



DEAS 143: 2017

ICS 67.160.10

DRAFT EAST AFRICAN STANDARD

Brandy — 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 143 was prepared by Technical Committee EASC/TC 007, *Alcoholic and non-alcoholic beverages*.

This second edition cancels and replaces the first edition EAS 143:2000, which has been technically revised.

Brandy — Specification

1 Scope

This Final Draft East African Standard specifies the requirements and method of sampling and test for brandy.

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.

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

CODEX STAN 192, *General standard for food additives*

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

EAS 38, *Labelling of pre-packaged foods — Specification*

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

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

EAS 123, *Distilled water — Specification*

EAS 144, *Neutral spirit — Specification*

3 Terms and definitions

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

3.1

brandy

distilled alcoholic beverage produced from fermented mash of grapes or grape wine

3.2

fruity brandy

distilled alcoholic beverage obtained from fruit wine, or from the fermented mash or juice of fruits, other than grapes.

3.3

blended brandy

mixture of brandies, or a brandy with neutral spirit

3.4

blended fruit brandy

mixture of fruit brandies or fruit brandy with neutral spirit

4 Requirements**4.1 Ingredients**

The ingredients for brandy may include the following:

- a) distilled water conforming to EAS 123 or demineralised water;
- b) neutral spirit, shall conform to EAS 144; and
- c) flavouring agents, in accordance with CAC/GL 66

4.2 General requirements**4.2.1 Brandy shall**

- a) be clear and free from haze
- b) be of a pale yellow or amber colour
- c) have characteristic aroma and taste.

4.2.2 Fruit brandy may be colourless and may contain some permitted food grade colouring substances.

4.3 Specific quality requirements

4.3.1 Brandy shall comply with the specific quality requirements given in Table 1 when tested in accordance with EAS 104.

Table 1 — Specific quality requirements for brandy

SI No	Characteristic	Requirement
i.	Ethyl alcohol, %, v/v at 20 °C, min.	37.5
ii.	Volatile acids as acetic acid, g/100 L of absolute alcohol, max	250
iii.	Esters as ethyl acetate, mg/L of absolute alcohol, min: <ul style="list-style-type: none"> • Grape or fruit brandy • Blended brandy₇ 	30 10
iv.	[Higher alcohols as amyl alcohol, mg/ L of absolute alcohol, max Grape or fruit brandy	10,000

		Blended brandy	2,400
v.	Aldehydes as acetaldehyde, mg/L absolute alcohol, max		500
vi.	Methyl alcohol, mg/L, of absolute alcohol max.	Grape or fruit brandy	1000
		Blended brandy	300

4.3.2 Blended brandy shall have a minimum of 10 % of absolute alcohol volume of specific brandy. When neutral spirit is used.

6 Food additives

Food additives may be used in the preparation of brandy in accordance with CODEX STAN 192.

7 Hygiene

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

8 Weights and measures

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

9 Packaging

9.1 Brandy shall be packaged in suitable food grade containers.

9.2 Brandy 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 'Brandy or blended brandy' specifying the fruit ;
- b) name, physical location /address of manufacturer;_importer/packer/bottler
- c) ethyl alcohol content, % by volume;

- d) net content;
- e) batch identification number/code;
- f) country of origin; and
- g) statutory warnings.

8 Sampling and test

Sampling and testing of brandy shall be done in accordance with EAS 104.

