
Liqueurs — Specification



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Liqueurs — Specification

1 Scope

This African standard specifies requirements, sampling and test methods for spirit-based liqueurs 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*

CXG 66, *Guidelines for the use of flavourings*

CXS 192, *Codex general standard for food additives*

ISO 17239, *Fruits, vegetables and derived products — Determination of arsenic content — Method using hydride generation atomic absorption spectrometry*

ISO/TS 6733, *Milk and milk products — Determination of lead content — Graphite furnace atomic absorption spectrometric method*

3 Terms and definitions

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

3.1

liqueur

spirit drink produced by sweetening, flavouring and colouring ethyl alcohol of agricultural origin, or a distillate of agricultural origin or one or more spirit drinks, and possibly with the addition of products of agricultural origin including but not limited to cream, milk, coffee, tea, fruit, wine.

4 Requirements

4.1 Essential ingredients

Essential ingredients for liquers shall include

- a) demineralized water or distilled water complying with relevant standards.
- b) ethyl alcohol;

4.2 Flavourings

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

4.3 General requirements

Liqueurs shall be free from any extraneous and foreign matter substances injurious to human health.

4.4 Specific requirements

Liqueurs 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 liqueurs

S/No	Parameter	Requirement	Test method
i.	Ethyl alcohol content, % v/v at 20 °C, min.	15	ARS 2229
ii.	Volatile acidity, g/L, max.	2.5	
iii.	Sugar content in % as invert sugar, min.	2.5	
iv.	Methanol, g/L, max.	0.1	
v.	Total soluble solids, %, m/m min.	5	
vi.	Higher alcohols as amyl alcohol, g/L of absolute alcohol, max.	3	

5 Food additives

Food additives may be used in accordance with CXS 192.

6 Hygiene

Liqueurs shall be produced and handled in accordance with ARS 53.

7 Packaging

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

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) name of product as, "Liqueur"; when the flavour is shown on the label of a liqueur, the flavour designation becomes part of the name of the product and therefore should be grouped with the word "Liqueur". When there is no indication of the flavour, the word "Liqueur" suffices as the name of the product;
- b) net contents in litres or millilitres;
- c) name, physical and postal address of the manufacturer, importer or bottler;
- d) list of ingredients;
- e) date of manufacture;
- f) batch identification number/code;
- g) storage instructions;
- h) country of origin;
- i) ethyl alcohol content;

- j) batch or lot number; and
- k) statutory warning, if applicable.

9 Sampling

Sampling of liqueur shall be done in accordance with ARS 2229.

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Bibliography

EAS 1275, *Liqueur* — *Specification*

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