



**FDEAS 138: 2013**

ICS 67.160.10

## **FINAL DRAFT EAST AFRICAN STANDARD**

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**Still table 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.

FDEAS 138 was prepared by Technical Committee EASC/TC 007, *Alcoholic and non-alcoholic beverages*.

This second edition cancels and replaces the first edition EAS 138:2000, which has been technically revised.



## Still table wine — Specification

### 1 Scope

This Final Draft East African Standard specifies the requirements and methods of sampling and test for still table wine prepared from fruits.

### 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 — Specification*

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

EAS 100, *Food stuffs — Methods of determination of Lead*

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

ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of micro-organisms — Part 1: Colony-count at 30 degrees C pour plate technique*

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

### 3 Terms and definitions

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

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### 3.1 wine

Alcoholic beverage produced by the complete or partial fermentation exclusively of fresh grapes, grape must, or products derived from fresh grapes.

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### 3.2 fruit wine

Alcoholic beverage produced by the complete or partial fermentation of fresh fruits, or products derived from fresh fruits other than grapes.

### 3.63 dry wine

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

### 3.74 sweet wine

wine which contains some unfermented sugar

### 3.85 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 grains of crops, insects or insects fragments, rodent hairs or any other foreign matter

## 4 Types

This standard covers the following types of still table wine and fruit wine.

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- a) dry;
- b) medium dry
- c) semi sweet and
- d) sweet;

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## 5 Requirements

### 5.1 General requirements

#### 5.1.1 Still table wine and fruit wine shall:

- a) be obtained by the alcoholic fermentation of fresh or processed fruits or fruit juice;
- b) possess the characteristic taste and aroma associated with the type of wine;
- c) be free from cloudiness and suspended/particulate matter;
- d) be so produced as to prevent spoilage under normal storage conditions;
- e) have typical organoleptic characteristics to the product;
- f) have no artificial colour added to give or amplify colour; and
- g) be free from any extraneous substances;

**5.1.2** Red wine shall derive the red colour from natural pigments; mainly anthocyanins present in fruits. No colour shall be added to give or amplify the red colour. The wine shall derive its colour solely from the grapes.

The wine having pink colour shall be marked as rose wine.

White wine is derived, usually from grapes without the pigment extraction.

## 5.2 Specific quality requirements

Still table wine shall meet the requirements of specified in Table 1.

**Table 1 — Quality requirements for still table wine**

SL No	Characteristic	Requirement	Test method
i.	Ethyl alcohol content, %,	6.5 -16.5	EAS 104
ii.	Total acids, as tartaric acid, g/L of (wine) Total acids, as citric acid, g/L of e l (Fruit wine)	4 - 15	
iii.	Volatile acids, as acetic acid, g/L of, max.	2	
iv.	Total sugar as Invert sugar, g/L	Dry wine : <4 g/l. Medium dry wine :4-12 . Semi-sweet : 12-45 Sweet wine > 45g/L	
v.	Sorbic acid, mg/kg, max.	500	
vi.	Free sulphur dioxide, mg/l, max.	70	ISO 5523
vii.	Total sulphur dioxide, mg/l, max.	350	
viii.	Copper, mg/L, max	2.0	ISO 7952
ix.	Iron, mg/L, max.	8.0	ISO 5517

## 6 Food additives

Food additives may be used in the production of still table wine in accordance with CODEX STAN 192, subject to clause 5.1.1(f.)



## 7 Heavy metal contaminants

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

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## 8 Hygiene

### 8.1 General

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

### 8.2 Microbiological requirements

Still table wine of alcohol content of less than 10 % shall comply with limits for micro-organisms specified in Table 3.

Table 3 — Microbiological limits for still table wine

S/No.	Organism	Limit	Test method
ii)	Total plate count, cfu/mL, max.	100	ISO 4833-1

## 9 Weights and measures

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

## 10 Packaging

10.1 Still table wine shall be packaged in suitable food grade containers.

10.2 Still table wine shall be packaged for bulk delivery and storage in containers that shall prevent contamination of the product and preserve its safety and quality

## 11 Labelling

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

- common name as 'wine' preceded by the fruit name where the wine is produced from other fruit other than grape;
- name, physical location and address of manufacturer; importer/bottler
- ethyl alcohol content, % by volume;
- best before date for fruit wine with alcohol content less than 8 %;
- net content;
- batch identification number/code;

- g) country of origin; and
- h) statutory warnings.

## **12 Sampling and test**

Sampling and testing shall be done in accordance with EAS 104.



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