

Compliance information for Naturalia products

Dear Colleagues,

Please see the below summary of the compliance guidelines for Naturalia crystalGRAPESUGAR.Bio and crystalGRAPESUGAR.Red:

crystalGRAPESUGAR.Bio

Federal wine regulations permit the use of pure dry sugar for both chaptalization and sweetening. However, California only allows the use of dry sugar for sparkling wine production during secondary fermentation and dosage.

Therefore, crystalGRAPESUGAR.Bio may be used at any stage of winemaking for all wines EXCEPT those that are from a California appellation (state, county, or AVA). For California appellated wines, crystalGRAPESUGAR.Bio may only be used in sparkling wines during secondary fermentation and dosage.

crystalGRAPESUGAR.Red

Federal wine regulations do not allow the use of grape skin extract, which is considered a coloring agent, on standard wines. The grape polyphenols contained in crystalGRAPESUGAR.Red are considered a grape skin extract, meaning that this product cannot be used in standard wine. The use of crystalGRAPESUGAR.Red would require an approved formula from the TTB and to be labelled as grape wine with color added.

Non-alcoholic wine

The use of both products is fully allowed in non-alcoholic wine.

Thank you,

Steven Hendrey