



DEAS 139:2013
ICS 67.160.10

EAST AFRICAN STANDARD

Fortified wine — Specification

DRAFT 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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Fortified wine — Specification

1 Scope

This draft East African Standard prescribes the requirements and methods of sampling and test for fortified wines.

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, General standard for the labelling of pre-packaged foods
- EAS 39, Code of practice for hygiene in the food and drink manufacturing industry
- EAS 103, Schedule for permitted food additives
- EAS 104, Methods of sampling and test for alcoholic beverages
- EAS 143, Brandy — Specification
- EAS 144, Standard specification for neutral spirit for manufacture of 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 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

fortified wines

wines or fruit wine in which part of the alcohol is derived from the yeast fermentation of fruits and part from the addition of distilled brandy or neutral spirits.

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

DEAS 139:2013

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 to a maximum sugar content of 20 g/L as sucrose

3.9

sweet wines

wines which contain some unfermented sugar to a minimum level of 20 g/L as sucrose

4 Quality requirements for fortified wines

4.1 General requirements

4.1.1 Fortified wine shall contain at least 60 % of absolute alcohol from base wine

4.1.1 Fortified wines, also known as dessert appetizer wines, shall be of two types, namely:

- a) wines which consist of, and owe their characteristic flavour to wholly or partially fermented grapes and distilled spirits
- b) wines which, in addition to deriving their flavour from grapes and distilled spirits, contain and owe their flavour to non-grapes products (for example, aromatic substances, bitter plants) such as vermouths, aperitifs; and wines flavoured with fruits other than grapes.
- c) 4.1.2 Fortified wines shall be made by specialized processes for sherry, port, vermouths, aperitifs or wines flavoured with fruits other than grapes.

4.1.3 Only potable spirit derived from brandy complying with EAS 143 *Brandy — Specification* or distilled alcohol complying with requirements of EAS 144 *Standard specification for neutral spirit for manufacture of alcoholic beverages* shall be used to fortify the wines.

4.1.4 White fortified wines shall be pale gold in colour.

4.1.5 Red fortified wines shall derive the red colour from natural pigments in the grapes or other fruits used. No artificial colour shall be added to amplify the red colour. Addition of any colour to wine is not acceptable. The wine shall derive its colour solely from fruits (grapes).

4.1.6 Fortified wines shall possess the characteristic taste and aroma associated with the type of wine.

4.1.7 Fortified wines shall be free from suspension sediments and shall be clear.

4.1.8 Fortified wines shall be so produced, as to prevent spoilage during storage under normal conditions.

4.1.9 Fortified wines shall be free from any extraneous ingredients injurious to health.

4.2 Food additives

The food additives complying with EAS 103 shall be used in the production of fortified wines

Table 1 — Quality requirements for fortified wine

| SL No | Characteristic | Requirement |
|-------|--|---|
| 1 | Ethyl alcohol content, %, max | 15 - 24 |
| 2 | Total solids, mg/L | 40 – 150 |
| 3 | Total acids, as tartaric acid, g/L of absolute alcohol (Grape wine) 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 Medium Sweet wine 21 – 90 Sweet wine 91 - 200 |
| 7 | Sorbic acid, mg/kg, max. | 1000 |
| 8 | Free sulfur dioxide, mg/kg, max. | 30 |
| 9 | Total sulfur dioxide, mg/kg, max. | 250 |

4.3 Contaminants

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

DEAS 139:2013

Table 2 — Limits of heavy metal contaminants in fortified wine

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

4.4 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 of EAS 39 *Code of practice for hygiene in the food and drink manufacturing industry*.

5 Weights and measures

In 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

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

6.2 Labelling

Labelling of Fortified 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 'Fortified 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) 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

8 Sampling and methods of test

Sampling and test shall be carried out in accordance with EAS 104 *Alcoholic beverages — Methods of sampling and test*.

DEAS 139:2013