
Brandy — Specification



Table of contents

1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Requirements	1
4.1	Essential ingredients.....	1
4.2	Flavourings	1
4.3	General requirements	2
4.4	Specific requirements	2
5	Food additives	2
6	Hygiene	2
7	Packaging.....	2
8	Labelling	3
9	Sampling.....	3
	Bibliography	4

Draft African Standard for comments only — Not to be cited as African Standard

Foreword

The African Organization for Standardization (ARSO) is an African intergovernmental organization established by the United Nations Economic Commission for Africa (UNECA) and the Organization of African Unity (AU) in 1977. One of the fundamental mandates of ARSO is to develop and harmonize African Standards (ARS) for the purpose of enhancing Africa's internal trading capacity, increase Africa's product and service competitiveness globally and uplift the welfare of African communities. The work of preparing African Standards is normally carried out through ARSO technical committees. Each Member State interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, Regional Economic Communities (RECs), governmental and non-governmental organizations, in liaison with ARSO, also take part in the work.

ARSO Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare ARSO Standards. Draft ARSO Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an ARSO Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ARSO shall not be held responsible for identifying any or all such patent rights.

This African Standard was prepared by ARSO/TC 18, *Alcoholic and non-alcoholic beverages*.

© African Organisation for Standardisation 2026 — All rights reserved*

ARSO Central Secretariat
International House 3rd Floor
P. O. Box 57363 — 00200 City Square
NAIROBI, KENYA

Tel. +254-20-2224561, +254-20-3311641, +254-20-3311608

E-mail: arso@arso-oran.org
Web: www.arso-oran.org

* © 2026 ARSO — All rights of exploitation reserved worldwide for African Member States' NSBs.

Copyright notice

This ARSO document is copyright-protected by ARSO. While the reproduction of this document by participants in the ARSO standards development process is permitted without prior permission from ARSO, neither this document nor any extract from it may be reproduced, stored or transmitted in any form for any other purpose without prior written permission from ARSO.

Requests for permission to reproduce this document for the purpose of selling it should be addressed as shown below or to ARSO's member body in the country of the requester:

© African Organisation for Standardisation 2026 — All rights reserved

ARSO Central Secretariat
International House 3rd Floor
P.O. Box 57363 — 00200 City Square
NAIROBI, KENYA

Tel: +254-20-2224561, +254-20-3311641, +254-20-3311608

E-mail: arso@arso-oran.org
Web: www.arso-oran.org

Reproduction for sales purposes may be subject to royalty payments or a licensing agreement. Violators may be prosecuted.

Brandy — Specification

1 Scope

This African standard specifies requirements, sampling and test methods for brandy, fruit brandy and blended brandy intended for human consumption.

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.

ARS 53, *General principles of food hygiene — Code of practice*

ARS 56, *Pre-packaged Foods — Labelling*

ARS 2229, *Alcoholic beverages — Methods of sampling and test*

ARS 2230, *Neutral spirit — Specification*

CXG 66, *Guidelines for the use of flavourings*

CXS 192, *Codex general standard for food additives*

3 Terms and definitions

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

3.1

brandy

distilled alcoholic beverage produced from fermented mash of grapes or grape wine

3.2

fruit brandy

distilled alcoholic beverage obtained from fruit wine or from the fermented mash or juice of fruits other than grapes

3.3

blended brandy

mixture of brandies, or a brandy with neutral spirit

3.4

blended fruit brandy

mixture of fruit brandies or fruit brandy with neutral spirit

4 Requirements

4.1 Essential ingredients

Essential ingredients for rum shall include

- a) demineralized water or distilled water complying with relevant standards.
- b) neutral spirit conforming to ARS 2230.

4.2 Flavourings

Flavourings may be used in the manufacture of rum and shall be in accordance with CXG 66.

DARS 2220:2026

4.3 General requirements

4.3.1 Brandy shall

- a) be free from sedimentation, and/or suspended matter;
- b) be of characteristic colour; and
- c) have characteristic aroma and taste.

4.3.2 Fruit brandy may be colourless, or may contain some permitted food grade colouring substances

4.4 Specific requirements

Brandy shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for brandy

S/No	Parameter	Requirement	Test method
i.	Ethyl alcohol content, % v/v, at 20 °C, min.	37.5	ARS 2229
ii.	Volatile acids as acetic acid, g/100 L of absolute alcohol, max.	250	
iii.	Esters as ethyl acetate, mg/L of absolute alcohol, min:		
	▪ Grape or fruit brandy	30	
▪ Blended brandy or blended fruit brandy	10		
iv.	Higher alcohols as amyl alcohol, mg/L of absolute alcohol, max.		
	▪ Grape or fruit brandy	10000	
▪ Blended brandy or blended fruit brandy	2400		
v.	Aldehydes as acetaldehyde, mg/L absolute alcohol, max.	500	
vi.	Methyl alcohol, mg/L, of absolute alcohol max.		
	▪ Grape or fruit brandy	1000	
▪ Blended brandy or blended fruit brandy	3000		

5 Food additives

Food additives may be used in accordance with CXS 192.

6 Hygiene

Brandy shall be manufactured and handled in hygienic manner in accordance with ARS 53.

7 Packaging

7.1 Brandy shall be packaged in suitable food grade containers that shall not affect the quality and the safety of the product.

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

8 Labelling

In addition to the labelling requirements given in ARS 56, each package shall be legibly and indelibly labelled with the following information:

- a) common name as 'Brandy' 'Blended brandy', Blended fruit brandy' or 'Fruit brandy', specifying the fruit;
- b) name, physical location and address of manufacturer/importer/packer/bottler;
- c) ethyl alcohol content, percent by volume;
- d) net content;
- e) batch identification number/code; and
- f) country of origin.

9 Sampling

Sampling shall be done in accordance with ARS 2229.

Draft African Standard for comments only — Not to be cited as African Standard

Bibliography

EAS 1274:2025, *Cider and perry — Specification*

Draft African Standard for comments only — Not to be cited as African Standard

Draft African Standard for comments only — Not to be cited as African Standard