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**Fortified wine — Specification**



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

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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](mailto:arso@arso-oran.org)  
Web: [www.arso-oran.org](http://www.arso-oran.org)

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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](mailto:arso@arso-oran.org)  
Web: [www.arso-oran.org](http://www.arso-oran.org)

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## Fortified wine — Specification

### 1 Scope

This African standard specifies requirements, sampling and test methods for fortified 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.

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

ARS 56, *Pre-packaged foods — Labelling*

ARS 2223, *Distilled water — Specification*

ARS 2225, *Fortified wine — Specification*

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

CXG 66, *Guidelines for the use of flavourings*

CXS 192, *Codex general standard for food additives*

ISO 5523, *Liquid fruit and vegetable products — Determination of sulphur dioxide content (Routine method)*

ISO 6633, *Fruits, vegetables and derived products — Determination of lead content — Flameless 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 purpose of this standard, the following terms and definitions apply.

#### 3.1

##### **wine**

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

#### 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

#### 3.3

##### **fortified wine**

wine or fruit wine into which distilled spirit of fruit origin or neutral spirit has been added to achieve required alcohol content

#### 3.4

##### **dry wine**

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

# DARS 2225:2026

## 3.5

### sweet wine

wine which contains some unfermented sugar

## 4 Requirements

### 4.1 Ingredients

4.1.1 The ingredients for fortified wine shall include the following:

- a) wine conforming to ARS 2225; and
- b) distilled spirit of fruit origin or neutral spirit conforming to the relevant national standard.

4.1.2 The following optional ingredients may be added:

- a) demineralised water; or distilled water conforming to the relevant African standard
- b) Natural flavours, or flavouring agents, in accordance with CAC/GL 66.

### 4.2 General requirements

Fortified wine shall:

- a) possess the characteristic taste and aroma associated with the type of wine;
- b) be produced to prevent spoilage during storage under normal conditions;
- c) have typical organoleptic characteristics of their raw material; and
- d) have no artificial colour added to give or amplify colour.

### 4.3 Specific requirements for fortified wine

4.3.1 Fortified wine shall comply with the specific quality requirements in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — specific requirements for fortified wine

S/No	Characteristic	Requirement	Test method	
i.	Ethyl alcohol content, %, v/v	14 – 24	ARS 2229	
ii.	Methyl alcohol, g/L, max	0.1		
iii.	Total acids, g/L, min. <ul style="list-style-type: none"><li>• as tartaric acid (fortified wine)</li><li>• as citric acid (fortified fruit wine)</li></ul>	3.5		
iv.	Volatile acids, as acetic acid, g/L, max.	2		
v.	Total sugar as invert sugar, g/L (Provide test method)	Dry wine		≤4
		Medium dry wine		>4 - ≤12
		Semi-sweet		>12 - ≤45
		Sweet wine	≥45	
vi.	Sulphites, mg/kg, Max	Grape wine	350	ISO 5523
		Fruit wine	200	
vii.	Copper, mg/L, max.	2.0	ISO 7952	

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

## 5 Food additives

Food additives may be used in the production of fortified wine in accordance with CXS 192.

## 6 Heavy metal contaminants

When tested in accordance with ISO 6633 the level of lead shall not exceed 0.2 mg/L.

## 7 Hygiene

Fortified wine shall be manufactured and handled in a hygienic manner in accordance with ARS 53.

## 9 Packaging

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

9.2 Fortified 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 ARSO 56, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

- a) common name as 'Fortified wine' preceded by the fruit name where the wine is produced from other fruit other than grape;
- b) name and physical address of manufacturer/importer/bottler
- c) ethyl alcohol content, percent by volume;
- d) net content;
- e) batch identification number/code;
- f) country of origin; and
- g) statutory warnings.
- h) Allergen declaration

## 11 Sampling

Sampling shall be done in accordance with ARS 2229.

**Bibliography**

EAS 139:2019, *Fortified wine — Specification*

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