



**DEAS 138:2013**  
ICS 67.160.10

## **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.

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## Still table wine — Specification

### 1 Scope

This East African Standard prescribes 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.

EAS 38, *Labelling of pre-packaged foods — Specification*

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

EAS 104, *Alcoholic beverages — Methods of sampling and test*

EAS 103, *Schedule of permitted food additives.*

EAS 104, *Methods of sampling and test for alcoholic beverages.*

EAS 217, *Methods for microbiological examination of foods.*

EAS 12:2000, *Drinking (potable) water — Specification*

EAS 124:1999, *Rounding off number values*

### 3 Terms and definitions

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

#### 3.1

##### **wine**

alcoholic beverage obtained by fermentation of fresh or processed fruits or fruit juice (usually grape fruits or grape juice)

#### 3.2

##### **still table wine**

wine without carbon dioxide that is generally dry or slightly sweet

#### 3.5

##### **red wine**

wine obtained from fruits 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

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### **3.6**

#### **rose wine**

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

### **3.7**

#### **white wine**

wine produced by the normal alcoholic fermentation of fruits juice, usually grapes without the pigment extraction

### **3.8**

#### **dry wines**

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

### **3.9**

#### **sweet wines**

wines which contain some unfermented sugar

## **4 Types of still table wine**

This standard covers the following types of still table wines:

- a) dry white table wine;
- b) medium sweet white table wine;
- c) sweet white table wine;
- d) dry red table wine;
- e) medium sweet red table wine;
- f) sweet red table wine;
- g) dry rose table wine;
- h) medium sweet rose table wine;
- i) sweet rose table wine.

Sweet wines are distinguished from dry wines by having unfermented sugar content of 20 g/l as sucrose.

## **5 Requirements for still table wines**

### **5.1 General requirements**

**5.1.1** Still table wines shall be the product obtained by the alcoholic fermentation of fresh or processed fruits or fruit juice, usually grapefruits or grape juice.

**5.1.2** If the fruits are of low sugar content, sugar may be added to the fruits or juice before fermentation to increase the level of sugar to the standard sugar content of the fruit to allow for adequate fermentation. In such a case the added sugar shall be fermented completely to alcohol and shall not be reflected in the taste of the wine.

**5.1.3** The products shall possess the variety character derived from the fruits or from the principals produced during their fermentation.

**5.1.4** Red table 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 wines having pink colour shall be marked as rose wine and not red wine.

**5.1.5** Still table wine shall:

- a) possess the characteristic taste and aroma associated with the type of wine;
- b) be free from suspension sediments;
- c) be so produced as to prevent spoilage under normal storage conditions;
- d) be free from any extraneous substances;
- e) meet the requirements of Table 1.

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

| <b>SL No</b> | <b>Characteristic</b>  | <b>Requirement</b>  |
|--------------|--|---|
| 1            | Ethyl alcohol content, %, max  | 16.5  |
| 2            | Total solids, mg/L   | 40 – 150  |
| 3            | Total acids, as tartaric acid, g/L of absolute alcohol (Grape wine)<br>Total acids, as citric acid, g/L of absolute alcohol (Other wine) | 4 – 8,0   |
| 4            | Volatile acids, as acetic acid, g/L of absolute alcohol, max.  | 2   |
| 6            | Total Sugar as Sucrose, g/L,   | Dry wine max 20<br>Medium Sweet wine 21 – 90<br>Sweet wine 91 - 200 |
| 7            | Sorbic acid, mg/kg, max.   | 1000  |
| 8            | Free sulfur dioxide, mg/kg, max.   | 50  |
| 9            | Total sulfur dioxide, mg/kg, max.  | 350   |

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### 5.2 Food additives

The food additives complying with EAS 103 may be used, production of still table wines

### 5.3 Contaminants

The maximum limits in mg/l for trace elements in the product shall comply with the requirements in Table 2.

**Table 2 — Limits of contaminants in still table wine**

| SL.No | Contaminant | Maximum limit<br>mg/l |
|-------|-------------|-----------------------|
| 1.    | Arsenic     | 0.5                   |
| 2.    | Lead        | 0.2                   |
| 3.    | Copper      | 2,0                   |
| 4.    | Iron        | 8,0                   |
| 5.    | Zinc        | 5                     |

### 5.4 Hygiene

The degree of cleanliness in respect of containers, premises of manufacture, persons engaged in the handling of the product and equipment shall meet the requirements EAS 39 *Code of practice for hygiene in the food and drink manufacturing industry*.

### 5.5 Microbiological requirements

This clause applies to wine of alcohol content less than 8 %. The wine shall, when tested according to EAS 217 Methods for microbiological examination of foods:

- a) conform to the limits for microorganisms set in Table 3;
- b) be free from microorganisms capable of developing under normal storage conditions;
- c) not contain substances originating from microorganisms in amounts that may be toxic.

**Table 3 — Microbiological contamination limit**

| Type of microbe                        | Limit  |
|--|--------|
| Coliform count in 100 ml               | Nil    |
| Sulphite reducing bacteria, per 100 ml | absent |

## 6 Weights and measures

In the filling of the container, the product shall occupy not less than 90 % of the total volume capacity of the container.

## **6 Packaging and labelling**

### **6.1 Packaging**

wine shall be filled in suitable containers, which does not affect their quality. The containers shall be properly sealed.

### **6.2 Labelling**

Labelling of wine shall be done in accordance with the requirements of EAS 38 and shall include the following in each consumer unit:

- i) common name as 'wine' preceded by the fruit name where the wine is produced from other fruit other than grape;
- ii) Name, physical location and address of manufacturer;
- iii) Ethyl alcohol content, % by volume,;
- iv) Best before date for fruit wine and wine with alcohol content less than 8 %;
- iv) List of ingredients in descending order of proportion by mass;
- v) Net contents in accordance with the weights and measures requirements;
- vi) A declaration by common name of any additives used;
- vii) Date of manufacture, batch identification number/code;
- ix) Country of origin.
- xi) Statutory warnings

## **9 Sampling and methods of test**

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





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