

VIN-O-FERM® range

General Certificat

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OenoBioTech SAS declare that the products Vin-O-FERM® range (listed below):

VIN-O-FERM® 191	VIN-O-FERM® AROM	VIN-O-FERM® BIO
VIN-O-FERM® CHAMP	VIN-O-FERM® CHARDONNAY	VIN-O-FERM® CRYO RED
VIN-O-FERM® CRYO WHITE	VIN-O-FERM® D22	VIN-O-FERM® EXPRESSION RHÔNE
VIN-O-FERM® GRAND AROM BLANC	VIN-O-FERM® GRAND AROM ROUGE	VIN-O-FERM® GRAND CRU
VIN-O-FERM® INTENSE	VIN-O-FERM® KR	VIN-O-FERM® KY
VIN-O-FERM® PDM	VIN-O-FERM® PINOT	VIN-O-FERM® PRIMEUR
VIN-O-FERM® RED	VIN-O-FERM® RHÔNE	VIN-O-FERM® ROSES
VIN-O-FERM® SAUVIGNON	VIN-O-FERM® SHIRAZ	VIN-O-FERM® THIOLS
VIN-O-FERM® TUSCANY	VIN-O-FERM® VB AROM	VIN-O-FERM® VINTAGE
VIN-O-FERM® VS	VIN-O-FERM® VT	

1) CODEX and Alimentary

are, within their oenological and regulated use, suitable for application as processing aids in the production of foods intended for human consumption. The OenoBioTech products are manufactured conform to the law and regulations of France and UE.

The products of the VIN-O-FERM® range of OenoBioTech are manufactured to comply with current recommended purity specifications for food yeasts and are in compliance with the current OIV- oenological codex.

2) Conformity

are to be used in the applications such as described in the corresponding Technical Data Sheet and the Safety Data Sheet. The Technical Data Sheet provides guidance for the best application in the oenological domain. Following the recommendations ensures respect for the EU Regulations 934/2019 relevant for the organisation of the common market in wine.

3) Traceability

OenoBioTech SAS is ISO 9001:2015 and FSSC 22000 v6 certified and applies the food safety - and hygiene rules derived from HACCP. This proven approach to quality encompasses a full traceability (upward and downward) that is sustained by the ERP-system of the company.

4) GMO-status

OenoBioTech SAS confirms that for the VIN-O-FERM® range proposed for use in wine and fruits juice making, are, without exception, derived from fermentation processes not involving genetically modified microorganisms. The definitions used are from the EU council Directive 2001/18/EEC and their successive updates.

5) Ionisation and/or Irradiation

during the manufacturing, formulation, standardisation and packaging of all products from the Vin-O-FERM® range, the technique of irradiation (sometimes called: ionisation) is not being applied.

6) Nano-technology

during the manufacturing, formulation, standardisation and packaging of all products from the VIN-O-FERM® range, the technology referred to as nano-technology is not applied. At the same time, the yeast have not been tested or evaluated in their ability to be applied in nano-technology.



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