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FOOD STANDARDS

Food Standards Australia New Zealand

Amendment No. 63 to the *Food Standards Code*

FOOD STANDARDS AUSTRALIA NEW ZEALAND

VARIATIONS TO THE *FOOD STANDARDS CODE*

(AMENDMENT NO. 63)

1. Preamble

The variations set forth in the Schedule below are variations to the *Food Standards Code* (hereinafter called 'the Code') which was published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, and which has been varied from time to time.

These variations are published pursuant to section 23A of the *Food Standards Australia New Zealand Act 1991*.

2. Citation

These variations may be collectively known as *Amendment No. 63* to the Code.

3. Commencement

These variations commence on gazettal.

4. Correction of Typographical Errors

The typographical errors referred to in Amendment 62 should have referred to Amendment 60, not Amendment 61.

SCHEDULE

[1] *Standard A18 is varied by inserting into Column 1 of the Table to clause 2, immediately after the last occurring entry -*

Oil and linters derived from insect-protected cotton lines containing event 15985
--

[2] *Volume 2 is varied by inserting immediately following CHAPTER 3 in the TABLE OF CONTENTS -*

CHAPTER 4 - PRIMARY PRODUCTION STANDARDS (AUSTRALIA ONLY)

PART 4.1

Standard 4.1.1 Wine Production Requirements (Australia only)

[3] *Standard 1.5.2 is varied by inserting into Column 1 of the Table to clause 2, immediately after the last occurring entry -*

Oil and linters derived from insect-protected cotton lines containing event 15985
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[4] *Standard 2.7.4 is varied by omitting clause 3 and the following Editorial note.*

[5] *Volume 2 is varied by inserting immediately after Standard 3.2.3 -*

STANDARD 4.1.1

WINE PRODUCTION REQUIREMENTS

(Australia only)

Purpose

This Standard includes requirements for the production of wine in Australia only.

Table of Provisions

1	Interpretation
2	Application
3	Substances used in production
4	Processing aids
5	Composition
6	Sparkling wine
7	Fortified wine

Schedule Specifications for the Purposes of this Standard

Clauses

1 Interpretation

In this Standard –

brandy means the spirit obtained by the distillation of wine in such a manner as to ensure that the spirit possesses the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out in the Schedule to this Standard.

fortified wine means the product consisting of wine to which has been added grape spirit, brandy or both.

grape spirit means the spirit obtained from the distillation of wine or the by-products of wine making or the fermented liquor of a mash of dried grapes and contains methanol in a proportion not exceeding 3 g/L at 20°C of the ethanol content.

sparkling wine means the product consisting of wine that by complete or partial fermentation of contained sugars has become surcharged with carbon dioxide.

wine means the product of the complete or partial fermentation of fresh grapes or products derived solely from fresh grapes.

2 Application

This Standard applies to the production of wine in Australia only, notwithstanding any provisions to the contrary elsewhere in this Code.

3 Substances used in production

(1) Subject to any limits imposed by clause 5 of this Standard, any of the substances specified in the Table to this clause may be used in the production of wine, sparkling wine or fortified wine.

(2) In this clause -

mistelle means grape must or grape juice prepared from fresh grapes to which grape spirit has been added to arrest fermentation and which has an ethanol content between 120 mL/L and 150 mL/L at 20°C.

prepared cultures means cultures of micro-organisms including yeast ghosts used in wine manufacture with or without the addition of any one or more of thiamine hydrochloride, niacin, pyridoxin, pantothenic acid, biotin and inositol.

Table to clause 3

Additive
Ascorbic acid
Calcium carbonate
Citric acid
Diammonium hydrogen phosphate
Erythorbic acid
Grape juice including concentrated grape juice
Lactic acid
Malic acid
Metatartaric acid
Mistelle
Prepared cultures
Potassium carbonate
Potassium hydrogen carbonate
Potassium hydrogen tartrate
Potassium metabisulphite
Potassium sorbate
Sorbic acid
Sulphur dioxide
Tannin
Tartaric acid
Thiamin hydrochloride*
Uncharred oak

*Thiamin hydrochloride may only be added to wine, sparkling wine and fortified wine to facilitate the growth of micro-organisms.

4 Processing aids

Subject to any limits imposed by clause 5 of this Standard, any of the substances specified in the Table to this clause may be used in the production of wine, sparkling wine or fortified wine.

Table to clause 4

Processing aid
Activated carbon
Agar
Bentonite
Calcium alginate
Carbon dioxide
Casein
Copper sulphate
Diatomaceous earth
Egg white
Enzymes
Evaporated milk
Gelatine
Hydrogen peroxide
Ion exchange resins
Isinglass
Milk
Nitrogen
Oxygen
Phytates
Polyvinyl polypyrrolidone
Potassium alginate

Potassium caseinate Potassium ferrocyanide Silicon dioxide
--

5 Composition

- (1) Wine and sparkling wine must contain no less than 80 mL/L of ethanol at 20°C.
- (2) Fortified wine must contain no less than 150 mL/L and no more than 220 mL/L of ethanol at 20°C.
- (3) Wine, sparkling wine and fortified wine must not contain methanol –
 - (a) in proportion exceeding 2 g/L of ethanol content at 20°C in the case of white wine and white sparkling wine; and
 - (b) in the case of other products, in proportion exceeding 3 g/L of ethanol content at 20°C.
- (4) Wine, sparkling wine and fortified wine must contain no more than –
 - (a) 250 mg/L in total of sulphur dioxide in the case of products containing less than 35 g/L of sugars, or 300 mg/L in total of sulphur dioxide in the case of other products; and
 - (b) 200 mg/L of sorbic acid or potassium sorbate expressed as sorbic acid; and
 - (c) 100 mg/L of polyvinyl pyrrolidone; and
 - (d) 1 g/L of soluble chlorides expressed as sodium chloride; and
 - (e) 2 g/L of soluble sulphates expressed as potassium sulphate; and
 - (f) 400 mg/L of soluble phosphates expressed as phosphorus; and
 - (g) 1.5 g/L of volatile acidity excluding sulphur dioxide, expressed as acetic acid; and
 - (h) 0.1 mg/L of cyanides and complex cyanides expressed as hydrocyanic acid.
- (5) If potassium ferrocyanide has been used as a processing aid in the manufacture of a wine, sparkling wine or fortified wine, the final product must have residual iron present.
- (6) Wine, sparkling wine and fortified wine may contain water in proportion not exceeding 30 mL/L where the water is necessary for the incorporation of any substance specified in clause 3 or clause 4.

6 Sparkling wine

- (1) In addition to the substances permitted by clauses 3 and 4 of this Standard, sparkling wine may also contain –
 - (a) grape spirit containing no less than 740 mL/L of ethanol at 20°C; and
 - (b) brandy containing no less than 571 mL/L of ethanol at 20°C; and
 - (c) sugars.

- (2) The addition of those foods specified in paragraphs (1)(a), (b) and (c) to sparkling wine must not increase its ethanol content by more than 25 mL/L at 20°C.
- (3) Sparkling wine must contain no less than 5 g/L of carbon dioxide at 20°C.

7 Fortified wine

- (1) Grape spirit used to make fortified wine must contain no less than 740 mL/L of ethanol at 20°C.
- (2) Brandy used to make fortified wine must contain no less than 571 mL/L of ethanol at 20°C.
- (3) In addition to the substances permitted by clauses 3 and 4 of this Standard, fortified wine may also contain caramel.

SCHEDULE

SPECIFICATIONS FOR THE PURPOSES OF THIS STANDARD

Brandy

- (1) Brandy -
- (a) must be matured in wooden containers for no less than 2 years; and
 - (b) must contain no less than 250 mL/L of the spirit distilled at a strength of no more than 830 mL/L at 20°C of ethanol; and
 - (c) may contain -
 - (i) water; and
 - (ii) caramel; and
 - (iii) sugars; and
 - (iv) grape juice and grape juice concentrates;
 - (v) wine; and
 - (vi) prune juice; and
 - (vii) honey; and
 - (viii) flavourings; and
 - (d) must not contain methanol in a proportion exceeding 3 g/L at 20°C of the ethanol content thereof.

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