

CAN BE USED IN
ORGANIC

PRODUCTS ALLOWED FOR A USE IN EUROPEAN ORGANIC

Before using, the products conformity must be validated in compliance with the certification body. This list was updated on 09th April 2021. Please note that this list is for information purposes only and it evolves regularly.



REGULATION

Regulation EC n°889/2008 amended laying down detailed rules for the implementation of the Council Regulation (CE) (EC) n°834/2007 concerning organic wine.

USE	COMPOSITION	PRODUCTS	UE REGULATION 889/2008
FERMENTATION	Yeasts	Pop Ale, Rock Ale, Folk Ale, Hip Hop Lager, Classic Lager	Autorised
YEAST NUTRITION	Inactivated yeasts	Craft Active, Craft Arom	Autorised
CLARIFICATION	Enzymes	CraftZYM® Diamond, CraftZYM® Opal, CraftZYM® Emerald	Autorised <i>For clarification only</i>
	Silicon dioxide	Craft Sol	Autorised
ACIDIFICATION AND DEACIDIFICATION	Lactic acid	Craft Acid-L	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.

Before using, the products conformity must be validated in compliance with the certification body.



Ambre RAIBON
Quality Manager
on 09/04/2021