NEW WINE LABELLING REGULATION

OUR ALTERNATIVES FOR YOUR OBJECTIVES

ZERO ADDITIVES

The EU Labelling Regulation 2021/2117 marks a turning point in the wine sector, paving the way for natural oenological alternatives to the use of traditional additives.

We offer you a brief summary of this Regulation followed by a list of oenological solutions suitable for meeting these new needs, while improving the quality of your wines. Bioprotection, natural acidification, chitosan, yeast products... we invite you to discover the different Perdomini-IOC solutions, which will allow you to replace some additives that will trigger the labeling obligation, significantly optimizing the winemaking process.

LIST OF 23 AUTHORISED ADDITIVES IN EUROPEAN UNION

OENOLOGICAL SUBSTANCE	FUNCTION
L-ascorbic acid	Preservative and antioxidant
Sulphur dioxide	Preservative and antioxidant
Potassium bisulphite	Preservative and antioxidant
Potassium metabisulphite	Preservative and antioxidant
Potassium sorbate	Preservative and antioxidant
Lysozyme	Preservative and antioxidant
Dimethyl carbonate (DMDC)	Preservative and antioxidant
Citric acid	Acidity regulator
Malic acid (D,L-; L-)	Acidity regulator
Lactic acid	Acidity regulator
Tartaric acid (L+;L-)	Acidity regulator
Arabic gum	Stabiliser
Metatartaric acid	Stabiliser
Yeast mannoproteins	Stabiliser
Carboxymethylcellulose	Stabiliser
Potassium polyaspartate	Stabiliser
Fumaric acid	Stabiliser
Argon	Packaging gas
Nitrogen	Packaging gas
Carbon dioxide	Packaging gas
Aleppo pine resin	Other
Caramel	Other

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Perdomini IOC
Révélons votre différence

The European Regulation 2021/2117 concerning the labeling of wines and alcoholic beverages will come into force from 8 December 2023 and it will be mandatory to apply it for wines produced from this date.
This regulation will require the presence of additional information on the label compared to the rules already in force.

WHAT INGREDIENTS Should be listed?

- **Raw materials** (grapes, concentrated must if added)
- **Additives** associated with their technological role (see the charts at the beginning)
- **Allergenic processing aids** indicated in bold

INGREDIENTS ARE LISTED IN DESCENDING ORDER OF WEIGHT WHEN THEY REPRESENT MORE THAN 2% OF THE FINISHED PRODUCT.
(THIS ORDER IS THEREFORE IRRELEVANT FOR ADDITIVES)

The additives contained in processing aids in order to stabilize them should not be declared on the label.

- **Sulphur dioxide (E220), potassium metabisulphite (E224) and potassium bisulphite (E228)** can be grouped together under the term "preservatives (sulphites)"
- **"Acidity regulators" and "stabilisers" categories:** similar or substitutable products may be indicated in the list of ingredients using the expression "contains... and/or" followed by a maximum of three additives, at least one of which is present in the final product.

- **Gases used during bottling** (carbon dioxide, argon and nitrogen) may be replaced by the words "bottled in a protective atmosphere" or "bottling may be carried out in a protective atmosphere".
- **For sparkling wines,** «liqueur de tirage» and «liqueur d'expédition» may be mentioned on their own, without listing their constituents.

INGREDIENT LIST EXAMPLE:
Ingredients: grapes, acidity regulator (L-tartaric acid), antioxidant (L-ascorbic acid), preservatives (sulphites), stabilisers (gum arabic,carboxymethylcellulose and/or metatartaric acid and/or mannoproteins)..

UNDER WHICH FORMAT will it appear?

- **Physically on the back label**
- **Via QR CODE** (electronic labelling)
  Platforms (e.g. u-label, vin.co, dansmabouteille, etc.) have already been developed to generate QR codes that can be added to labels, taking up less space than a full list

The collection or tracking of user data will not be authorised, and the list must bekept separate from any other information for commercial purposes.

WHAT ABOUT NUTRITIONAL declaration?

The energy value It will be the only mandatory nutrition declaration to be reported on the label. It can be expressed by the symbol "E" (for energy),in kJ and kcal per 100 ml.

The full nutritional declaration (fat, saturated fatty acids, carbohydrates, sugars, proteins, salt) may be transmitted digitally. There will be two options for calculating these values:

- **Using conversion coefficients** (Appendix 14 of Regulation (EU) 1169/2011) based on the alcohol and sugar content of wines.
- **Using average data** established and accepted by the sector.

ZERO ADDITIVE ALTERNATIVES
TO PRESERVATIVE:

FIGHT AGAINST OXIDATION

	ALTERNATIVES*	ADVANTAGES
HARVEST	**IOC CALYPSO™** *Yeast Metschnikowia pulcherrima*	Retains copper, consumes dissolved oxygen in musts
HARVEST	**ESSENTIAL ANTIOXIDANT™** *Gallnut tannin*	Protection of musts and wines from oxidation
HARVEST	**FULLPROTECT™** *Specific inactivated yeast and gallic tannin*	Limitation of primary and secondary oxidation phenomena (flavors, color)
HARVEST	**GLUTAROM EXTRA™** *Specific inactivated yeast with high glutathione content*	
FINING	**No[OX]™** *Chitosan and Bentonite*	Natural alternative to casein, antioxidant action

ZERO ADDITIVE ALTERNATIVES

FOR MICROBIOLOGICAL PRESERVATION AND STABILIZATION

	ALTERNATIVES*	ADVANTAGES
HARVEST	**IOC GAIA™** *Yeast Metschnikowia fructicola*	Microbiological bioprotection Biosanitization of equipment
VINIFICATION	**IOC BE THIOLS™ IOC BE FRUITS™ IOC BE FRESH™** *Yeast Saccharomyces cerevisiae*	Preservation of the active SO_2 level by limiting its combination
VINIFICATION	**MAXIFLORE™ EXTRAFLORE™** *Bacteria Oenococcus Oeni*	Early stabilization of musts and wines
FINING	**IOC SENTINEL™** *Chitosan and chitin-glucan*	Reduction of bacterial populations. Spectrum of action wider compared to lysozyme or fumaric acid

ZERO ADDITIVE ALTERNATIVES FOR

ADJUST THE ACIDITY

	ALTERNATIVES	ADVANTAGES
HARVEST	**IOC BOREAL™** *Yeast Lachancea thermotolerans*	Natural production of lactic acid

Low SO_2 SOLUTIONS

Low SO_2

*All products in the Low SO_2 range and the related alternative route to the use of sulfur dioxide for antiseptic, microbiological stabilization or antioxidant purposes do not need to be indicated on the label.

THE ZERO ADDITIVE ALTERNATIVES TO SEYAL GUM AND MANNOPROTEINS:

STRUCTURE AND FINING

	ALTERNATIVES	ADVANTAGES
VINIFICATION	**IOC R9008™** *Yeast Saccharomyces cerevisiae*	Release of coating polysaccharides during fermentation
VINIFICATION	**FEELWOOD™** *Wood Chips*	Increased sweetness, sensory notes
VINIFICATION	**EDIFYS INCISO™** *Specific inactivated yeast*	Limitation of astringency and bitterness by adsorption, greater maturity and softness
VINIFICATION	**EDIFYS RILIEVO™** *Specific inactivated yeast*	Increases the perception of volume, structure and freshness
FINING	**ESSENTIAL OAK SWEET™** *Ellagic tannins*	Increased roundness
FINING	**ESSENTIAL OAK BARREL™** *Ellagic tannins*	Increased volume
FINING	**PRIVILEGE BLEU™** *Ellagic tannins*	Increased finesse
FINING	**PRIVILEGE NOIR™** *Ellagic tannins*	Increased structure

THE ZERO ADDITIVE ALTERNATIVES FOR

COLOR STABILIZATION

	ALTERNATIVES	ADVANTAGES
VINIFICATION	**FULLCOLOR™** *Ellagic tannins, proanthocyanidins, yeast polysaccharides*	Long-lasting stabilization of color
VINIFICATION	**IOC REVELATION TERROIR™** *Yeast Saccharomyces cerevisiae*	Increased color intensity
VINIFICATION	**VOLUTAN™** *Grape tannin*	Color stabilization by complex formation tannins-anthocyanins
FINING	**ESSENTIAL OAK BARREL™** *Ellagic tannins*	

THE ZERO ADDITIVE ALTERNATIVES FOR

TARTARIC AND CALCIUM STABILISATION

	ALTERNATIVES	ADVANTAGES
FINING	**DUOSTAB™** *Potassium bitartrate and calcium tartrate*	Cold treatment Inducers of the crystallization of tartaric salts
FINING	**CRÈME DE TARTRE MICRONISÉE**	
FINING	**TARTRATE DE CALCIUM**	

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