Sparkling wine — Specification
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A Uganda Standard does not purport to include all necessary provisions of a contract. Users are responsible for its correct application.
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(c) the National Enquiry Point on TBT/SPS Agreements of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of representatives of consumers, traders, academicians, manufacturers, government and other stakeholders.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.


Wherever the words, “East African Standard” appear, they should be replaced by “Uganda Standard.”
EAST AFRICAN STANDARD

Sparkling wine — Specification

EAST AFRICAN COMMUNITY
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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

EAS 140 was prepared by Technical Committee EASC/TC 007, Alcoholic and non-alcoholic beverages.

This second edition cancels and replaces the first edition EAS 140:2000, which has been technically revised.
Sparkling wine — Specification

1 Scope

This East African Standard specifies the requirements and methods of sampling and test for sparkling wine.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CODEX STAN 192, General standard for food additives

CAC/GL 66, Guidelines for the use of flavourings

EAS 12, Drinking (potable) water — Specification

EAS 38, Labelling of pre-packaged foods

EAS 39, Hygiene in food and drink manufacturing industry — Code of practice

EAS 100, Food stuffs — Methods of determination of Lead

EAS 149, Specification for carbon dioxide for use in beverage manufacture

ISO 7952, Fruits, vegetables and derived products — determination of copper content — Method using flame atomic absorption spectrometry

ISO 5517, Fruits, vegetables and derived products— determination of iron content- 1,10 - phenanthroline photometric method

ISO 5523, Liquid fruit and vegetables — Determination of sulphurdioxide content (Routine method)

ISO 6636-2, Fruits, vegetables and derived products — Determination of zinc content — Part 2; Atomic absorption spectrometric method

ISO 4832, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply.

3.1 sparkling wine

product obtained by alcoholic re-fermentation of grapes or other fruits and shall contain a visible excess of carbon dioxide derived from fermentation, or carbonation process
3.2 red wine
wine obtained from fruit juice, usually grapes in which the skins, and stems are present during fermentation in order to impart the red colouration arising from anthocyanin pigments extracted by the alcohol being produced.

3.3 rose wine
wine produced by the normal alcoholic fermentation fruits juice, usually grapes, in which the colouring matter of skins and stems are removed before fermentation, yet retaining the pink colouration.

3.4 white wine
wine produced by the normal alcoholic fermentation of fruit juice, usually grapes without the pigment extraction.

3.5 dry wine
wine in which practically all the sugar has been converted by fermentation into alcohol.

3.6 sweet wine
wine which contains some unfermented sugar.

3.7 extraneous matter
includes inorganic matter such as sand, glass, metal, gravel, dirt, pebbles, stones, lumps of earth, clay and mud and organic matter such as chaff, straw, weed seeds and fruit matter, insects or insects fragments, rodent hairs or any other foreign matter.

4 Requirements
4.1 General requirements
Sparkling wine shall:

a) possess the characteristic taste and aroma associated with the type of wine;
b) be free from cloudiness and suspended/particulate matter;
c) be so produced as to prevent spoilage under normal storage conditions;
d) be free from any extraneous matter;
e) have typical organoleptic characteristics of their raw materials; and
f) have no artificial colour added to give or amplify the colour.

4.2 Specific quality requirements
Sparkling wine shall comply with the quality requirements of Table 1.
Table 1 — Requirements for sparkling wine

<table>
<thead>
<tr>
<th>SL No.</th>
<th>Characteristic</th>
<th>Requirement</th>
<th>Test method</th>
</tr>
</thead>
<tbody>
<tr>
<td>i.</td>
<td>Ethyl alcohol content, %, v/v max</td>
<td>6.5 - 16.5</td>
<td>EAS 104</td>
</tr>
<tr>
<td>ii.</td>
<td>Total solids, g/L</td>
<td>40 – 150</td>
<td></td>
</tr>
<tr>
<td>iii.</td>
<td>Total acids, as tartaric acid, g/L of absolute alcohol (grape wine)</td>
<td>4 – 12</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Total acids, as citric acid, g/L of absolute alcohol (other wine)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>iv.</td>
<td>Volatile acids, as acetic acid, g/L of absolute alcohol, max.</td>
<td>2</td>
<td>EAS 104</td>
</tr>
<tr>
<td>v.</td>
<td>Total sugar as invert sugar, g/L,</td>
<td>Dry wine max: &lt; 4</td>
<td>ISO 5523</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Medium sweet wine: 4 - 45</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sweet wine: &gt; 45</td>
<td></td>
</tr>
<tr>
<td>vi.</td>
<td>Sorbic acid, mg/kg, max.</td>
<td>1 000</td>
<td>ISO 6636-2</td>
</tr>
<tr>
<td>vii.</td>
<td>Carbon dioxide atmospheres at 20 °C, min.</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>viii.</td>
<td>Free sulphur dioxide, mg/kg, max.</td>
<td>50</td>
<td>ISO 7952</td>
</tr>
<tr>
<td>ix.</td>
<td>Total sulphur dioxide, mg/kg, max.</td>
<td>250</td>
<td></td>
</tr>
<tr>
<td>x.</td>
<td>Copper, mg/L, max.</td>
<td>2.0</td>
<td>ISO 5517</td>
</tr>
<tr>
<td>xi.</td>
<td>Iron, mg/L, max.</td>
<td>8.0</td>
<td></td>
</tr>
<tr>
<td>xii.</td>
<td>Zinc, mg/L, max.</td>
<td>5</td>
<td></td>
</tr>
</tbody>
</table>

5 Food additives

Food additives may be used in the production of sparkling wine in accordance with CODEX STAN 192.

6 Heavy metal contaminants

When tested in accordance with EAS 100 the level of lead shall not exceed 0.2 mg/L.

7 Hygiene

7.1 General

Sparkling wine shall be manufactured and handled in a hygienic manner in accordance with EAS 39.

7.2 Microbiological requirements

Sparkling wine of alcohol content of less than 8 % shall comply with limits for micro-organisms specified in Table 3.
8 Weights and measures

The volume and fill of sparkling wine shall comply with the weights and measures regulations of Partner States or equivalent legislation.

9 Packaging

9.1 Sparkling wine shall be packaged in suitable food grade containers.

9.2 Sparkling wine shall be packaged for bulk delivery and storage in containers that shall prevent contamination of the product and preserve its safety and quality.

10 Labelling

In addition to the requirements of EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked

a) common name as ‘Sparkling wine’ preceded by the fruit name where the wine is produced from other fruit other than grape;

a) name, physical location and address of manufacturer;

b) ethyl alcohol content, % by volume;

c) best before date for fruit wine and wine with alcohol content less than 8 %;

d) net content;

e) declaration by common name of any additives used;

f) date of manufacture;

g) batch identification number/code;

h) country of origin; and

i) statutory warnings.

11 Sampling and test

Sampling and tests shall be carried out in accordance with EAS 104.