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**Vodka — Specification**



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

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## Vodka — Specification

### 1 Scope

This African standard specifies requirements, sampling and test methods for Vodka. This standard also applies to flavoured vodka.

### 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*

### 3 Terms and definitions

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

#### 3.1

##### **vodka**

clear distilled alcoholic beverage made from the neutral spirit obtained from fermented mash of rye, potato, cassava, grains or any other carbohydrates of agricultural origin, which is then treated with charcoal or activated carbon or other materials to be without distinctive character, aroma, taste, or colour

#### 3.2

##### **flavoured vodka**

vodka to which permitted flavourings are added, with or without permitted colours

### 4 Requirements

#### 4.1 Essential ingredients

Essential ingredients for vodka shall include demineralized water or distilled water complying with relevant standards.

#### 4.2 Flavourings

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

#### 4.3 General requirements

##### 4.3.1 Vodka shall:

- a) have the aroma and taste characteristic of the product;

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- b) be free from sediments and/or suspended matter; and
- c) be free from any ingredients injurious to health.

## 4.4 Specific requirements

The product shall comply with the specific quality requirements in Table 1 when tested in accordance with the test methods specified therein.

**Table 1 — Specific quality requirements for vodka**

SI No.	Characteristic	Requirement	Test method	
i)	Ethyl alcohol content, % v/v, at 20 °C min.	37.5	ARS 2229	
ii)	Methyl alcohol, g/L, of absolute alcohol max.	0.1		
iii)	Volatile acids as acetic acid, g/L of absolute alcohol, max.	0.1		
iv)	Esters as ethyl acetate, g/L of absolute alcohol, max	Vodka		0.1
		Flavoured vodka		1.0
v)	Higher alcohol as amyl alcohol, g/L of absolute alcohol, max.	Vodka		0.03
		Flavoured vodka		0.2
vi)	Aldehydes as acetaldehyde, g/ L of absolute alcohol, max.	Vodka		0.02
		Flavoured vodka		0.2

## 5 Food additives

Food additives may be used in the preparation of the product in accordance with CXS 192.

## 6 Hygiene

The product shall be manufactured and handled in a hygienic manner in accordance with ARS 53.

## 7 Packaging

Vodka for retail and bulk delivery shall be packaged in suitable food grade containers that safeguard its quality and safety.

## 8 Labelling

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

- a) common name as 'Vodka' or 'Flavoured vodka';
- b) name, physical location and 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.

## 9 Sampling

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

**Bibliography**

EAS 142:2019, *Vodka — Specification*

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