ORGANIC EU AND / OR NOP STATEMENT

The Oenobrands products listed below are **authorized for use in organic winemaking** since they comply with the Implementing Regulation (EU) n°2018/848 of 2018/05/30 and (EU) n° 203/2012, modified by the regulation EU 2018/1584 of 2018/10/22, confirmed by the Regulation (EU) n° 2021/1165 of 2021/07/15.
Only the oenological additives and processing aids listed in the appendix III of the regulation EU 2018/1584 can be used in organic winemaking.

For enzyme, only clarification enzymes are allowed. For yeasts, Oenobrands guarantees that none of its commercial yeast strains is available in an organic form. These yeast strains are unique and can therefore be used in organic winemaking.

The table also indicates which of the Oenobrands products are **permitted under NOP** (National Organic Program) legislation of the USDA (United States Department of Agriculture), stating 'organic' or 'made with organic grapes. For detailed information you can use that link to OMRI web site: https://www.omri.org/

All the ingredients **permitted under Organic EU regulation and under NOP** are registered on **ECOCERT** web site:
https://ap.ecocert.com/intrants/index.php?liste=oenologie

Yeasts and bacteria have not been modified through genetic engineering. They have been rigorously selected, checked, and analyzed for identity and purity. Based on our suppliers' declarations, the raw materials used in their production processes do not contain GMO. In these conditions, those products do not contain GMO.
For enzyme, the producing microorganism is of non-GM origin. All formulating agents (such as carriers or diluents) are of non-GM origin. Glycerol is from vegetal origin.

The products, as listed below, are intended to be used in food processing.

Before the use of these products, you must check their compliance with your respective certification bodies, which will indicate the administrative steps to follow.

	Organic UE	NOP	
YEASTS		"organics"	"made with…"
Anchor	x	x	x
Fermivin	x	x	x
Fermivin ILR	x	x	x
Fermiol	x	x	x

ENZYMES	Organic UE	NOP	
		"organics"	"made with…"
Rapidase Batonnage		x	x
Rapidase Batonnage L		x	x
Rapidase Clear	x	x	x
Rapidase Clear Extreme	x	x	x
Rapidase Expression Aroma		x	x
Rapidase Extra Color		x	x
Rapidase Extra Fruit		x	x
Rapidase Extra Press	x	x	x
Rapidase Fast Color		x	x
Rapidase VinoFast		x	x
Rapidase Fresh Berry		x	x
Rapidase Flotation	x	x	x
Rapidase Revelation Aroma		x	x
Rapidase Proteostab		x	x
Rapidase Thermoflash	x	x	x
BACTERIA			
Anchor Duet Arom, Soft, Mature	x	x	x
Anchor Solo Select, Solo Aurora	x	x	x
Maloferm Bouquet, Fruity, Plus, Vintage, Fruta duo	x	x	x
YEASTS DERIVATES			
Extraferm D'tox	x	x	x
Extraferm D'fend	x	x	x
Maxaferm	x		
Maxaferm ML Force	X		x
Natuferm Pure, Bright, Fruity, Intense	x	x	x
Oenophonia Echoes	X	X	X
Claristar	x		x*
Final Touch Pop, Tonic, Gusto	x		x*

* the final wine must contains less than 100 ppm of suphites