

**KENYA STANDARD**

**KS EAS 139: 2014**  
ICS 67.160.10

APPROVED  
2015-06-29

## **Fortified wine — Specification**

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Second Edition 2015

## KS EAS 139: 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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# Fortified wine — Specification

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# KS EAS 139: 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 139, Fortified 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 139: 2014**

ICS 67.160.10

## **EAST AFRICAN STANDARD**

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### **Fortified 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 139 was prepared by Technical Committee EASC/TC 007, *Alcoholic and non-alcoholic beverages*.

This second edition cancels and replaces the first edition EAS 139:2000, which has been technically revised.





## Fortified wine — Specification

### 1 Scope

This East African Standard specifies the requirements and methods of sampling and test for fortified 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 123, *Distilled water — Specification*

EAS 38, *Labelling of pre-packaged foods*

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

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

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

EAS 138, *Still table wine — Specification*

EAS 143, *Brandy — Specification*

EAS 144, *Standard specification for neutral spirit for manufacture of alcoholic beverages*

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*

### 3 Terms and definitions

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

## EAS 139: 2014

### 3.1

#### **wine**

alcoholic beverage obtained by fermentation of fresh or processed fruits or fruit juice (usually grapes or grape juice)

### 3.2

#### **fortified wine**

wine into which distilled brandy or neutral spirits have been added to achieve final alcohol content

### 3.3

#### **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

### 3.4

#### **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

### 3.5

#### **white wine**

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

### 3.6

#### **dry wine**

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

### 3.7

#### **sweet wine**

wine which contains some unfermented sugar

### 3.8

#### **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 Ingredients

The ingredients for fortified wine shall include the following:

- a) wine conforming to EAS 138;
- b) distilled water conforming to EAS 123 or demineralised water;
- c) neutral spirit conforming to EAS 144 or brandy conforming to EAS 143; and
- d) flavouring agents, if used, in accordance with CAC/GL 66.

### 4.2 General requirements

Fortified wine shall:

- a) possess the characteristic taste and aroma associated with the type of wine;

- b) be free from cloudiness and suspended/particulate matter and shall be clear;
- c) be so produced, as to prevent spoilage during storage under normal conditions;
- d) have typical organoleptic characteristics of their raw material;
- e) have no artificial colour added to give or amplify colour; and
- f) be free from any extraneous matter injurious to health.

### 4.3 Specific quality requirements

4.3.1 Fortified wine shall meet the quality requirements of specified in Table 1.

**Table 1 — Quality requirements for fortified wine**

SL No	Characteristic	Requirement	Test method
i.	Ethyl alcohol content, %, v/v	15 - 24	EAS 104
ii.	Total solids, g/L	40 - 150	
iii.	Total acids, <ul style="list-style-type: none"> <li>• as tartaric acid, g/L of absolute alcohol (fortified grape wine)</li> <li>• as citric acid, g/L of absolute alcohol (other fortified wine)</li> </ul>	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.	Free sulphur dioxide, mg/kg, max.	30	ISO 5523
viii.	Total sulphur dioxide, mg/kg, max.	250	
ix.	Copper, mg/L, max	2.0	ISO 7952
x.	Iron, mg/L, max.	8.0	ISO 5517
xi.	Zinc, mg/L, max.	5	ISO 6636-2

4.3.2 Fortified wine shall contain at least 60 % of absolute alcohol from base wine.

## 5 Food additives

Food additives may be used in the production of fortified 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**

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

## **8 Weights and measures**

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

## **9 Packaging**

**9.1** Fortified wine shall be packaged in suitable food grade containers.

**9.2** Fortified 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 'Fortified wine' preceded by the fruit name where the wine is produced from other fruit other than grape;
- b) name, physical location and address of manufacturer;
- c) ethyl alcohol content, % by volume;
- 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 test shall be carried out in accordance with EAS 104.



# KENYA BUREAU OF STANDARDS (KEBS)

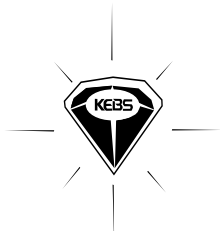
## KEBS CERTIFICATION MARKS

### 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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