

INFORMATION

New UE Regulation about wine labelling (from 8th december 2023) Impact for Lallemand Oenology product ranges

1) Wine labelling context

As you may know, the European Commission published Regulation (EU) 2021/2117 amending wine and aromatized wine products labelling rules by, among others, making mandatory the communication of the list of ingredients (including food additives, and excluding processing-aids), used during the vinification process and also the nutrition declaration for these products.

This information could be written directly on the label or through a QR code (digital format) placed on the label. These new rules will apply from 8th December 2023 to all alcoholic beverages present on the European market.

2) Ingredients: what does it mean?

3 different categories of products are distinguished: Ingredients, additives and processing-aids.

- **Ingredient:** means "any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form."
- **Additive:** means "any substance not normally consumed as a food by itself and used for a technological purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food, resulting in it or its by-products becoming a component".
- **Processing-aid:** means "a substance not consumed as a food ingredient by itself and intentionally used in the processing of raw materials, foods or its ingredients, to fulfil a certain technological purpose and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product".

Only oenological products classified as food additives trigger labelling obligation.

3) What does it mean for Lallemand Oenology products?

- Almost all of our products are classified as processing-aids and do not trigger labelling obligation.

This concerns our full ranges of:

- all selected wine yeasts
- all wine yeast protectors
- all wine yeasts nutrients
- all selected wine bacteria
- all wine bacteria nutrients
- all wine enzymes
- all chitosan-based formulations
- all specific inactivated yeasts or autolysates used during the vinification process like, OPTIRED™, OPTIMUM-RED™, BOOSTER ROUGE™, OPTIWHITE™, OPTIMUM-WHITE™, GLUTASTAR™, BOOSTER BLANC™, PUNCHY™, NOBLESSE™, OPTILEES™, REDULESS™, PURE-LEES LONGEVITY™, PURE-LEES ELEGANCY™ and PURE-LEES DELICACY™,
- cell wall: RESKUE™
- yeast protein extract: FINELY™

It means that all our products in the above product ranges and all the products listed above **won't** need to be labelled on wine bottles.

- Exception for 4 products that need to be labelled

Only 4 products within our global portfolio: MANNOLEES™, MANNOLEES BLANC™, MANNOLEES FLASH™, and MANNOSTYLE™ containing yeast mannoproteins and arabic gum, **are both classified as additive and will have to be labelled.**