

**KENYA STANDARD**

**KS EAS 138:2014**  
ICS67.160.10

APPROVED  
2015-06-29

## **Still table wine — Specification**

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Second Edition 2015

# KS EAS 138: 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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## **Still table wine — Specification**

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# KS EAS 138: 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 138, Still table 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 138: 2014**

ICS 67.160.10

## **EAST AFRICAN STANDARD**

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### **Still table 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 138 was prepared by Technical Committee EASC/TC 007, *Alcoholic and non-alcoholic beverages*.

This second edition cancels and replaces the second edition RS 10: 2013, which has been technically revised.





## Still table wine — Specification

### 1 Scope

This East African Standard specifies the requirements and methods of sampling and test for still table wine prepared from 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.

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 — Specification*

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

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

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 micro-organisms — Part 1: Colony-count at 30 degrees C pour plate technique*

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

### 3 Terms and definitions

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

## **EAS 138: 2014**

### **3.1**

#### **wine**

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

### **3.2**

#### **still table wine**

wine without added carbon dioxide that is generally dry or slightly sweet

### **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 grains of crops, insects or insects fragments, rodent hairs or any other foreign matter

## **4 Types**

This standard covers the following types of still table wine:

- a) dry;
- b) medium
- c) sweet; and
- d) fruit wine.

## **5 Requirements**

### **5.1 General requirements**

**5.1.1** Still table wine shall:

- a) be obtained by the alcoholic fermentation of fresh or processed fruits or fruit juice;
- b) possess the characteristic taste and aroma associated with the type of wine;
- c) be free from cloudiness and suspended/particulate matter;
- d) be so produced as to prevent spoilage under normal storage conditions;
- e) have typical organoleptic characteristics of their raw material;
- f) have no artificial colour added to give or amplify colour; and
- g) be free from any extraneous substances;

**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 shall be marked as rose wine and not red wine.

## 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, %, 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 wine 4 - 45 Sweet wine > 45	
vi.	Sorbic acid, mg/kg, max.	1 000	
vii.	Free sulphur dioxide, mg/kg, max.	50	ISO 5523
viii.	Total sulphur dioxide, mg/kg, max.	350	
ix.	Copper, mg/L, max	2.0	ISO 7952
x.	Iron, mg/L, max.	8.0	ISO 5517
xi.	Zinc, mg/L, amx.	5	ISO 6636-2

## 6 Food additives

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

## 7 Heavy metal contaminants

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

## 8 Hygiene

### 8.1 General

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

### 8.2 Microbiological requirements

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

**Table 3 — Microbiological limits for still table wine**

S/No.	Organism	Limit	Test method
i)	Coliforms, cfu/mL	Nil	ISO 4832
ii)	Total plate count, cfu/mL, max.	100	ISO 4833-1

## 9 Weights and measures

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

## 10 Packaging

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

**10.2** 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 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 '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) best before date for fruit wine and wine with alcohol content less than 8 %;
- e) net content;

- f) declaration by common name of any additives used;
- g) date of manufacture;
- h) batch identification number/code;
- i) country of origin; and
- j) statutory warnings.

## **12 Sampling and test**

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











# KENYA BUREAU OF STANDARDS (KEBS)

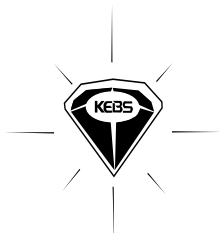
## KEBS CERTIFICATION MARKS

### 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



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.

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