

Date: February 2010

New labelling standard for Active Dry Yeasts used in vinification: E491.

In view of the new Active Dry Yeast monograph (OENO 329-2009) adopted by the OIV during the General Assembly held in Zagreb in July 2009, stating: "The following information must be indicated on the label: ... additives, including substances used during drying operations";

The member companies of Oenoppia, manufacturers or marketers of vinification yeasts, in coordination with the European Confederation Yeast Producers (COFALEC), make the commitment to indicate the use of emulsifying agents in the manufacture of their product on the packaging when applicable.

Sorbitan monostearate or **E491** is a common food emulsifying agent that plays a specific role in ADY as a cell protector during industrial drying operations. It also plays an important role during the rehydration phase carried out by the wine maker by ensuring yeast survival. The content of Sorbitan monostearate generally present is around 1%.

When and how will E491 appear on vinification ADY packaging?

All products manufactured in 2010 must be in accordance with the new OIV monograph, and will be put onto the market, once existing stock has been sold, for Europe's next vinification campaign. For former batches which do not mention the required indications on the label, the information will be specified on the technical data sheets.

This new labelling standard for yeasts has no consequence on wine labelling. It does not implicate any allergenic substances listed by European regulation (directive 2003/89/EC).