
Still table wine — Specification



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Still table wine — Specification

1 Scope

This African standard specifies requirements, sampling and test methods for still table wine 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 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of micro-organisms — Part 1: Colony-count at 30 degrees C pour plate technique*

ISO 5523, *Liquid fruit and vegetables — Determination of sulphurdioxide content (Routine method)*

ISO 7952, *Fruits, vegetables and derived products — Determination of copper content — Method using flame atomic absorption spectrometry*

ISO 12193, *Animal and vegetable fats and oils — Determination of lead by direct graphite furnace atomic absorption spectroscopy*

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

still table wine

wine or fruit wine without added carbon dioxide that is generally dry or slightly sweet

3.4

dry wine

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

3.5

sweet wine

wine which contains some unfermented sugar

4 Types

This standard covers the following types of still table wine and fruit wine.

- a) dry;
- b) medium dry;
- c) semi-sweet and
- d) sweet.

5 Requirements

5.1 General requirements

5.1.1 Still table wine shall:

- a) be obtained by the alcoholic fermentation of
 - fresh grapes or grape must or
 - fresh fruits or processed fruits.
- b) not contain cloudiness and suspended/particulate matter;
- c) have typical organoleptic characteristics to the product; and
- d) have no artificial colour added to give or amplify colour; subject to the provisions of Clause 6.

5.1.2 Red 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, or other fruits for the case of fruits wines.

5.1.3 The wine having pink colour shall be marked as rose wine.

5.1.4 White wine is derived, usually from grapes without the pigment extraction.

5.1.4 Natural flavours, or flavouring agents, in accordance with CAC/GL 66.

5.2 Specific requirements

Still table wine shall comply with the specific requirements of given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for still table wine

S/N	Characteristic	Requirement	Test method	
i.	Ethyl alcohol content, %	6.5 – 16.5	ARS 2229	
ii.	Methyl alcohol, g/L, max	0.1		
iii.	Total acids, as tartaric acid, g/l for wine, min. Total acids, as citric acid, g/l (for fruit wine), min.	3.5		
iv.	Volatile acids, as acetic acid, g/l, max.	2		
v.	Total sugar as invert sugar, g/l (provide the correct test method)	Dry wine		< 4
		Medium dry wine/off dry		4 – 12
		Semi sweet		> 12 – ≤45
		Sweet wine	> 45	
vi.	Sorbic acid, mg/l, max.	500	ISO 5523	
vii.	Sulphites mg/kg, max.	Grape wine 300 Fruit wine 200		
viii.	Copper, mg/l, max.	2.0		ISO 7952

6 Food additives

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

7 Heavy metal contaminants

The level of lead in still table wine shall not exceed 0.2 mg/l when tested in accordance with ISO 12193.

8 Hygiene

8.1 Still table wine shall be produced and handled under hygienic conditions in accordance with ARS 53.

8.2 Total plate count in still table wine of alcohol content of less than 10 % ABV shall not exceed 100 cfu/ml when tested in accordance with ISO 4833-1.

9 Packaging

Still table wine shall be packaged in food grade material that ensures the integrity and safety of the product.

10 Labelling

In addition to the requirements of ARS 56, the following specific labelling requirements shall apply and shall be legibly and indelibly marked on the container:

- a) common name as '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, % by volume;
- d) best before date for still table wine with alcohol content less than 10 %;
- e) net content;
- f) batch identification number/code;
- g) declaration of food additives used;
- h) country of origin; and
- i) statutory warnings.
- j) Allergens declaration

11 Sampling

Sampling shall be done in accordance with ARS 2229.

Bibliography

EAS 138: 2019, *Still table wine — Specification*

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