

KENYA STANDARD

KS EAS 140:2014
ICS67.160.10

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Sparkling wine — Specification

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Second Edition 2015

KS EAS 140: 2014

TECHNICAL COMMITTEE REPRESENTATION

The following organizations were represented on the Technical Committee:

Ministry of Health — Public Health Department
Government Chemist's Department
London Distillers Ltd.
(UDV) Kenya Ltd.
Kenya Wine Agencies Ltd.
East African Breweries Ltd.
Keroche Industries Ltd.
Africa Spirits Ltd.
Institute of Packaging, Kenya
Spectre International Ltd.
Agro-Chemical (K) Ltd.
National Campaign against Drug Abuse (NACADA)
Consumer Information Network
Weight and Measures Department
Kenya Revenue Authority
Kenya Bureau of Standards — Secretariat

REVISION OF KENYA STANDARDS

In order to keep abreast of progress in industry, Kenya Standards shall be regularly reviewed. Suggestions for improvements to published standards, addressed to the Managing Director, Kenya Bureau of Standards, are welcome.

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Sparkling wine — Specification

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KS EAS 140: 2014

NATIONAL FOREWORD

This Kenya Standard was prepared by the Alcoholic Beverages Technical Committee under the guidance of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

This standard is identical with and has been reproduced from EAS 140, Sparkling wine — Specification, published by the East African Community (EAC). The National Standards Council has endorsed the adoption of the 2014 edition of this standard as a Kenya Standard.

For the purposes of this standard, the text of the East African Standard should be modified as follows:

a) Terminology

The words 'this Kenya Standard' should replace the words 'this East African Standard', wherever they appear.

b) References

The references to East African Standards should be replaced by references to the appropriate Kenya Standards, where they have been declared.



EAS 140: 2014

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EAST AFRICAN STANDARD

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.

EAS 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 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.*

ISO 4833-1, *Microbiology of the food chain -- Horizontal method for the enumeration of microorganisms -- Part 1: Colony count at 30 degrees C by the pour plate 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

3.2

red wine

wine obtained from fruit juice, usually grapes in which the skins, and stems are present during fermentation in order to impart the red colouration arising from anthocyanin pigments extracted by the alcohol being produced

3.3

rose wine

wine produced by the normal alcoholic fermentation fruits juice, usually grapes, in which the colouring matter of skins and stems are removed before fermentation, yet retaining the pink colouration

3.4

white wine

wine produced by the normal alcoholic fermentation of fruit juice, usually grapes without the pigment extraction

3.5

dry wine

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

3.6

sweet wine

wine which contains some unfermented sugar

3.7

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 Requirements

4.1 General requirements

Sparkling wine shall:

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

4.2 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 max	6.5 -16.5	EAS 104
ii.	Total solids, g/L	40 – 150	
iii.	Total acids, as tartaric acid, g/L of absolute alcohol (grape wine) Total acids, as citric acid, g/L of absolute alcohol (other wine)	4 – 12	
iv.	Volatile acids, as acetic acid, g/L of absolute alcohol, max.	2	
v.	Total sugar as invert sugar, g/L,	Dry wine max: < 4 Medium sweet wine: 4 - 45 Sweet wine: > 45	
vi.	Sorbic acid, mg/kg, max.	1 000	
vii.	Carbon dioxide atmospheres at 20 °C, min.	3	
viii.	Free sulphur dioxide, mg/kg, max.	50	ISO 5523
ix.	Total sulphur dioxide, mg/kg, max.	250	
x.	Copper, mg/L, max	2.0	ISO 7952
xi.	Iron, mg/L, max.	8.0	ISO 5517
xii.	Zinc, mg/L, max.	5	ISO 6636-2

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
i.	Coliforms, cfu/mL	Nil	ISO 4832
ii.	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' preceded by the fruit name where the wine is produced from other fruit other than grape;
- a) name, physical location and address of manufacturer;
- b) ethyl alcohol content, % by volume;
- c) best before date for fruit wine and wine with alcohol content less than 8 %;
- d) net content;
- e) declaration by common name of any additives used;
- f) date of manufacture;
- g) batch identification number/code;
- h) country of origin; and
- i) statutory warnings.

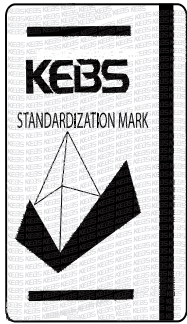
11 Sampling and test

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

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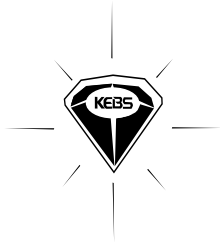
KEBS CERTIFICATION MARKS

1. Product Certification Marks



KEBS Standardization Mark (S-Mark) is issued for use on products that comply with the minimum quality requirements prescribed in Kenya standards. It uses standards as a benchmark for quality compliance and aims at giving manufacturers improved market access and also giving consumers an assurance of quality for the products bearing the mark.

Standardization Mark
SYMBOL FOR PRODUCT QUALITY



Diamond Mark of Quality
SYMBOL FOR PRODUCT QUALITY EXCELLENCE



Import Standardization Mark
SYMBOL FOR PRODUCT QUALITY

2. Systems Certification Marks



ISO 9001 REGISTERED FIRM
QUALITY MANAGEMENT SYSTEM



OCCUPATIONAL HEALTH AND SAFETY
OHSAS 18001 CERTIFIED



ISO 14001 REGISTERED FIRM
ENVIRONMENTAL MANAGEMENT SYSTEM



ISO 22000 REGISTERED FIRM
FOOD & SAFETY MANAGEMENT SYSTEM

KEBS is mandated to provide Standardization, Metrology and Conformity Assessment Services through:

- Promotion of standardization in commerce and industry
- Provision of testing and calibration facilities
- Control of the use of standardization marks
- Undertaking educational work in standardization
- Facilitation of the implementation and practical application of standards
- Maintenance and dissemination of the International System of Units (SI) of measurements

KEBS offers the following services:

- Standards development and harmonization
- Testing services
- Measurement services (Calibration)
- Enforcement of standards
- Product inspection services
- Education and Training in Standardization, Metrology and Conformity Assessment
- Product and Management Systems Certification Services

INFORMATION ON STANDARDS

Standards are documents that provide a common reference point for the assessment of the quality of goods and services. Standards facilitate transparency in the exchange of products and enhance market access of Kenyan products into local, regional and international markets.

Information on standards and related documents is available at the KEBS standards information centre.

KEBS houses the WTO-TBT National Enquiry Point (NEP) which disseminates notification likely to affect international trade to the industry.

KEBS also provides technical advice on installation and improvement of quality goods and services to the industry so as to facilitate efficient implementation of standards. Some of the advantages of standards include: enhancement of quality assurance, safety and environmental protection measures, minimization of wastage, reduction of costs and unnecessary varieties and promotion of interchangeability and increased productivity in industry.

For further information please contact

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