

# ANCHOR YEAST ORGANIC STATEMENT

## STATUS OF PRODUCTS FOR THE PRODUCTION OF ORGANIC WINES

According to the Implementing Regulation (EU) N. 203/2012, modified by regulation (EU) N. 2018/1584, only the oenological additives and processing aids listed in Annex III of Regulation (EU) N. 2018/1584 are approved for the production of organic wines.

Specifications include:

- · Pectolytic enzymes: only for must and wine clarification
- Yeast, yeast hulls and fresh lees: have to be derived from organic raw material if commercially available
- Yeast autolysates: for yeast nutrition during fermentation

In the case of yeast and yeast hulls, if a requested strain is not commercially available with an organic certification, the organic wine producer can use the selected strain without organic certification. The yeast strains listed below are not commercially available with organic certification. To the best of our knowledge, Anchor Yeast states that the yeast strains listed below are unique and not commercialised by any other company with an organic certification.

This declaration is made on the basis of what is indicated in Regulation (EU) N. 2018/1584. Nevertheless, the user is requested to confirm if the selected product is in compliance with the requirements of its own organic certification body.

#### YEAST

- Exotics Mosaic
- Exotics Novello
- Alchemy I
- Alchemy II
- Alchemy III
- Alchemy IV
- VIN 7
- VIN 13
- VIN 2000
- N 96
- NT 50
- NT 112
- NT 116
- NT 202
- WE14
- WE 372



## BACTERIA

- Duet Arom
- Duet Soft
- Duet Mature
- Solo Select

### FERMENTATION AIDS

- Anchorferm
- Revive
- Nourish
- Conquer

Disclaimer: The information, data and recommendations contained in this statement are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. This serves as description of the products concerning necessary safety measures. No warranty, expressed or implied, regarding the product described in this statement shall be created or inferred by any statement in this document.

This document is valid for three years from date of issue. Changes in product and/or legislation will result in document updates.

Anchor Yeast a division of Lallemand