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ICS: 67:160.10

DRAFT TANZANIA STANDARD

Still table wine — Specification

TANZANIA BUREAU

ICS 67.160.10

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0 Foreword

Still table wine is a common commercial alcoholic beverage in the country. The wine industry is expanding very fast to cater for the increasing demand of the commodity. This Tanzania standard was prepared in order to ensure that wine consumers get safe and good quality product.
In the preparation of this Tanzania Standard, assistance was drawn from EAS 138:2014 published by East African Community (EAC) which is Identical with modification
This third Edition cancels and replaces the second Edition (TZS 467: 2015) which has been technically revised
In reporting the result of a test or analysis made in accordance with this Tanzania standard, if the final value observed of calculated is to be rounded off it shall be done in accordance with TZS 4 (see clause 2)

1 Scope

This Standard specifies the requirements and methods of sampling and test for still table wine prepared from grapes or other fruits.

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.

OCDEX STAN 192, *General standard for food additives*

CAC/GL 66 *Guidelines for the use of flavourings*

TZS 789/EAS 12, *Drinking (potable) water — Specification*

TZS 538, *General standard on packaging, marking and labelling of foods*

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

AOAC 999.11 Determination of Lead, Cadmium, Copper, Iron, and Zinc

TZS 1493/ISO 5517, *Fruits, vegetables and derived products— Determination of iron content- 1,10 - phenanthroline photometric method*

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

ISO 6636-2, *Fruits, vegetables and derived products — Determination of zinc content — Part 2; Atomic absorption spectrometric method*

TZS 1485/ISO 7952, *Fruits, vegetables and derived products — Determination of copper content —- Method using flame atomic absorption spectrometry*

TZS 471/EAS 104 Alcoholic beverages — Methods of sampling and testing

ISO 1842, *Fruit and vegetable products — Determination of pH*

TZS 729/ISO 4832*, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

TZS 118/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*

TZS1502/ISO 6634, *Fruits, vegetables and derived products — Determination of arsenic content — Silver diethyldithiocarbamate spectrophotometric method*

TZS 125/ISO 6888-1 Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase\-positive staphylococci \(Staphylococcus aureus and other species\) – Part 1\: Technique using Baird\-Parker agar medium – Amendment 1\: Inclusion of precision data

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall 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 Still table wine
wine without carbon dioxide that is generally dry or sweet

3.3 fruit wine

Alcoholic beverage produced by the complete or partial fermentation of fresh fruits, or products derived from fresh fruits other than grapes.

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

3.6 Red wine
a wine with a predominantly red color derived during fermentation from the natural pigment in the skins of dark-colored grapes

3.7 White wine
wine made from pale grapes or from black grapes separated from their skins

4 Types

This standard covers the following types of still table wine and fruit wine as provided in Table 1

Types based on sugar content

a) dry;

b) medium dry

c) semi sweet and

d) sweet;

Types based on colour

– Rose, Red and White (Define in clause 3)

5 Requirements

5.1 General requirements

5.1.1 Still table wine shall:

a) Be obtained by the alcoholic fermentation of

-Fresh grape or grape must or

-Fresh fruits or processed fruit

b) : have typical organoleptic characteristics to the product;

c) have no artificial colour added to give or amplify colour subject to the provision under clause 6; and

.**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.

The wine having pink colour (clarify the source of colour as above) shall be marked as rose wine. White wine is derived, usually from grapes without the pigment extraction.

5.2 Specific quality requirements

Still table wine shall meet the requirements of specified in Table 1.

Table 1 — Quality requirements for still table wine

SL No	Characteristic	Requirement	Test method
i.	Ethyl alcohol content, %,	6.5 -16.5	TZS 471
ii.	Total acids, as tartaric acid, g/L for (wine) min Total acids, as citric acid, g/L for (Fruit wine), min	3.5 3.5	
iii.	Volatile acids, as acetic acid, g/L of, max.	2	
iv.	Total sugar as Invert sugar, g/L	Dry wine : <4 g/l. Medium dry wine/off dry :4-12g/L Semi-sweet : 12-45 g/L Sweet wine > 45g/L	
v.	Sorbic acid, mg/kg, max.	500	
vi.	Free sulphur dioxide, mg/l, max.	70	ISO 5523
vii.	Total sulphur dioxide, mg/l, max.	400	
viii.	Copper, mg/L, max	2.0	TZS 1495:2016
ix.	Iron, mg/L, max.	8.0	TZS 1493:2016

6 Food additives

Food additives may be used in the production of still table wine in accordance with CODEX STAN 192 subject to clause 5.1.1(f.)

7 Contaminants

7.1 Heavy metals
When tested in accordance with AOAC 999.11 the level of lead shall not exceed 0.2 mg/L

7.2 Pesticides
All the raw materials in production of still table wine shall comply with the maximum residue limits for pesticides as established by Codex Alimentarius Commission

8 Hygiene

8.1 General
Still table wine shall be manufactured and handled in a hygienic manner in accordance with TZS 109.

8.2 Microbiological requirements

Still table wine of alcohol content of less than 10 % shall comply with limits for micro-organisms specified in Table 3.

Table 2 — Microbiological limits for still table wine

S/No.	Organism	Limit	Test method
i)	Total plate count, cfu/mL, max.	100	TZS 118:2017
ii)	Coliform	Nil	TZS 729:2018
iii)	E.coli	Absent	TZS 731:2016
iv)	*Staphyllococcus aureus* (cfu/g)	Absent	TZS 125

9 Sampling and test

Sampling and testing shall be done in accordance with TZS 471and other test methods indicated in Table 1, 2 1nd clause 7

11Packaging

11.1 Still table wine shall be packaged in suitable food grade containers.

11.2 Still table wine shall be packaged for bulk delivery and storage in containers that shall prevent contamination of the product and preserve its safety and quality

11.3 Stll table wine shall not be packed in sachets and in volume of not less than 200ml

12 Labelling

In addition to the requirements of TZS 538, the following specific labelling requirements shall apply and shall be legibly and indelibly marked:

a) common name as ‘wine’ preceded by the fruit name where the wine is produced from other fruit other than grape;

b) Declaration of wine type based on sugar and colour as (sweet,semi sweet,dry or semi dry)

c) name, physical location and address of manufacturer; importer/bottler

d) Brand or trade name of the product; if any

e) ethyl alcohol content, % by volume;

f) best before date for wine with alcohol content less than 10 %;

g) net content;

h) batch identification number/code;

i) Declaration of food additive used

j) country of origin; and

k) statutory warnings.