



List elaborated following the execution of rules (UE) no. 203/2012 from the 8<sup>th</sup> march 2012 commission, and the execution of rules no. 2018/1584 from the 22<sup>st</sup> October 2018, editing the rule (CE) no. 889/2008 on the modalities of the rule (CE) no. 834/2007 from the Consul these last two repealed is replaced by EU Regulation no. 2018/848 and these secondary acts (delegated regulation and implementing regulation) and the rule NOP for the USA related to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.

<b>Optimisation of fermentation</b>		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
<b>ACTIPROTECT</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>ACTIPROTECT +</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>ACTIPROTECT ROSÉ</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>ACTIVIT</b>	Inactivated yeasts, diammonium phosphate, thiamine	✓ <sup>(1)</sup>	NA
<b>ACTIVIT NAT</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>ACTIVIT O</b>	Yeast autolysates, inactivated yeasts, thiamine	✓ <sup>(1)</sup>	NA
<b>ACTIVIT SAFE</b>	Yeast autolysates, Yeast hulls	✓ <sup>(1)</sup>	✓
<b>BIO YEAST CELL WALLS</b> 	Yeast hulls	✓	✓
<b>CELLCLEAN</b>	Yeast hulls	✓ <sup>(1)</sup>	✓
<b>EXTRA PM</b>	Yeast autolysates, inactivated yeasts	NA	✓
<b>FOSFOVIT</b>	Diammonium phosphate, thiamine	✓	NA
<b>HYDRA PC</b>	Yeast autolysates, inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>NUTRIFLORE FML</b>	Inactivated yeasts	NA	✓
<b>NUTRIFLORE PDC</b>	Inactivated yeasts	NA	✓
<b>PHOSPHATE DIAMMONIQUE</b>	Diammonium phosphate	✓	NA
<b>PHOSPHATES TITRÉS</b>	Diammonium phosphate, thiamine	✓	NA
<b>THIAMINE</b>	Thiamine	✓	NA

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## Oenological yeasts

		EU REGULATION BIO WINE	NOP (made with ...)
IOC 11-1002	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC 11-1002 K	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC 18-2007	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC B 2000	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC B 3000	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BE FRESH	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BE FRUITS	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BE THIOLS	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BIO 	Active dry yeasts	✓	✓
IOC BOREAL	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC BY	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC DYNAMIX	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC FIZZ	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC FIZZ +	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC FRESH ROSÉ	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC GAÏA	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC HARMONIE	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC INFINI'TWICE	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC PRESTIGE	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC PRIMROUGE - R 9001	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC R 9002	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC R 9008	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC RÉVÉLATION TERROIR	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC RÉVÉLATION THIOLS	Active dry yeasts	✓ <sup>(1)</sup>	✓
IOC TwICE	Active dry yeasts	✓ <sup>(1)</sup>	✓

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## Lees alternatives

		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
<b>FULLPROTECT</b>	Inactivated yeasts and tannin	✓	✓
<b>GLUTAROM</b>	Inactivated yeasts	NA	✓
<b>GLUTAROM EXTRA</b>	Inactivated yeasts	NA	✓
<b>SPHERE BLANC</b>	Inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>SPHERE EXPRESS</b>	Inactivated yeasts, mannoproteins	✓ <sup>(1)</sup>	✓
<b>SPHERE ROUGE</b>	Inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>ULTIMA FRESH</b>	Mannoproteins, arabic gum	✓ <sup>(1)</sup>	✓
<b>ULTIMA JUMP</b>	Mannoproteins, arabic gum	✓ <sup>(1)</sup>	✓
<b>ULTIMA READY EXPRESSION</b>	Mannoproteins, arabic gum, citric acid (<1%)	✓ <sup>(1)</sup>	✓
<b>ULTIMA READY FIZZ</b>	Mannoproteins, arabic gum, citric acid	✓ <sup>(1)</sup>	✓
<b>ULTIMA READY LIFE</b>	Mannoproteins, arabic gum, citric acid (<1%)	✓ <sup>(1)</sup>	✓
<b>ULTIMA SOFT</b>	Mannoproteins, arabic gum	✓ <sup>(1)</sup>	✓

## Enzymatic preparations

		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
<b>MYZYM AROMA</b>	β-Glucanases	NA	✓
<b>MYZYM CLARIF</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM CLEAR</b>	Pectinolytic enzymes, β-Glucanases	NA	✓
<b>MYZYM ELEVAGE</b>	β-Glucanases	NA	✓
<b>MYZYM EXTRACT</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM MPF</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYMZYM READY CH</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY CLARIFICATION</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY EXTREM</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY PRESS</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY SPIRIT</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM READY'UP</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM RED FRUIT</b>	Pectinolytic enzymes, β-Glucanases	NA	✓
<b>MYZYM ULTRA CLARIF</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM ULTRA EXTRACT</b>	Pectinolytic enzymes	✓ <sup>(2)</sup>	✓
<b>MYZYM WHITE FRUITS</b>	Pectinolytic enzymes, β-Glucanases	NA	✓

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## Lactic bacteria

		EU REGULATION BIO WINE	NOP (made with ...)
<b>EXTRAFLORE</b>	Bacteria	✓	✓
<b>EXTRAFLORE PURE FRUIT</b>	Bacteria	✓	✓
<b>EXTRAFLORE COMPLEXITY</b>	Bacteria	✓	✓
<b>EXTRAFLORE CO-IN</b>	Bacteria	✓	✓
<b>INOACTER</b>	Bacteria	✓ <sup>(3)</sup>	✓
<b>INOACTER ONLY</b>	Bacteria	✓	✓
<b>INOFLORE</b>	Bacteria	✓	✓
<b>MAXIFLORE ELITE</b>	Bacteria	✓ <sup>(3)</sup>	✓
<b>MAXIFLORE SATINE</b>	Bacteria	✓ <sup>(3)</sup>	✓


## Vinification-Clarification

		EU REGULATION BIO WINE	NOP (made with ...)
<b>BENTOLACT B</b>	Bentonite and potassium caseinate	✓	NA
<b>BENTOSTAB GRANULES</b>	Active sodium bentonite	✓	NA
<b>BENTOSTAB Poudre</b>	Active sodium bentonite	✓	NA
<b>BENT'UP</b>	Active sodium bentonite	✓	NA
<b>CASEINATE DE POTASSIUM</b>	Potassium caseinate	✓	NA
<b>CLARIFIANT NAT</b>	Non-activated calco sodium bentonite	✓	✓
<b>CLARIFIANT S</b>	Active sodium bentonite	✓	NA
<b>INOACTER</b>	Active sodium bentonite	✓	NA
<b>INOACTER NAT</b>	Non-activated calco sodium bentonite	✓	✓
<b>INOFINE V</b>	Vegetal proteins	✓ <sup>(1)</sup>	✓
<b>INOFINE V MES</b>	Vegetal proteins, tartaric acid	✓ <sup>(1)</sup>	✓
<b>Qi Fine</b>	Pea proteins, chitosan, tartaric acid	✓ <sup>(1)</sup>	NA
<b>Qi Fine MES</b>	Pea proteins, chitosan, tartaric acid, Potassium bisulfate	✓ <sup>(1)</sup>	NA
<b>Qi No[Ox]</b>	Pea proteins, bentonite, chitosan	✓ <sup>(1)</sup>	NA

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## Stabilisation

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

## Fining

		EU REGULATION BIO WINE	NOP (made with ...)
<b>COLFINE LIQUIDE</b>	Hydrolysed pork gelatine 0°Bloom	✓ <sup>(1)</sup>	✓
<b>COLFINE POUDRE</b>	Hydrolysed pork gelatine	✓ <sup>(1)</sup>	✓
<b>COLLE PERLE LIQUIDE</b>	Hydrolysed pork gelatine	✓ <sup>(1)</sup>	✓
<b>COLLE PERLE POUDRE</b>	Hydrolysed pork gelatine	✓ <sup>(1)</sup>	✓
<b>CRISTALLINE LIQUIDE</b>	Fish based finning, citric acid, potassium bisulfite	✓ <sup>(1)</sup>	NA
<b>CRISTALLINE PLUS</b>	Fish based finning, citric acid, potassium bisulfite	✓ <sup>(1)</sup>	NA
<b>CRISTALLINE POUDRE</b>	Fish based finning	✓ <sup>(1)</sup>	NA
<b>CRISTALLINE SUPRA</b>	Fish based finning, citric acid, potassium metabisulfite	✓ <sup>(1)</sup>	NA
<b>FISHANGEL</b>	Fish based finning, pork gelatine	✓ <sup>(1)</sup>	NA
<b>FISHANGEL MES</b>	Fish based finning, pork gelatine, citric acid, potassium bisulfite	✓ <sup>(1)</sup>	NA
<b>FYNEO</b>	Yeast protein extract	✓ <sup>(1)</sup>	✓
<b>GELOCOLLE</b>	Silica gel	✓	✓
<b>GEL'UP</b>	Pork gelatine 80-100°Bloom	✓ <sup>(1)</sup>	✓
<b>INOCOLLE</b>	Pork gelatine 15°Bloom, potassium bisulfite	✓ <sup>(1)</sup>	✓
<b>Qi UP XC</b>	Chitosan, tartaric acid	✓	NA
<b>Qi UP XC MES</b>	Chitosan, tartaric acid	✓	NA

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## Correctors

		EU REGULATION BIO WINE	NOP (made with ...)
<b>ACIDE ASCORBIQUE</b>	Ascorbic acid	✓	✓
<b>ACIDE CITRIQUE</b>	Citric acid	✓	✓
<b>ACIDE LACTIQUE OENO</b>	Lactic acid (L+)	✓	✓
<b>ACIDE TARTRIQUE L+</b>	Tactic acid (T+)	✓	✓
<b>ACTICARBONE ENO</b>	Actif charcoal	✓	✓ <sup>(4)</sup>
<b>BICARBONATE DE POTASSIUM</b>	Potassium bicarbonate	✓	NA
<b>CARBION ENO</b>	Actif charcoal	✓	✓ <sup>(4)</sup>
<b>CARBION ENO-H</b>	Actif charcoal	✓	✓ <sup>(4)</sup>
<b>CARBION GRANULES</b>	Actif charcoal	✓	NA
<b>CARBION POUVRE</b>	Actif charcoal	✓	✓ <sup>(4)</sup>
<b>CARBONATE DE CALCIUM</b>	Calcium carbonate	✓	✓
<b>FLAVOCLEAN</b>	Actif charcoal	✓	✓ <sup>(4)</sup>
<b>NETAROM</b>	Specific inactivated yeasts	✓ <sup>(1)</sup>	✓
<b>NETAROM EXTRA</b>	Specific inactivated yeasts	✓ <sup>(1)</sup>	NA
<b>OTACLEAN</b>	Actif charcoal	✓	✓ <sup>(4)</sup>
<b>REDUCIT</b>	Copper citrate, acid citric	✓	NA
<b>SOLUTION METATARTRIQUE</b>	Metatartaric Acid	✓	NA

## Sulphurous products

		EU REGULATION BIO WINE	NOP (made with ...)
<b>BISULFITE DE POTASSIUM à 150g/L</b>	Potassium bisulfite	✓	✓
<b>BISULFITE MOD</b>	Potassium bisulfite	✓	NA
<b>CASSIT</b>	Potassium bisulfite, citric acid	✓	✓
<b>INODOSE (2 et 5)</b>	Potassium metabisulfite effervescent tablets	✓	NA
<b>INODOSE GRANULES</b>	Potassium metabisulfite, potassium bicarbonate	✓	NA
<b>METABISULFITE DE POTASSIUM</b>	Potassium metabisulfite	✓	NA
<b>SULFIBONDE</b>	Potassium bisulfite	✓	✓
<b>SOLUTION SULFUREUSE 6 %</b>	Pure SO <sub>2</sub> dissolved in water	✓	✓
<b>SULFIDEGORGEMENT</b>	Potassium bisulfite	✓	✓
<b>SULFITAGE K 60</b>	Potassium bisulfite	✓	✓
<b>SULFIVIN K (50/60/80/100/150/180/200)</b>	Potassium bisulfite solution at 50/60/80/100/150/180/200g/L	✓	✓

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<b>Tannins</b>		<b>EU REGULATION BIO WINE</b>	<b>NOP (made with ...)</b>
ESSENTIAL ANTIOXIDANT	Gall nut tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL FREE OFF	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL FREE VEG	Proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL FRESH	Ellagic and proanthocyanics tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL OAK BARREL	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL OAK PROGRESS	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL OAK STRONG	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL OAK SWEET	Ellagic tannins, oak tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL PASSION	Proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL PEL	Gallic and proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
ESSENTIAL PEP	Proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
EXGRAPE PEL	Proanthocyanidic tannins, 100% skins tannins	✓ <sup>(1)</sup>	✓
EXGRAPE PEP	Proanthocyanidic tannins, 100% seeds tannins	✓ <sup>(1)</sup>	✓
FULLCOLOR	Proanthocyanidic and ellagic tannins, inactivated yeasts	✓ <sup>(1)</sup>	✓
INOTAN B POWDRE	Proanthocyanidic tannins	✓ <sup>(1)</sup>	✓
MANN BOUQUET B 19	Proanthocyanidic tannins, inactivated yeasts with guaranteed glutathione content	✓ <sup>(1)</sup>	✓
MANN BOUQUET R 16	Proanthocyanidic and ellagic tannins, inactivated yeasts	✓ <sup>(1)</sup>	✓
PRIVILEGE BLEU	Ellagic tannins, US oak tannins	✓ <sup>(1)</sup>	✓
PRIVILEGE NOIR	Proanthocyanidic and ellagic tannins	✓ <sup>(1)</sup>	✓
SOLUTION TC	Ellagics tannins, silicia gel	✓ <sup>(1)</sup>	✓
TANIFASE ELEVAGE	Ellagics tannins	✓ <sup>(1)</sup>	✓
TANIN BOUQUET B 45	Proanthocyanidics and gallics tannins	✓ <sup>(1)</sup>	✓
TANIN BOUQUET R 36	Ellagics tannins and proanthocyanidics	✓ <sup>(1)</sup>	✓
TANIN CAS	Ellagics tannins	✓ <sup>(1)</sup>	✓
TANIN CRISTALLIN	Proanthocyanidics and gallics tannins	✓ <sup>(1)</sup>	✓
TANIN CRISTALLIN EXTRA	Ellagics and proanthocyanidics tannins	✓ <sup>(1)</sup>	✓
TANIN SR	Proanthocyanidics tannins	✓ <sup>(1)</sup>	✓
TANIN SR TERROIR	Gallics tannins	✓ <sup>(1)</sup>	✓
TANIN TC	Gallics tannins	✓ <sup>(1)</sup>	✓
VOLUTAN	Proanthocyanidics tannins, 100% grape tannins	✓ <sup>(1)</sup>	✓
VOLUTAN PRESTATION DE MISE EN SOLUTION	Proanthocyanidics tannins, 100% grape tannins	✓ <sup>(1)</sup>	✓

## Wood in Oenology

FEELWOOD	Oak chips	✓	✓
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## Rectified Concentrated Grape Must (RCGM)

SUCRAISIN MCR BIO 	Rectified Concentrated Grape Must	✓	✓
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