



DRAFT EAST AFRICAN STANDARD

Still table wine — Specification

EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 007, *Alcoholic and non-alcoholic drinks*.

This third edition cancels and replaces the second edition EAS 138: 2014, which has been technically revised.

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

Still table wine — Specification

1 Scope

This Draft East African Standard specifies requirements, sampling and test methods for still table wine prepared from grapes or other fruits.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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.

CODEX STAN 192, *General standard for food additives*

EAS 38, *Labelling of pre-packaged foods — General requirements*

EAS 39, *Hygiene for food and drink manufacturing industry — Code of practice*

EAS 104, *Alcoholic beverages — Methods of sampling and test*

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 purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <http://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

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.

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

5.2 Specific requirements

Still table wine 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 still table wine

S/N	Characteristic	Requirement	Test method
i.	Ethyl alcohol content, %	6.5 – 16.5	EAS 104
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 CODEX STAN 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 EAS 39.

8.2 Total plate count in still table wine of alcohol content of less than 10 % 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 labelling requirements of EAS 38, still table wine shall be legibly and indelibly labelled with the following information:

- a) name of the product 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;
- i) statutory warnings; and
- j) allergens declaration.

11 Sampling

Sampling shall be done in accordance with EAS 104.

Bibliography

EAS 138: 2014, *Still table wine — Specification*

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