif charcoal	✓	✓
BICARBONATE DE POTASSIUM	Potassium bicarbonate	✓	NA
CARBION ENO	Actif charcoal	✓	✓
CARBION ENO-H	Actif charcoal	✓	✓
CARBION GRANULES	Actif charcoal	√	NA
CARBION POUDRE	Actif charcoal	√	✓
CARBONATE DE CALCIUM	Calcium carbonate	√	NA
FLAVOCLEAN	Actif charcoal	√	✓
NETAROM	Specific inactivated yeasts	<b>√</b> [1]	✓
NETAROM EXTRA	Specific inactivated yeasts	<b>√</b> [1]	NA
OTACLEAN	Actif charcoal	√	✓
REDUCIT	Copper citrate, acid citric	√	NA
SOLUTION METATARTRIQUE	Metatartaric Acid	√	NA





annins		EU REGULATION BIO WINE	NOP (made with
ESSENTIAL ANTIOXIDANT	Gallic tannins	<b>√</b> (1)	✓
ESSENTIAL FREE OFF	Ellagic tannins, oak tannins	<b>√</b> (1)	✓
ESSENTIAL FREE VEG	Proanthocyanidic tannins	<b>√</b> (1)	✓
ESSENTIAL FRESH	Ellagic and proanthocyanics tannins	<b>√</b> (1)	✓
ESSENTIAL OAK BARREL	Ellagic tannins, oak tannins	<b>√</b> [1]	✓
ESSENTIAL OAK PROGRESS	Ellagic tannins, oak tannins	<b>√</b> [1]	✓
ESSENTIAL OAK STRONG	Ellagic tannins, oak tannins	<b>√</b> [1]	✓
ESSENTIAL OAK SWEET	Ellagic tannins, oak tannins	<b>√</b> [1]	✓
ESSENTIAL PASSION	Proanthocyanidic tannins	<b>√</b> [1]	✓
ESSENTIAL PEL	Gallic and proanthocyanidic tannins	<b>√</b> [1]	✓
ESSENTIAL PEP	Proanthocyanidic tannins	<b>√</b> (1)	✓
EXGRAPE PEL	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 and SO2	<b>√</b> (1)	✓
MANN BOUQUET B 19	Proanthocyanidic tannins	<b>√</b> (1)	✓
MANN BOUQUET R 16	Proanthocyanidic tannins, inactivated yeasts rich in gluthation	<b>√</b> [1]	✓
PRIVILEGE BLEU	Proanthocyanidic and ellagic tannins, inactivated yeasts	<b>√</b> (1)	✓
PRIVILEGE NOIR	Ellagic tannins, US oak tannins	<b>√</b> [1]	✓
SOLUTION TC	Proanthocyanidics and ellagics tannins	<b>√</b> [1]	✓
TANIFASE ELEVAGE	Proanthocyanidics, ellagics and gallics tannins	<b>√</b> [1]	✓
TANIN BOUQUET B 45	Gallics tannins and cooper suflates	<b>√</b> (1)	✓
TANIN BOUQUET R 36	Gallics tannins, silicia gel	<b>√</b> [1]	✓
TANIN CAS	Ellagics tannins	<b>√</b> (1)	✓
TANIN CRISTALLIN	Proanthocyanidics and gallics tannins	<b>√</b> [1]	✓
TANIN CRISTALLIN EXTRA	Ellagics and proanthocyanidics tannins	<b>√</b> [1]	✓
TANIN SR	Ellagics tannins, oak heart tannins	<b>√</b> [1]	✓
TANIN SR TERROIR	Gallics tannins	<b>√</b> [1]	✓
TANIN TC	Gallics tannins	<b>√</b> (1)	✓
VOLUTAN	Proanthocyanidics tannins	<b>√</b> (1)	✓
VOLUTAN PRESTATION DE MISE EN SOLUTION	Ellagics tannins	<b>√</b> [1]	✓



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### Sulphurous products

BISULFITE DE POTASSIUM à 150g/L	Potassium bisulfite	$\checkmark$	✓
BISULFITE MOD	Potassium bisulfite	✓	NA
CASSIT	Potassium bisulfite	✓	✓
INODOSE (2 et 5)	Potassium metabisulfite effervescent tablets	✓	NA
INODOSE GRANULES	Potassium metabisulfite, potassium bicarbonate	✓	NA
METABISULFITE DE POTASSIUM	Potassium metabisulfite	✓	NA
SULFIBONDE	Potassium bisulfite	✓	✓
SULFIDEGORGEMENT	Potassium bisulfite	$\checkmark$	✓
SULFITAGE K 60	Potassium bisulfite	$\checkmark$	✓
SULFIVIN K (50/60/80/100/150/180/200)	Potassium bisulfite solution at 50/60/80/100/150/180/200g/L	✓	✓

## Wood in Œnology

FEELWOOD	
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# Rectified Concentrated Grape Must (RCGM)

Oak chips

SUCRAISIN MCR BIO

Rectified Concentrated Grape Must



✓

✓

✓

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