



**DEAS 140: 2017**

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## **DRAFT EAST AFRICAN STANDARD**

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**Sparkling 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.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. 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 procedures of the Community.

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.

FDEAS 140 was prepared by Technical Committee EASC/TC 007, *Alcoholic and non-alcoholic beverages*.

This second edition cancels and replaces the first edition EAS 140:2000, which has been technically revised.



## Sparkling wine — Specification

### 1 Scope

This Final Draft East African Standard specifies the requirements and methods of sampling and test for sparkling wine.

### 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.

CODEX STAN 192, *General standard for food additives*

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

EAS 12, *Drinking (potable) water — Specification*

EAS 38, *Labelling of pre-packaged foods*

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

EAS 100, *Food stuffs — Methods of determination of Lead*

EAS 149, *Specification for carbon dioxide for use in beverage manufacture*

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

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*

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

### 3 Terms and definitions

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

#### 3.1

##### **sparkling wine**

product obtained by alcoholic re-fermentation of grapes or other fruits and shall contain a visible excess of carbon dioxide derived from fermentation, or carbonation process

**Note:** when produced from fruits other than grapes, it shall be designated sparkling fruit wine

**3.2**

**dry wine**

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

**3.3**

**sweet wine**

wine which contains some unfermented sugar

**3.4**

**extraneous matter**

includes inorganic matter such as sand, glass, metal, gravel, dirt, pebbles, stones, lumps of earth, clay and mud and organic matter such as chaff, straw, weed seeds and fruit matter, insects or insects fragments, rodent hairs or any other foreign matter

**4 Types**

This standard covers the following types of sparkling wine and sparkling fruit wine.

- a) brut;
- b) extra dry
- c) dry
- d) semi sweet/demi-sec; and
- e) sweet.

**5.0 Requirements**

**5.1 General requirements**

Sparkling wine shall:

- a) possess the characteristic taste and aroma associated with the type of wine;
- b) be free from cloudiness be so produced as to prevent spoilage under normal storage conditions;
- c) be free from any extraneous matter injurious to health;
- d) have typical organoleptic characteristics of their raw materials; and
- e) have no artificial colour added to give or amplify the colour.

**5.2 Specific quality requirements**

Sparkling wine shall comply with the quality requirements of Table 1.

Table 1 — Requirements for sparkling wine

SL No.	Characteristic	Requirement	Test method
i.	Ethyl alcohol content, %, v/v	6.5 -16.5	EAS 104
ii.	Total acids, as tartaric acid, g/L of (wine) Total acids, as citric acid, g/L of e l (Fruit wine)	4 - 15	
iii.	Volatile acids, as acetic acid, g/L max.	2	
iv.	Total sugar as invert sugar, g/L,	<p><b>Brut</b> when the sparkling wine contains at the most 12 g/l of sugar with a tolerance of + 3 g/l;</p> <ul style="list-style-type: none"> <li>• <b>Extra-dry</b> when the sparkling wine contains at least 12 g/l and at most 17 g/l of sugar with a tolerance of + 3 g/l;</li> <li>• <b>Dry</b> when the sparkling wine contains at least 17 g/l and at most 32 g/l of sugar with a tolerance of +3 g/l;</li> <li>• <b>Demi-sec</b> when the sparkling wine contains 32 to 50 g/l of sugar;</li> <li>• <b>Sweet</b> when the sparkling wine contains more than 50 g/</li> </ul>	
v.	Carbon dioxide atmospheres at 20 °C, min.	3	
vi.	Free sulphur dioxide, mg/kg, max.	50	ISO 5523
vii.	Total sulphur dioxide, mg/kg, max.	250	
viii.	Copper, mg/L, max	2.0	ISO 7952
ix.	Iron, mg/L, max.	8.0	ISO 5517

## 5 Food additives

Food additives may be used in the production of sparkling wine in accordance with CODEX STAN 192.

## 6 Heavy metal contaminants

When tested in accordance with EAS 100 the level of lead shall not exceed 0.2 mg/L.

## 7 Hygiene

### 7.1 General

Sparkling wine shall be manufactured and handled in a hygienic manner in accordance with EAS 39.



## **7.2 Microbiological requirements**

Sparkling wine of alcohol content of less than 8 % shall comply with limits for micro-organisms specified in Table 3.

S/No.	Organism	Limit	Test method
	Total plate count, cfu/mL, max.	100	ISO 4833-1

## 8 Weights and measures

The volume and fill of sparkling wine shall comply with the weights and measures regulations of Partner States or equivalent legislation.

## 9 Packaging

9.1 Sparkling wine shall be packaged in suitable food grade containers.

9.2 Sparkling wine shall be packaged for bulk delivery and storage in containers that shall prevent contamination of the product and preserve its safety and quality.

## 10 Labelling

In addition to the requirements of EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked

- a) common name as 'Sparkling wine'. The word "Wine" shall be preceded by the fruit name where the wine is produced from other fruit other than grape;
- a) name, physical location and address of manufacturer; importer/bottler
- b) ethyl alcohol content, % by volume;
- c) best before date for sparkling fruit wine with alcohol content less than 8 %;
- d) net content;
- e) batch identification number/code;
- f) country of origin; and
- g) statutory warnings.

## 11 Sampling and test

Sampling and tests shall be carried out in accordance with EAS 104.



