



**Asia-Pacific
Economic Cooperation**

APEC WINE REGULATORY FORUM 2012

Final Report and Proceedings

**APEC Sub-committee on Standards and Conformance
APEC Committee on Trade and Investment**

January 2013

APEC Project CTI 06/2012T

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APEC WINE REGULATORY FORUM 2012
PUBLIC-PRIVATE DIALOGUE: RISK MANAGEMENT AND CERTIFICATION REQUIREMENTS
FOR REGIONAL TRADE IN WINE

PROJECT REPORT
CTI 06/12T

OVERVIEW

In 2009, APEC Leaders recognised the importance of reducing technical barriers to trade to the continued prosperity of APEC. The following year, Ministers Responsible for Trade emphasised the need to promote regional economic integration through efforts to reduce unnecessary technical barriers, including through greater regulatory cooperation.

The 2011 APEC Leaders' Honolulu Declaration and AMM Statement on Regulatory Cooperation and Convergence confirmed the value placed on regulatory convergence and cooperation as a means to strengthen economic growth in the region. In that context, APEC Ministers committed to concrete actions to strengthen economic integration and expand trade, including through advancing regulatory convergence and cooperation to achieve economic growth in the region. Specific mention was made to promoting regulatory cooperation on wine and Ministers instructed officials to make further progress to reduce needless technical barriers to wine trade in 2012.

The 2012 meeting of the APEC Wine Regulatory Forum responded to the directions contained in the 2011 APEC Leaders' Honolulu Declaration and AMM Statement on Regulatory Cooperation and Convergence, one of the three main priority areas for APEC in 2011, and an issue for which Russia, as host of APEC 2012, also expressed on-going support. The Seminar contributed to these goals by sharing information and experiences, discussing economy-wide and regional approaches to wine regulation and identifying scope for better regulatory alignment in the region.

WINE TRADE IN THE APEC REGION

APEC region trade in rice, grape and other fruit wine is growing dramatically in importance for both exporting and importing economies. In 2010, the total wine trade in the APEC region rose to US \$18 billion from US \$7 billion in 2000. This has seen an increase in the value of wine exports from APEC economies soaring from US \$1.1 billion in 2000 to US \$3.6 billion in 2010, an increase of 223%. A good proportion of this is the result of wine exports from Asian APEC Member Economies which has climbed nearly fourfold to approximately US \$665 million. APEC Member Economies now account for 24% by volume but 33% by value of all global wine

imports. Furthermore, wine consumption in the region is forecast to grow by around 20% over the next five years.

Wine trade, however, tends to be burdened by major costs. TBT and SPS issues restrict sales and significantly increase costs for testing and labelling. In addition, compositional and residue limit standards vary from economy to economy and the number of new regulations increases each year. Wine-related non-tariff barriers in the region – such as divergent, redundant and non-transparent standards and testing protocols - are estimated to cost APEC economies and businesses a combined total of US \$1 billion per year.

From a regulatory perspective, promoting a better understanding of different approaches to wine regulation enhances the capacity to regulate in line with international best practice and to achieve public health and safety objectives. This promotes greater economic integration across the region.

From a business perspective, reducing the costs of cross-border wine trade in the region greatly improves the ease and cost of doing business in the APEC region. Promoting transparent and consistent regulation and enforcement, eliminating unnecessary trade barriers arising from duplicative or redundant certification and/or analytical requirements and promoting greater cooperation around compositional and other requirements (such as the Maximum Residue Limits (MRLs) can greatly reduce those cross-border delays and costs.

From a consumer perspective, better aligned regulations means more product choice, lower prices and greater certainty as to the quality and safety of products on the market.

THE 2012 PUBLIC-PRIVATE DIALOGUE

The 2012 Wine Regulatory Forum meeting was held on 5-7 November 2012 in Auckland, New Zealand. It was attended by 70 participants from key regulatory agencies and industry from 14 APEC economies.

It provided an opportunity to bring together traditional wine producers with emerging wine producing as well as importing APEC economies to share information and experiences. It was also an opportunity to continue the dialogue with the private sector, hear about real trade concerns affecting the wine industry in the region and identify potential solutions to the concerns raised.

Project Objectives

The objectives of the Public-Private Dialogue were:

1. To examine different issues relating to the nature and significance of risk in relation to wine and how to manage it in the least trade-restrictive way while ensuring that consumers are provided with same and trustworthy products.
 - a. Participants to examine different strategies for the assessment and management of risk with a view to identifying best practices.

- b. Participants to enhance their understanding of different regulatory approaches as well as key recommendations and guidelines issued by relevant international organisations;
2. To further elaborate the Compendium of Certification Requirements developed by the WRF in 2011 with an eye towards eliminating unnecessary barriers to trade by simplifying certification requirements between APEC economies.
 - a. Participants to explore options for greater cooperation regarding certification and will share information on agricultural compound MRL regulations or requirements with a view to promoting better coordination in approaches; and
3. To develop a set of recommendations for future activities by the WRF aimed at tackling wine-related non-tariff barriers in the region.

Project Outcomes

The Public-Private Dialogue responded to the on-going work of the Sub-Committee on Standards and Conformance (SCSC) aimed at reducing technical barriers to trade, promoting Good Regulatory Practices, alignment to international standards, increasing business engagement in regulatory activities, and promoting the use of international conformity assessment mechanisms.

More specifically, the Public-Private Dialogue responded to the recommendations from the 2011 Wine Regulatory Forum (WRF) meeting which was held in September 2011 in San Francisco, USA and was an important vehicle for on-going information sharing, capacity building and coordination among regulators and with industry on best practices concerning wine regulation.

The key points discussed at the meeting included:

- Furthering the work on regulatory alignment to reduce multiple and overlapping certification requirements.
- The importance of focusing on appropriate risk management approaches, given the low risk profile of wine in terms of food safety.
- The value of international standards setting bodies in supporting international collaboration and trade efforts.
- Ways of supporting collaboration between industries and regulators across the region.

Key Themes arising from the discussions

The discussions raised the following key themes:

Regulatory Coherence:

- There are benefits from transparency and consistency in regulation.
- Certification is not always necessary. Where it is used, multiple overlapping certification requirements create administrative burdens and costs, including for regulators.
- Harmonisation and mutual acceptance are both recognised as valuable ways to promote regulatory coherence in the region, and could be a potential area for future work by the WRF.

Risk:

- Wine is a low risk product when it comes to food safety. Producers and regulators in all economies share an interest in protecting consumers' health, and in addressing deceptive practices and fraudulent behaviour.
- Not all risks in the winemaking process demand a regulatory response. Producers have an inherent interest in managing risks which affect the reputation of their products.
- A balanced response to the regulatory risks which do exist can be informed by cooperation between economies, addressed in intergovernmental organisations such as *Codex Alimentarius*, and through an active dialogue with industry. There is scope to develop common elements within APEC for risk management frameworks.

International Standards and Collaboration:

- There is value in members collaborating to collect data for submission to Codex and to support Codex standards setting activities. Through active participation in Codex and the APEC WRF, members can ensure their interests are looked after so that international standards reflect the needs of individual economies.
- Similar work is being done across APEC, and there would be value in linking to the Food Safety Cooperation Forum work on MRLs and capacity building.

Information Sharing:

- Continued information exchange will build confidence amongst regulators and improve understanding of regulatory requirements by industry. It can be difficult otherwise for economies to develop regulations which manage risk appropriately without an understanding of how risk is managed by regulators and producers in the exporting economy.
- There are challenges in determining authenticity, which members could work together to address.

Auckland Recommendations 2012

Participants agreed the following recommendations:

Building on the APEC Leaders' Declaration at Vladivostok, Russia on 8 - 9 September 2012 that strengthening the implementation of good regulatory practices is essential to building a high-quality regulatory environment, WRF members should continue to discuss basic principles of wine regulations.

Specifically, the WRF should:

on Regulatory Coherence:

- Examine the possibility of a 'minimum action level' or 'de minimis' level for presence of substances which aren't defined by Codex or national regulations;
- Consider consolidation and/or removal of multiple overlapping and unnecessary certification requirements (for example methanol or microbiological contamination);
- Explore the possibility of initiating a program, for Economies requiring certification to develop a common certificate and e-platform as a pilot project;

on International Standards and Collaboration:

- Consider reporting the outcomes of the seminar to the Food Safety Cooperation Forum with a view to establishing a joint work programme towards harmonising MRLs within APEC, using wine as a case study;
- Consider participating and providing data and recommendations into Codex, and support the introduction of internationally used standards for winemaking additives and processing aids;

on Information Sharing:

- Identify a contact point in each Economy for wine regulatory issues to facilitate information sharing;
- Endeavour to increase information exchange on risk assessment strategies to encourage a common understanding of regulatory regimes in the region and help to build capacity for regulators and to manage risks, including authenticity related risks;
- Continue to build on the Compendium of Certification Requirements, and include further information on market entry requirements, and product requirements, with a long term aim of developing a comprehensive regulatory database as a resource for producers and regulators;
- Continue the quarterly regulator conference calls as a method of exchanging information and consider expanding the agenda to include: information on best practice; especially when regulatory change is being considered; the consolidation of information requirements; and the extent of regulations needed given the low risk profile of wine;
- Establish a follow-up working group comprising of government and industry representatives to facilitate on-going information sharing and other key recommendations;
- Reconvene in 2013-2014 to work towards better regional coherence and alignment, while recognising that this may take time given the diversity of the membership.

The participants also expressed their on-going support for the 2011 San Francisco Principles which are:

Economies, in coordination with industry and other stakeholders, should seek to:

Build on established networks: Economies should build on established networks and processes, particularly to strengthen their abilities to share information and collaborate in international bodies, including the Codex Alimentarius Commission and the World Wine Trade Group. Economy regulators should also use the APEC Wine Regulatory Forum Contact List (2011/SOM3/SCSC/054) to enable regular consultation and timely exchange of information among members.

Reduce barriers to wine trade: Economies should review and compare the policies outlined in the Compendium of Certification Requirements (2011/SOM3/SCSC/SEM/27), with an eye towards eliminating unnecessary barriers to trade. Economies should also consider participating in the work of the Food Safety Cooperation Forum and refer to the CODEX guidance on export certificates when deciding on what to incorporate into required documentation.

Develop a forward-looking work plan: Economies should use a broad range of economy, industry, and academic stakeholders to build upon the ideas discussed in this Seminar. Interested parties should discuss mutual priorities, including:

- Increasing information exchange on regulatory developments and labelling issues in order to increase confidence among economies.
- Eliminating or reducing the need for export certificates, possibly by achieving mutual acceptance of oenological practices under appropriate conditions, or by consolidating the information on various certificates into one certificate.
- Accepting an electronic means for the submission of export certificates.
- Identifying opportunities to reconvene at a future date to continue the dialogue on the issues raised at the Seminar including to identify capacity building needs and activities.

Summary of Presentations

Presentations were given on:

- *The Winemaking Process* – which provided a broad overview of the wine making process for both red and white wines and highlighted key points in terms of regulations and trends in winemaking.
- *Food Safety risks relating to wine* – which outlined the very low risk profile of wine as a product.
- *Trade and commercial risks for wine* – which looked at four types of trade and commercial risks to legitimate producers including quality risk, regulatory risk, fraud risk, and risk of harmful use.

- *Agrichemical residues in wine* – which focused on residue assessment and management, including through MRLs and residue compliance programmes, and the role of Codex in promoting MRL harmonisation.
- *Packaging related risks* – which focused on the bottling process and highlighted some of the physical risks associated with the process as well as strategies to mitigate such risks.
- *Common frameworks and international standards* – which looked at the work of Codex and its various committees dealing with food safety risk matters that have a relevance to wine. It also reviewed the WTO SPS Agreement and the work of the SPS Committee as it relates to wine.
- *Managing risks through regulation* – which looked at the Food Standards Australia New Zealand (FSANZ) model of developing risk-based food standards to support risk management through regulatory intervention.
- *Coherence in limits and analysis* – which examined the scope of facilitating trade in wine through promoting coherence of regulatory limits for wine and testing for compliance by analysis.
- *Risk management for imported alcoholic products* – which reviewed various elements of the Chinese system operating at the border which is administered by the AQSIQ.
- *National certification regimes* - Indonesia; Chile; The Philippines; Viet Nam; Australia; New Zealand and Chinese Taipei provided in-depth presentations of national approaches to certification regimes.
- *E-cert – a paperless export certification* – looked at the New Zealand experience with operating electronic certification (where certification is necessary) and suggested this could be a viable option where certification for wine is required.
- *Certification and US/China wine trade* – looked at the joint efforts to consolidate certification requirements into one certificate for exports to China.

All presentations are found in the annex.

NEXT STEPS

This report and the meeting outcomes will be reported to the APEC Sub-Committee on Standards and Conformance when it meets in January 2013 in Indonesia.

The SCSC will be asked to endorse the outcomes of the project and the project recommendations.

The Wine Regulators Forum will seek to reconvene in 2013/14 to further progress this work.

ANNEX: PRESENTATIONS

Session 1 – Wine and Risk

Session 2 – Risk Assessment and Management

Session 3 – Risk Strategies and Trade

Session 4 – Certification

Session 5 – Where to from Here



Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

APEC Wine Regulatory Forum

Ms. Jennifer Stradtman

Director, Technical Barriers to Trade

Office of U.S. Trade Representative

Auckland, New Zealand

November 5, 2012

Presented by Tom La Faille, California Wine Institute



Background

- APEC Wine Regulatory Forum endorsed in Peru (2008)
- 2011 WRF Seminar sponsored by USA, co-sponsored by Australia, Chile, New Zealand and Peru
- 110 regulators/stakeholders from 18 countries
- Seminar key highlights:
 - Facilitator-led Regulators-Only Meeting
 - Technical tours of Winery and U.S. Alcohol and Tobacco Tax and Trade Bureau Compliance Laboratory



Asia-Pacific Wine Trade

- Pacific-Rim trade grown dramatically, accounting for 26% of all global trade in 2010, up from 21.8% in 2000
- More than one-fifth of APEC members' global wine trade is conducted within the region
- Tripled to \$3.6 billion in value over the last decade
- APEC Region wine consumption rising steadily
- APEC economies have become significant factors both in the global wine trade and within APEC Region



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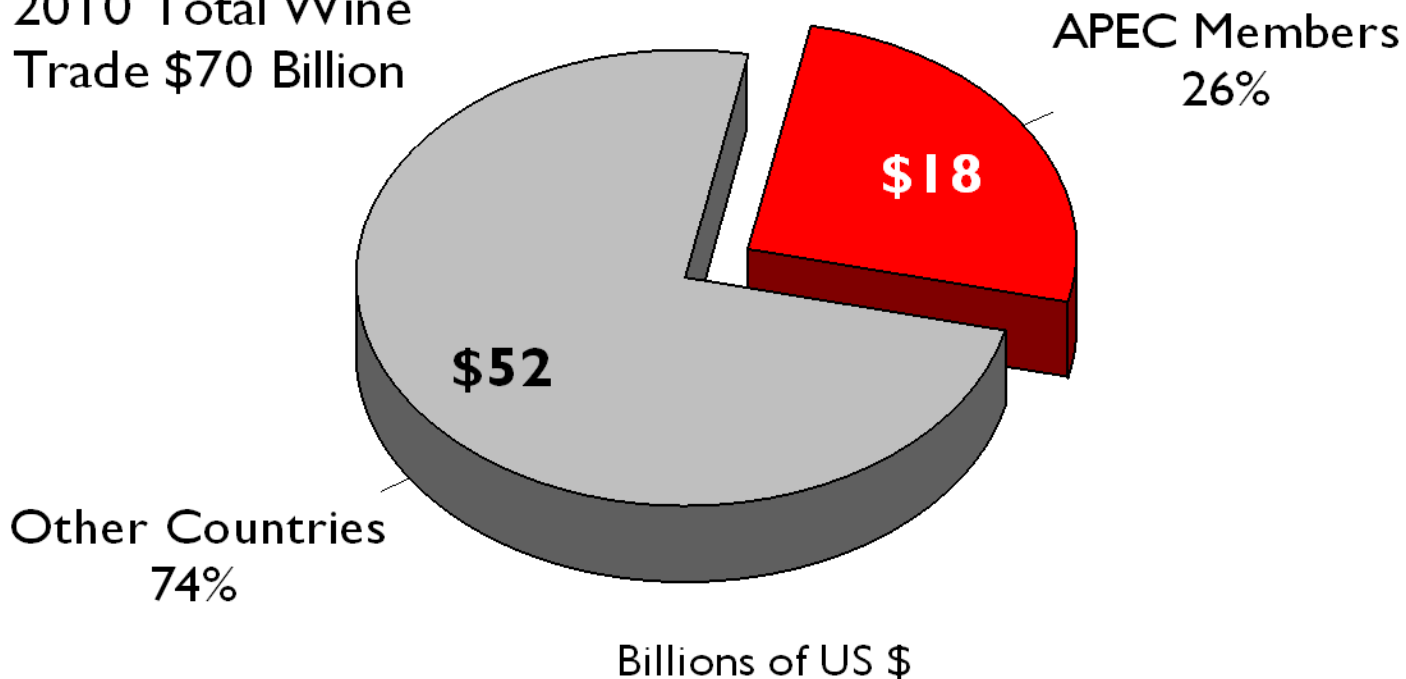


Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

APEC Economies Made Up More than One-Quarter of All Global Wine Trade in 2010, Up from 21.8% in 2000

2010 Total Wine
Trade \$70 Billion



Source: Global Trade Information Services.



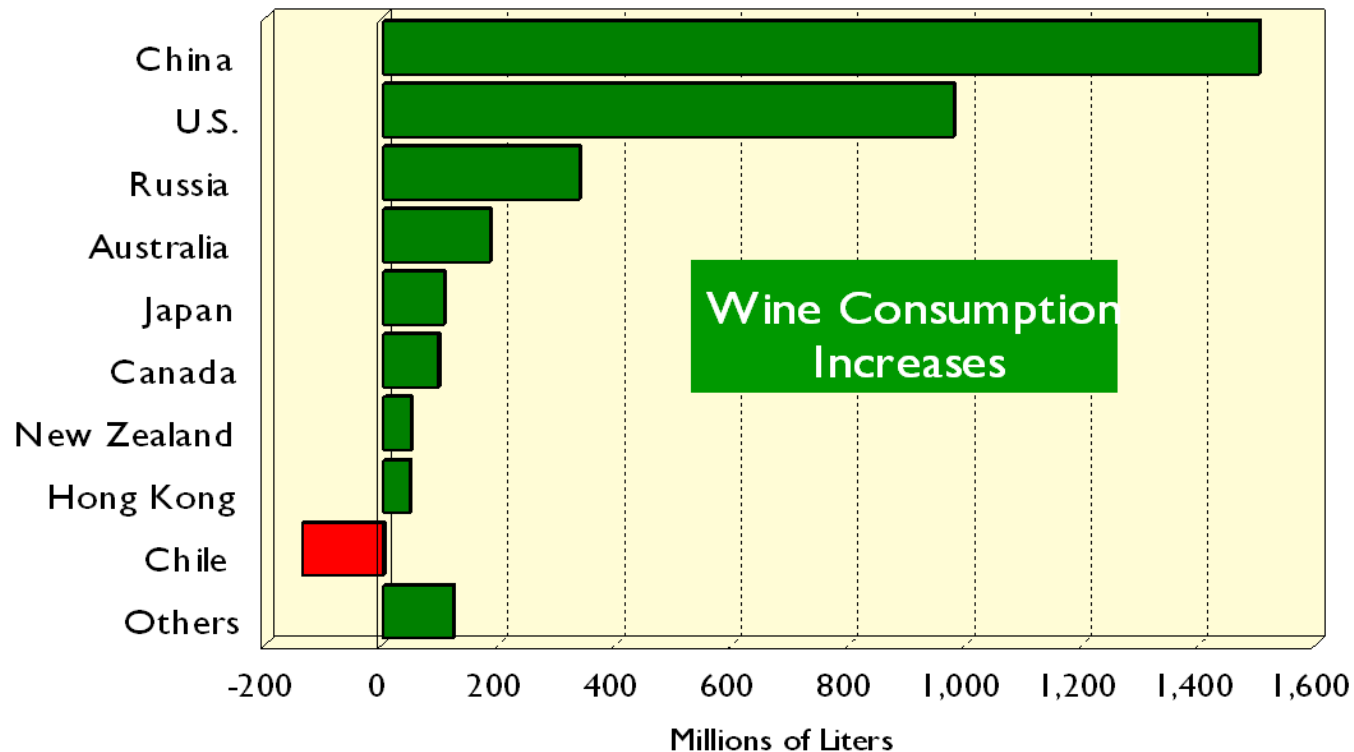
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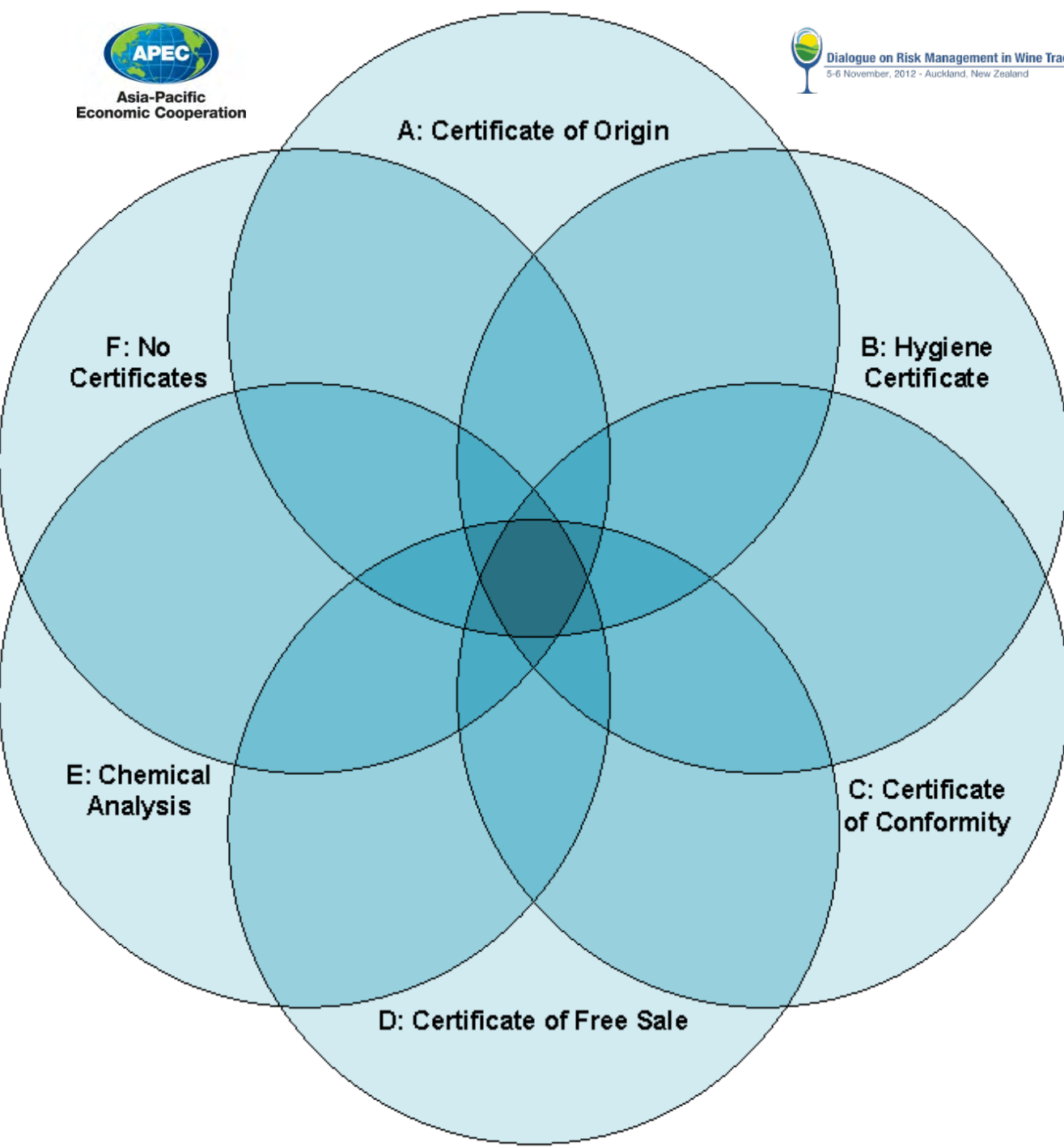
Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

Change in Wine Consumption by Economy Since 1990 *Consumption Has Grown Considerably in Most APEC Economies*



Sources: OIV, TDA, Global Wine Statistical Compendium



- Australia:** F
- Brunei:** No importation of alcohol beverages
- Canada:** A (The individual provinces require business and/or agent registration paperwork)
- Chile:** E (Only for bulk shipments (density, alcohol content, TA, VA, RS, total dry extract, sulfites, chlorides))
- China:** A
- Chinese Taipei:** A (Not required, but encouraged (sulfur dioxide, methanol, lead))
- Hong Kong:** B (not required, but encouraged), F
- Indonesia:** C, D, E (Either Certificate of Conformity or Certificate of Free Sale, but not both)
- Japan:** B, E
- Malaysia:** A
- Mexico:** A, B, D, and sometimes E
- New Zealand:** F
- Papua New Guinea:** F
- Peru:** A, D, E
- Philippines:** B, D, E
- Republic of Korea:** F
- Russia:** A (not required, but recommended), B, C, D and E (Required to get Certification of State Registration; Hygiene Certificate replaced by Certification of State Registration; Certificate of Conformity replaced by Declaration of Conformity)
- Singapore:** A, B, E, F (Not required, but encouraged))
- Thailand:** A
- USA:** C, E (None required for EU and WWTG grape wines)
- Vietnam:** E



WRF Reference Documents

- 2011 Compendium of Wine Import Certificate Requirements of APEC Economies
- *UPDATED* Wine Regulatory Forum Contact List
- 2011 Outcomes Document which led to 2012 New Zealand Dialogue on Risk Management



Project Goals Met

To increase cooperation in addressing standards and conformance issues in the rice, grape and other fruit wine trade including certification, analysis, oenological practices and labeling.



Proposed Outcomes: Economies should seek to:

1. Build on established networks and processes, particularly to strengthen their ability to share information in international bodies, including the Codex and World Wine Trade Group. Regulators should also use APEC Wine Regulatory Forum Contact List to enable regular consultation and timely exchange of information among members.



2. Reduce barriers to wine trade:

Economies should:

- a) Review and compare the policies outlined in the *Compendium of Certification Requirements* with an eye towards eliminating unnecessary barriers to trade
- b) Participate in APEC Food Safety Cooperation Forum and refer to the CODEX guidance on export certificates when deciding on what to incorporate into required documentation.
- c) Participate in the November 2011 APEC Export Certificate Workshop



3. Develop a forward-looking work plan:

Economies should use a broad range of economy, industry, and academic stakeholders to build upon the ideas discussed in this Seminar. Interested parties should meet to discuss mutual priorities, including:



- a) **Increasing information exchange** on regulatory developments and labeling issues in order to increase confidence among economies
- b) **Accepting an electronic means** for the submission of export certificates or by consolidating the information on various certifications into one
- c) **Reconvening at a future date** to continue the dialogue on the issues raised at the Seminar including to identify capacity building needs and activities.



APEC Ministers Statement

On Nov. 11, 2011 in Hawaii, the APEC Ministers:

“...commended work to promote cooperation on wine regulation, including by reducing unnecessary testing and streamlining paperwork associated with official certificate requirements related to wine trade, and instructed officials to make further progress to reduce needless technical barriers to wine trade in 2012.”



Conclusions

- 2011 WRF meeting an important first step
- Reducing unnecessary Certificates facilitates trade
- Continued cooperation benefits all APEC Economies
- 2012 Outcomes will help move this effort forward into 2013 and 2014



**Asia-Pacific
Economic Cooperation**



Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

Thank you

Dialogue on Risk Management in Wine Trade

Session 1 – Wine and Risk



Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

Session 1: Wine and Risk The Winemaking Process

By Janet Dorozynski, Ph.D. AIWS

Global Practice Lead, Canadian Wine, Beer + Spirits

Foreign Affairs and International Trade Canada

November 5, 2012



“Wine is the most healthful and most hygienic of beverages.”

Louis Pasteur (1822-1895)



Presentation Overview

- Leaving the discussion of the health benefits of wine aside, focus will be on the “hygienic” aspects of winemaking, i.e. the alchemy of fermentation or the conversion of grapes to wine
- Overview of the white wine making process
- Overview of the red wine making process



Wine is made in the Vineyard

- Prior to harvest and winemaking, grapes are tended and treated according to the style + quality of wine desired
- Fertilizers, herbicides or pesticide sprays stopped several weeks prior to harvest
- Winemaking practices also influence the style + quality of the final product and can be hands on or off



Wine is made in the Cellar

- Major element of winemaking is the fermentation process: yeast transforms the sugar in the grapes into alcohol, carbon dioxide and water
- Yeast + sugar (in the grapes) = Alcohol + carbon dioxide
- To eliminate spoilage or bacterial contamination, grapes should be free of rot + winemaking equipment (tanks, hoses, pumps, filters) must be clean + sterilized
- Alcohol and naturally-occurring SO₂ acts as an antioxidant and microbicide, to prevent unwanted microbial growth, oxidation, off flavours and aroma
- SO₂ is also added and one of the most important additions in winemaking



Regulation and trends in Winemaking

- Wine laws exist in most wine-producing countries to outline + regulate the type of intervention that is permitted and to ensure human health and safety
- Current trend is to add as little as possible (SO₂, acid, oak, herbicides + pesticides) and to be transparent, so consumers know how the wine is made
- It can be argued that some intervention/additions are necessary, such as SO₂ (which also occurs naturally during fermentation)



Sulphur Dioxide (SO₂) in Winemaking

- White wines generally need more SO₂ added during winemaking as opposed to red wines, which have more polyphenolic compounds, a natural defense against oxidation
- Sweet wines (especially wines from botrytized grapes) need higher levels of SO₂ to protect against oxidation (regulations normally permit higher residual levels for sweet/dessert wines as opposed to table wines)



Oxygen in Winemaking

- Oxygen, either the absence or presence, is critical in the winemaking process
- Reduction: relative absence of oxygen
- Oxidation: relative presence of oxygen
- Most winemaking avoids excessive exposure to oxygen, which causes oxidation or spoilage
- Though some oxygen exposure is beneficial + adds complexity to wine
- Reduction, or total lack of oxygen, can result in the development of reduced sulphur compounds or sulphur flavours (burnt match, onion, rotten egg smells)



White Wine Production

1. De-stemming/crushing of grapes.
 - Stems removed to eliminate bitterness/tannins
 - SO₂ added, grapes are crushed for transfer to press

2. Pressing of must (skins + pulp = must)
 - After pressing, separation of juice from the skins, pulp + seeds
 - Juice is pumped into settling tanks, stems + pits composted, returned to vineyard as fertilizer



3. Clarification

- The unfermented juice rests in settling tanks for 48 hours to several weeks, to allow heavy particles to separate and settle
- The juice is then racked off (separated from) the sediment and pumped into stainless steel, oak or concrete tanks for fermentation

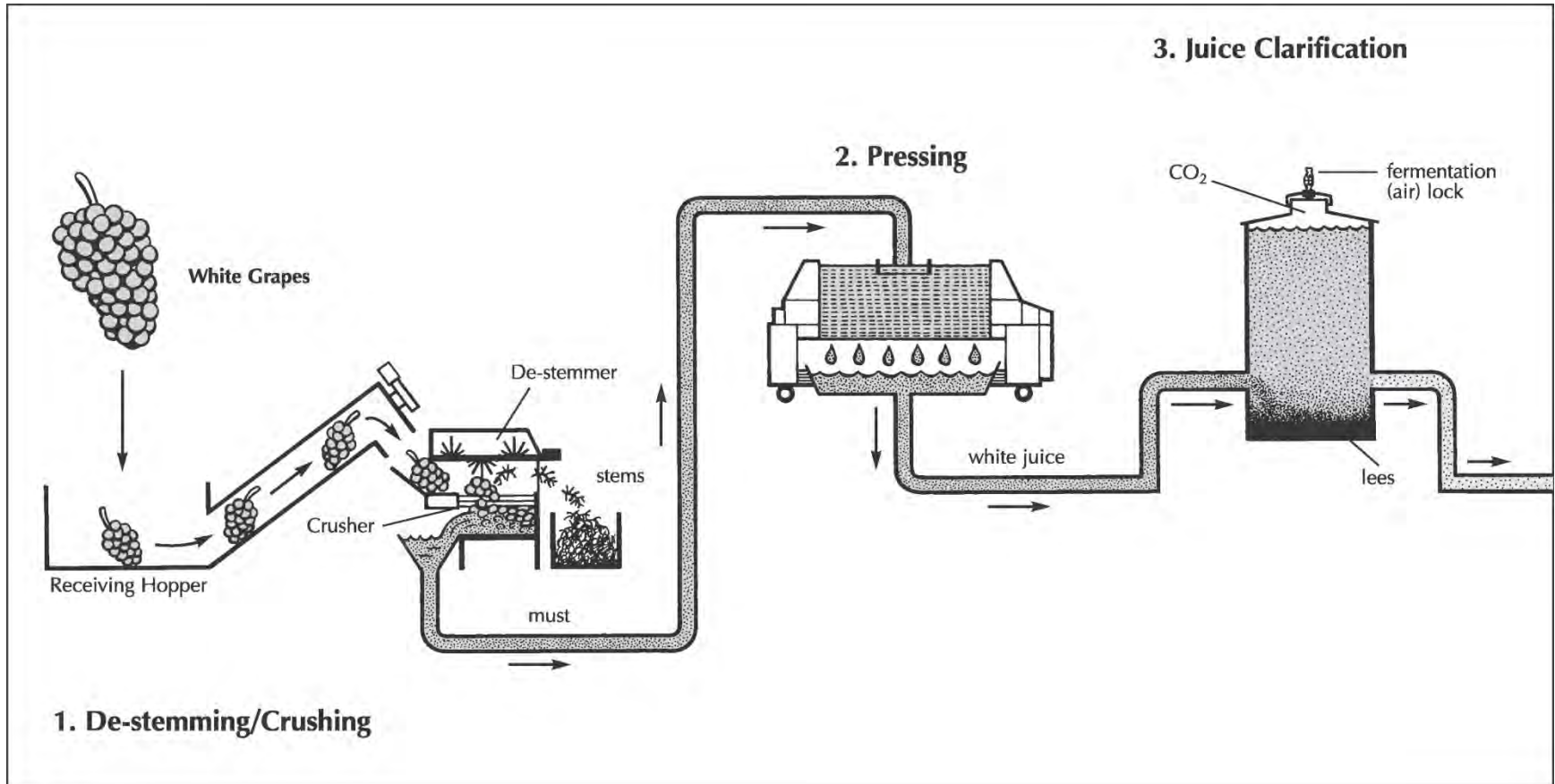


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Dialogue on Risk Management in Wine Trade

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WHITE WINEMAKING PROCESS: Courtesy of the Wine Council of Ontario, *The Wine Appellations of Ontario* course book, 3rd Edition

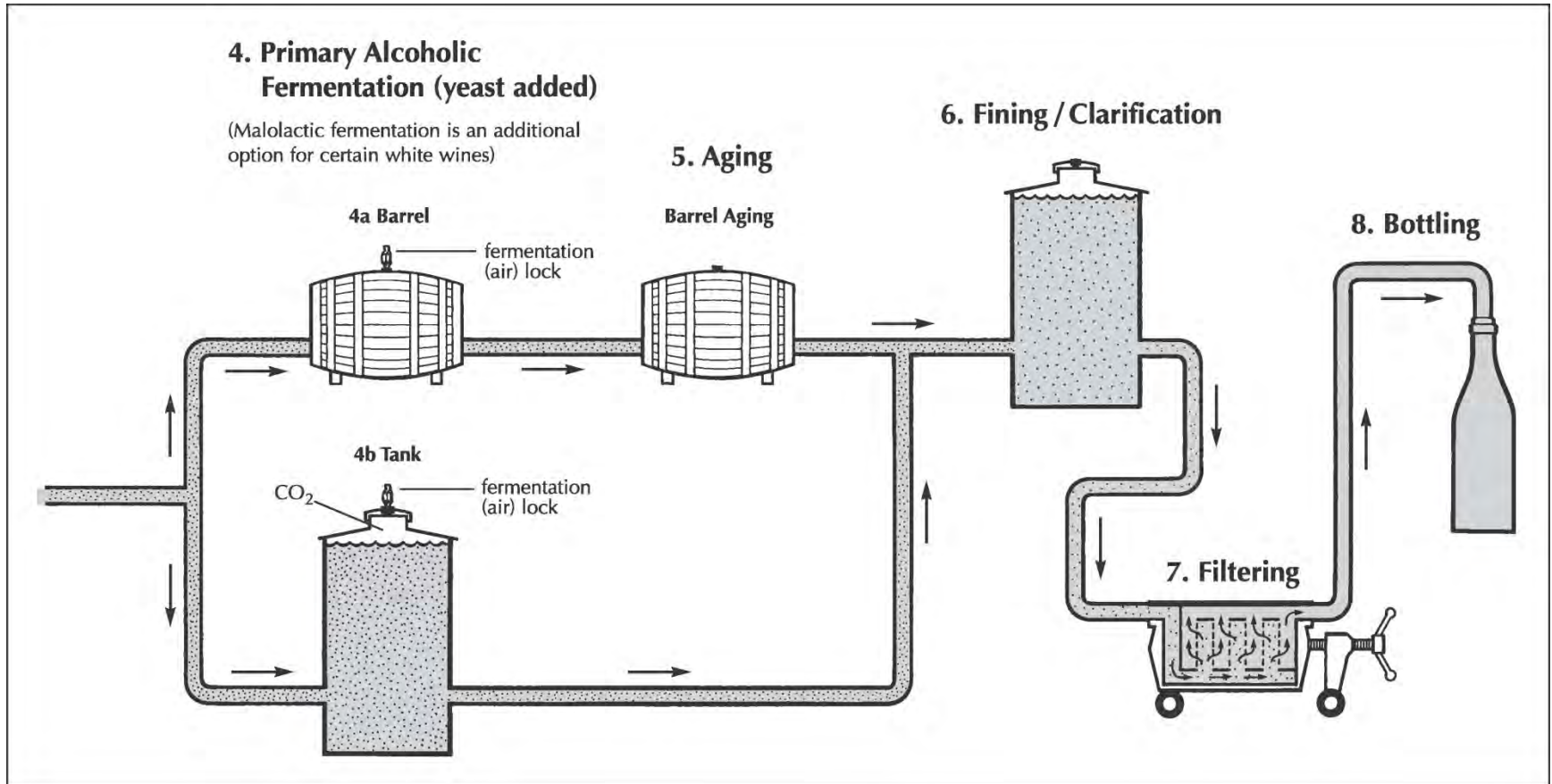


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WHITE WINEMAKING PROCESS: Courtesy of the Wine Council of Ontario, *The Wine Appellations of Ontario* course book, 3rd Edition



4. Primary Alcoholic Fermentation

- Can occur naturally (wild yeasts) or through inoculation (cultured yeasts)
- Lasts for 7 to 30 days
- Heat is a by-product of fermentation, though white wine tanks are kept cool (12-18C) to retain fresh, fruit characteristics
- Secondary fermentation (malolactic : conversion of malic to lactic acid) may take place to soften acidity and smooth the palate



5. Aging

- When fermentation is complete, the wine is aged in in stainless steel, oak or concrete, depending on the desired result
- Oak barrels impart flavours and texture to wine, stainless steel and concrete are inert
- Aging from 3 months to 2 years

6. Fining

- Removal of solids and remaining yeast cells (so re-fermentation does not occur) through use of natural substances (egg whites, isinglass, bentonite)



7. Filtering

- Wines are filtered prior to bottling through cellulose fiber pads to remove remaining fine particles

8. Bottling

- Wine is bottled in sterile bottles, bags or tetra-paks
- Sealed with screw cap, cork or synthetic closure and labeled
- Some wines may receive further aging in bottle before release



Red Wine Production

- Process is similar to white wine, **except fermentation takes places before the grapes are pressed**
 - Red wine obtains its colour from the skins of the grape + must remain in contact during fermentation
1. De-stemming/crushing of grapes
 - The must (skins + pulp = must) is transferred to fermentation tanks
 - Stems are composted + returned to vineyard as fertilizer



2. Primary Alcoholic Fermentation

- Can occur naturally (wild yeasts) or through inoculation (with cultured yeasts)
- Lasts for 7 to 14 days or longer
- Fermentation of juice and grape skins to allow for maximum extraction of colour, flavour + tannins
- Fermentation temperature is warmer than for white wine, 25 to 35C

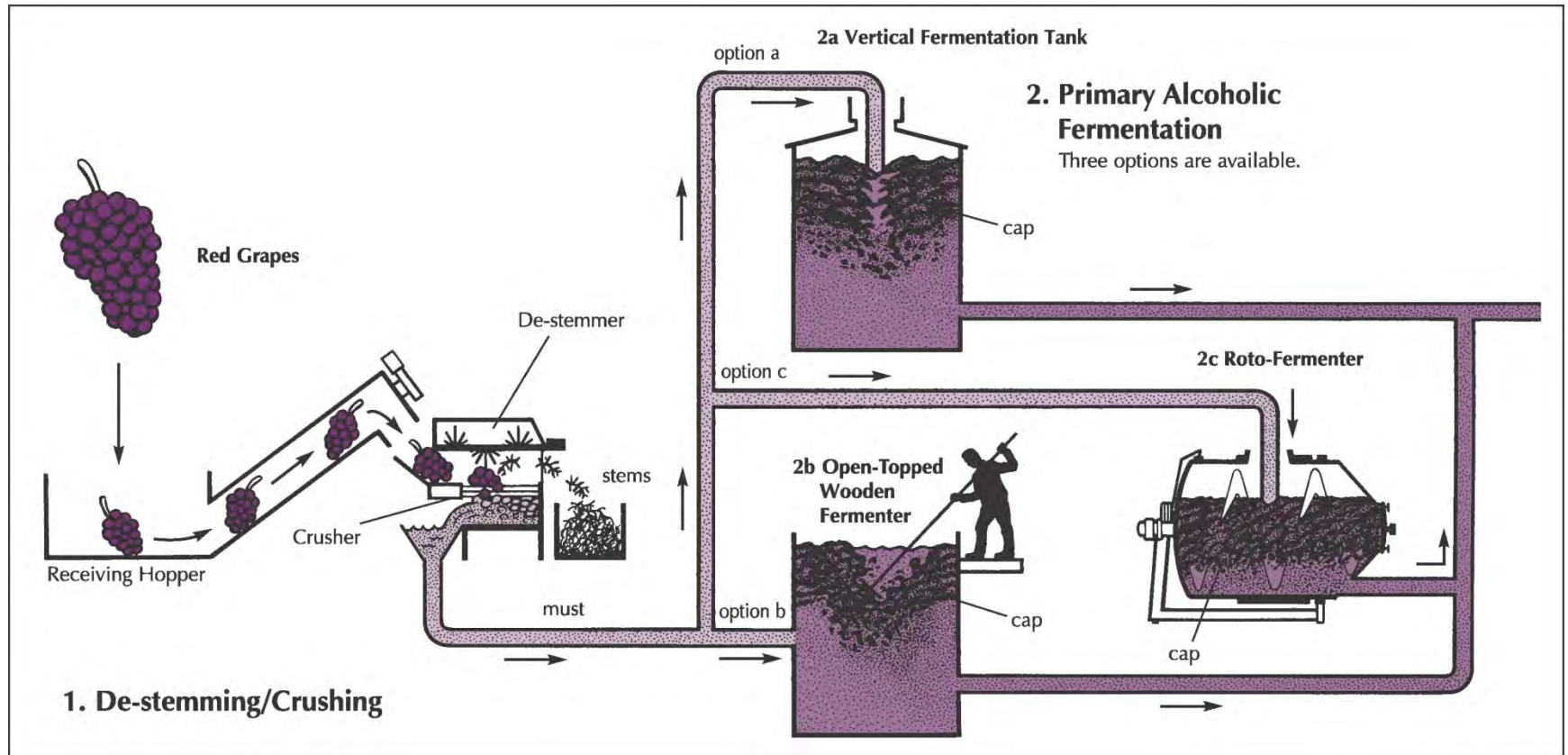


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RED WINEMAKING PROCESS: Courtesy of the Wine Council of Ontario, *The Wine Appellations of Ontario* course book, 3rd Edition

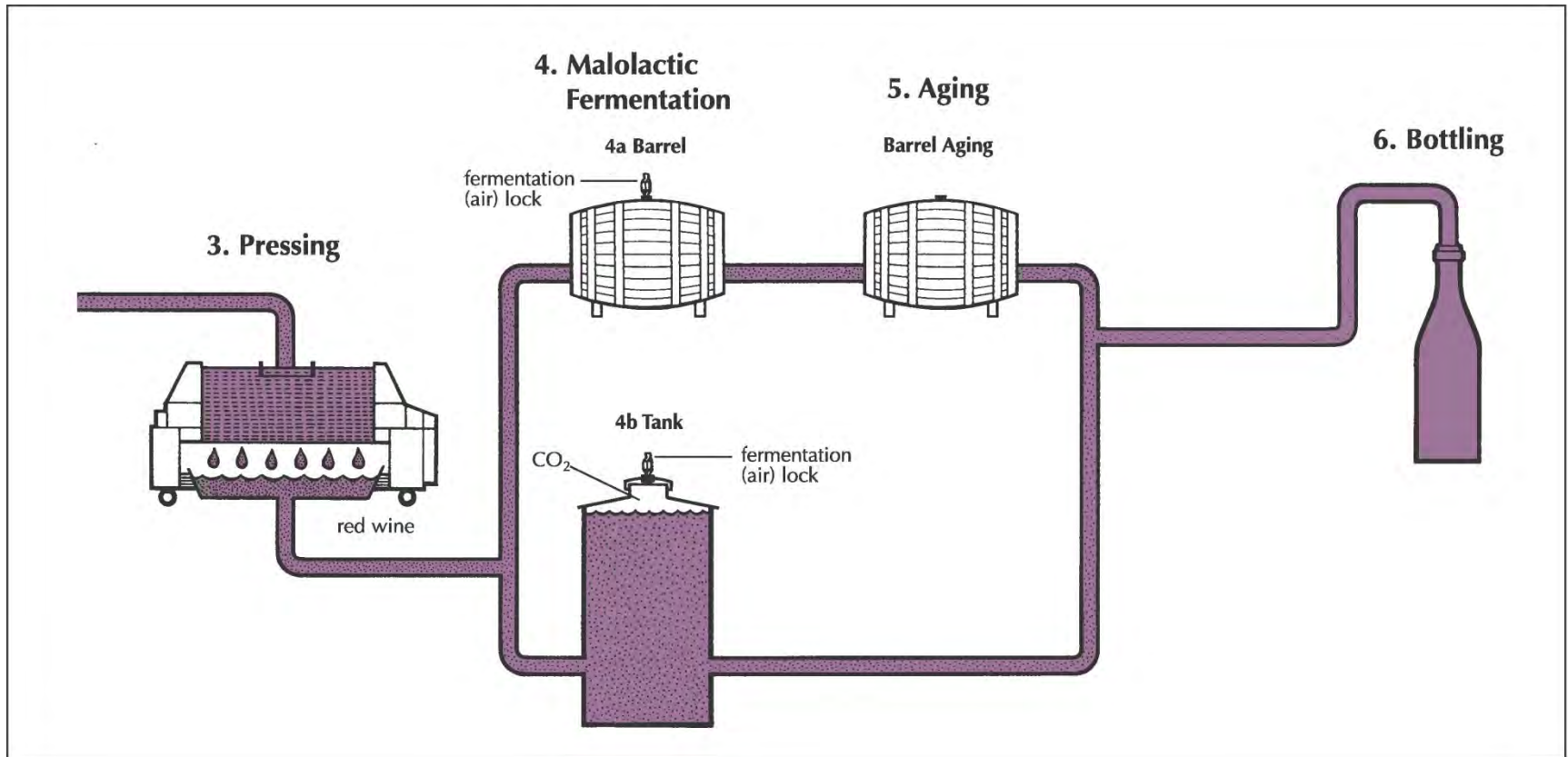


3. Pressing

- Once desired colour + flavours achieved + fermentation is complete, the wine, skins, seeds and pulp transferred to the press
- The skins, seeds + pulp are separated from the juice, which is then pumped into tanks or barrels for aging

4. Secondary (Malo Lactic) Fermentation

- Red wines usually undergo malolactic fermentation (conversion of malic to lactic acid through inoculation) at this stage to soften the acidity, provide mouth feel



RED WINEMAKING PROCESS: Courtesy of the Wine Council of Ontario, *The Wine Appellations of Ontario* course book, 3rd Edition



5. Aging

- Red wine can be aged in stainless steel tanks or oak barrels, depending on the results desired
- After many months or years, the wines would be blended (different barrels, different vineyard blocks, different grape varieties)

6. Bottling

- The wines may be fined or filtered, then are bottled
- Some red wines would receive further aging in bottle prior to release and sale



The Art of Winemaking

- Winemakers make decisions at every step of the process to alter + affect the flavour + quality of the wine
- The vintage (growing season) also alters a wine

Some choices + challenges for winemakers:

- When to harvest?
- What yeast to use?
- How long to ferment, at what temperature
- Should the wines be racked off the lees?
- Should the wine be oak-aged?
- Should the wine be blended?



- Winemaking is constantly evolving as wine growers and wine makers learn more about their vineyards, climatic conditions and the techniques that effect the winemaking process
- In the end, the fruit of their labour is what we see and taste in the glass

SANTÉ



Food Safety Risks

Changes to Risk Profiles

- *case studies*

Conclusions

Dr Markus Herderich

Group Manager – Research

The Australian Wine Research Institute



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Dialogue on Risk Management in Wine Trade

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Wine & Food Safety Risks

- wine = very old product
- well established & understood production processes
- low risk, safe product

- wine sector is diverse
- significant variations in the regulation of winemaking and labelling, which may produce impediments to trade or hold back innovation

- compliance with all applicable laws, food safety, regulatory and quality requirements must never be compromised



Wine & Food Safety Risks

- ***low risk, safe product***

- ***microbiological safety risks***

Louis Pasteur “Wine is the most healthful and hygienic of beverages”..

- ***chemical & physical hazards***

	<i>Hazard</i>	<i>Control</i>
agrochemical residues oil or hydraulic fluids	exceeds MRL	spray diaries don't use grapes
SO₂	respiratory problem in susceptible consumers	accurate measurement of additions & final concentration
DMDC	methanol	control dosage
allergenic protein (fining agents)	effect on susceptible individuals	warning labels; alternative products
glass pieces in bottles	ingestion by consumers	bottling procedures

- Christaki & Tzia “Quality and safety assurance in winemaking”
Food Control 13 (2002) 503–517



Wine & Food Safety Risks

- *low risk, safe product*
- *small microbiological safety risk*
Louis Pasteur “Wine is the most healthful and hygienic of beverages”..
- *limited chemical & physical hazards*





Wine & Food Safety Risks

Changes to Risk Profiles:

- ***Case studies***

Changes to production and transport

Impact on Wine Quality



Practice changes & changes to risk profiles:

■ ***Winery refrigeration systems & brine reticulation***

> widely used for must cooling & to limit oxidation, for juice clarification, to control fermentation rate, cold stabilisation

> ‘brine’: secondary coolant with a freezing-point suppressant

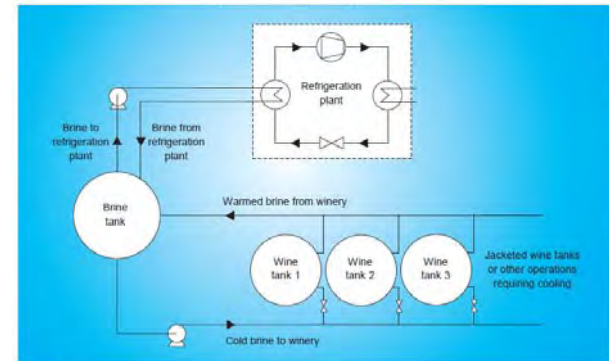


Figure 2. Simplified brine reticulation system.

■ ***‘brine’ based on water, ethanol & salt***

(ie replace glycol based freezing-point suppressants)

■ ***colorant added to brine to facilitate leak detection***

LOD 0.001% (10ml brine in 1000l wine) by HPLC-ESI-mass spectrometry



Practice changes & changes to risk profiles:

■ ***Bulk wine export & bottling in market***

- **Continuing growth** of bulk exports
(53% by volume in Aus 2011/12)
- **Many benefits** of bulk exports
Smaller temperature variation during transit &
increased shelf life,
cost effective & environmental friendly,
reduced damage and more flexibility
through packaging in market



■ **Potential risks**

- contamination & taints
- oxidation from defective seals or vapour barriers
- uncontrolled handling, storage and bottling practices overseas



Practice changes & changes to risk profiles:

- ***Additives & processing aids***

local agents & distributors, overseas manufacturer

- **Example: L-(+) tartaric acid**

- **Potential risks**

- D/L-tartaric acid instead of L-(+) tartaric acid
- tartaric acid bound to taint compounds, taint released during winemaking
- packaging is not vapour proof, contamination during transit
- standard contracts from sellers with comprehensive waiver of responsibility

- **Solutions**

- ✓ Review terms & conditions
- ✓ Changes to packaging in collaboration with manufacturer
- ✓ Review & improve goods-in QC



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Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

Practice changes & changes to risk profiles:

- ***Low alcohol wine products***



Lowering alcohol in wine, wine & health

- mutual goal:
to reduce the harmful consumption of alcohol
- labelling



- **wine production requirements (Nov 2011)**
FsANz 4.5.1 'minimum of 4.5% ethanol'



Practice changes & changes to risk profiles:

- ***Low alcohol wine products***

- potential risk to microbiological stability and wine quality

because:

- new product category
- significantly less alcohol (5-6%)
- presence of residual sugar
- trend to lower SO₂

- **Solutions:**

- Being aware of the challenges, pro-active, explore technologies for monitoring & improving microbiological stability



Food Safety Risks & Changes to practices & emerging risks

Conclusions

- wine: very old product, low risk & safe product
- practice changes may impact on risk profiles
- emerging risks mainly impact on wine quality
- *key aspects of managing emerging risks:*
 - pro-active*
 - communication & open dialogue*
 - technical capabilities to identify & resolve potential risks*



Trade & Commercial Risks for Wine

Dr John Barker

General Manager Trade & Advocacy

New Zealand Winegrowers



- 1. When made properly and consumed responsibly, wine is a low risk product.**
- 2. Legitimate producers share a strong interest in ensuring that wine is made properly and consumed responsibly.**



Four types of trade & commercial risks to legitimate producers:

- Quality risk
- Regulatory risk
- Fraud risk
- Risk of harmful use



Quality risk

Wine is a reputation product. Reputation reside in brands, region and country names (geographical indications).

Damage to reputation through poor quality is a serious risk for producers. This risk is managed by producers through good winemaking practice (GWP).



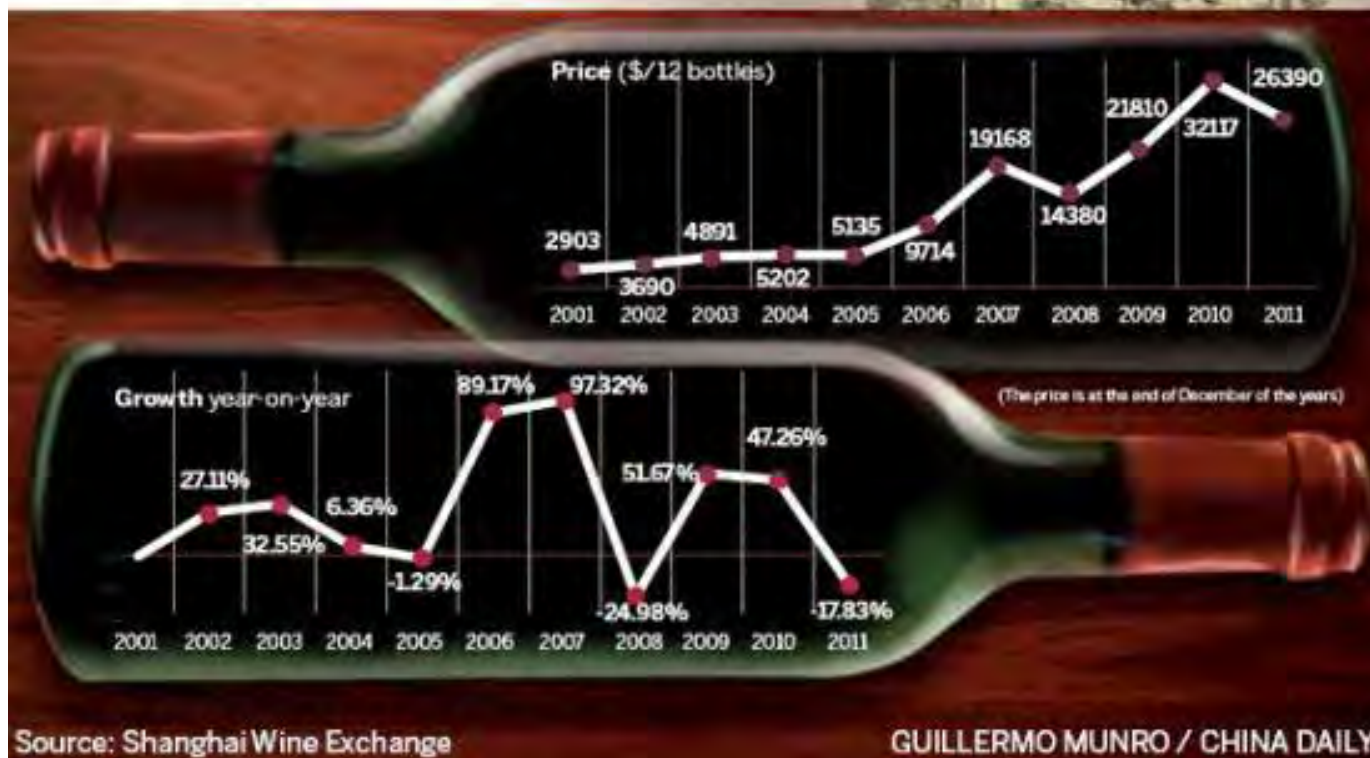
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PRICES AND GROWTH RATE OF LAFITE ROTHSCHILD





Quality risk

Winemaking faults are not harmful,
but damage reputation.

*e.g. acetobacter
makes bad wine but
good vinegar.*





Quality risk

Few wine additives pose a health risk. Those that do (e.g. sulphur dioxide) generally present a commercial risk before they reach legal limits. They are therefore managed through GWP and labelling.

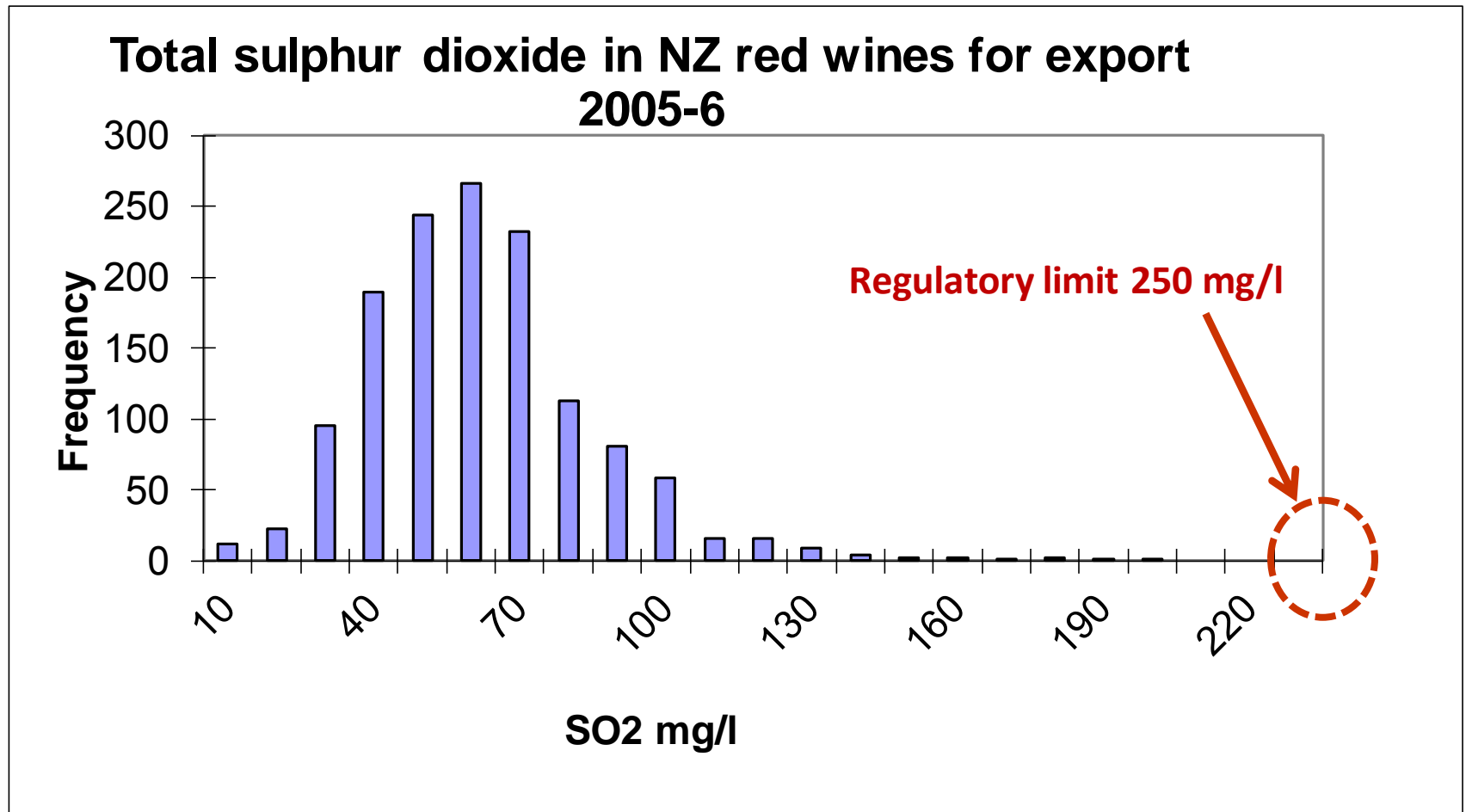


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Regulatory risk

Failure to comply with rules of the exporting and importing countries can result in commercial loss for producers. Compliance to all export market rules is closely managed with reference to information resources.



Regulatory risk

Key importing country requirements:

- Certification
- Analytical requirements
- Winemaking practices & compositional requirements
- Labelling requirements



Regulatory risk

Compliance risk is multiplied in the market by:

- lack of consistent interpretation & application
- unpredictable changes in regulation



Fraud risk

Intentional adulteration can present very grave risks for producers and consumers. For producers, the consequences can be shared by all those that share the region/ country name e.g. the 1985 Austrian glycol scandal.



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“The adulteration did not pose any health hazard, but the scandal had grave consequences for the Austrian wine industry. Whereas consumers were the immediate victims of the fraud, the implications were in fact much more grave for the many Austrian wine producers who did not partake in the adulteration, since the general reputation of Austrian wine suffered tremendously. In the aftermath of the scandal, the Austrian wine export was nearly wiped out...”



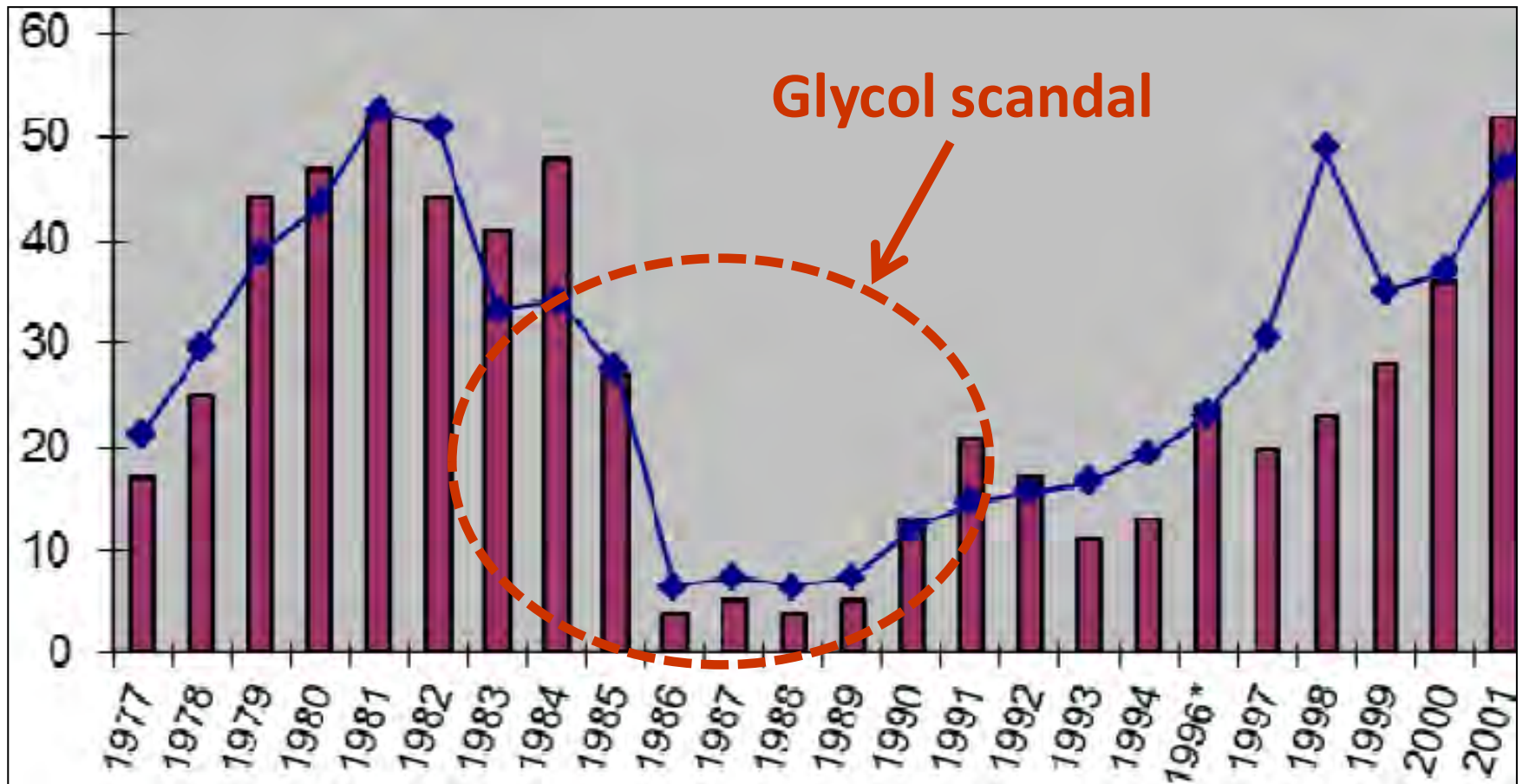
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Austrian wine exports 1977-2001: volume & value





Fraud risk

Counterfeiting can create significant financial loss to producers and consumers. In extreme cases it can also create very serious health risks for consumers.



Fake labels produced in the Kurnawian case





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Czech spirits ban tightened after bootleg booze kills 19

The Czech government bans sales of spirits containing more than 20 per cent alcohol following the deaths of 19 people from methanol poisoning.



Risk of harmful use

Harmful use of alcoholic beverages is a serious problem globally. Wine consumed in moderation can produce health benefits; but improper use creates harm.

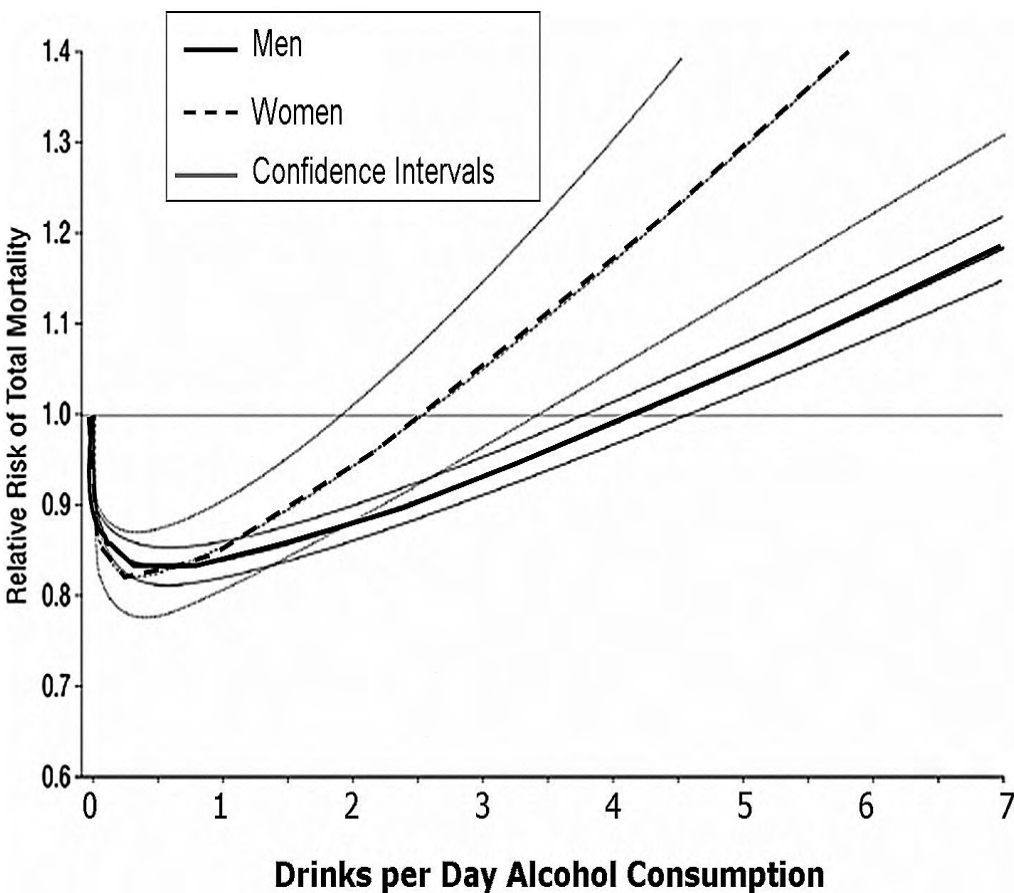


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“An average daily intake of one to two alcoholic beverages is associated with the lowest all-cause mortality and a low risk of diabetes and CHD among middle-aged and older adults... The J-shaped curve, with the lowest mortality risk for men and women at the average level of one to two drinks per day, is likely due to the protective effects of moderate alcohol consumption on CHD, diabetes and ischemic stroke.”



Risk of harmful use

Producers support WHO strategy on harmful use of alcohol and participate in numerous initiatives: consumer education, community programmes, advertising & labelling codes etc.



Conclusion

- When produced and consumed as intended, wine is a low risk product.
- Main categories of product risk are effectively managed by legitimate producers using GMP.
- Predictability and consistency in regulatory environment minimise costs to producers.
- All legitimate stakeholders share an interest in managing illegitimate products and harmful use.

Dialogue on Risk Management in Wine Trade

Session 2 – Risk Assessment and Management



Risk Assessment & Management

AGRICHEMICAL RESIDUES – WINE

David Lunn

Principal Adviser (Plants and Residues)

Standards Directorate

Ministry for Primary Industries



Overview

Food safety risks

- How they are assessed and managed

Trade risks

- Trade standards and residue compliance

MRL harmonisation

- Codex and Import MRLs

What role for APEC



Food safety risks

Managed through agrichemical registration

- Pesticide risk assessment before registration
- Efficacy, residues, environmental & OSH risk assessments
- Uses are authorised only if short and long term dietary intake of residues are below toxicological safety limits

Maximum residue limits

- Standards set to enforce authorised uses
- Not primarily food safety standards



Data requirements

Good agricultural practice (GAP)

- Pesticide use that controls the pest or disease while leaving minimum residues at harvest
 - Lowest effective application rate, longest practical pre-harvest interval

Field residue trials

- 4-6 trials, treated according to GAP
 - Covering major growing conditions, measuring all relevant residues

Processing studies

- 3-4 simulated commercial processing studies
 - To measure potential carry-over of residues (including metabolites) into processed foods (e.g. wine)



Residue assessment

Estimate expected residues at harvest

- Includes all toxicologically significant residues in treated raw commodities (e.g. grapes) when a pesticide is used according to GAP
 - Maximum expected residues for short-term intake estimate
 - Mean expected residues for long-term intake estimate

Calculate residue transfer into processed foods

- Generally, less than 50% of residues transfer into wine

Estimate expected residues of component used for GAP-compliance (MRL-setting)

- May not include metabolites



Dietary intake risk assessment

Long-term Intake:

- Calculate the average daily residue intake in all foods over a lifetime
 - Includes 77 ml wine every day
- Total must be below the Acceptable Daily Intake (ADI)

Short-term Intake:

- Calculate the highest daily residue intake (each food)
 - Includes wine: 1 litre (♂), 750 ml (♀), 90 ml (child)
- Each must be below the Acute Reference Dose (ARfD)



Maximum residue limits (MRLs)

Legal pesticide residue limits permitted in food

- Only set if authorised uses result in residue intakes below toxicological 'safety' limits (ADI, ARfD)
- Used mostly as a tool to measure compliance with GAP (authorised use) on food or animal feed crops
- Usually set only on raw commodities (e.g. grapes)

Only MRL-compliant grapes should be used in making wine (Good Manufacturing Practice)



Trade standards

Agrichemical authorisation and MRL-setting procedures are similar in most countries, BUT:-

- Authorised uses differ from country to country
 - Different pests, pesticides, crop management systems
- National MRL enforcement practices differ
 - Grape MRLs can apply to wine
 - MRLs adjusted to account for processing effects

MRLs and residue standards for wine differ from country to country



Trade risks

Wine in international trade must meet trading partner MRLs or lowest MRL if traded globally

- For many agrichemicals, this lowest limit is 'zero'

'Private Standards' also exist, generally at limits lower than the national standards

Compliance with trading partner wine residue standards can be achieved by restricting agrichemical uses on wine grapes



Residue compliance programmes

Adopted in NZ for most export crops and wine

Owned by Industry (with MPI technical advice)

“Insurance Policy” to prevent violations

Four key elements

- Knowledge of market MRLs (MPI Website database)
- Published export spray programmes and export PHIs
- Spray diaries audited against export spray programme
- Residue monitoring to confirm compliance

Similar approach in Australia (AWRI)



Residue compliance tools

MRL Databases

- Australia: http://www.awri.com.au/industry_support/viticulture/
- NZ: <http://pxmrl.nzfsa.govt.nz/>
- USDA-FAS: <http://www.fas.usda.gov/http/MRL.asp>

Information on processing factors

- <http://www.bfr.bund.de/cm/349/bfr-compilation-of-processing-factors-for-pesticide-residues.zip>

National policies on how MRLs are applied to wine

- Grape MRLs apply directly to wine: Aus, Can, Korea, NZ, USA, ???
- MRLs adjusted for residue reduction in processing : EU, Switzerland ??



MRL harmonisation

Codex Committee on Pesticide Residues -CCPR

- WTO-recognised MRLs for international trade of safe food
 - Not recognised by all countries
 - MRLs only for raw commodities unless residues concentrate (none for wine)
 - MRLs for older (unsupported) pesticides being withdrawn

Import MRLs

- Most countries will set specific Import MRLs to facilitate trade
- Data requirements vary
- Need to be negotiated country-by-country



What role for APEC

Promote MRL harmonisation

- Codex MRLs for key agrichemicals
- Co-ordinate Import MRL activities
- Promote the concept of separate 'domestic' MRLs (national GAP compliance) and 'import' MRLs (trade facilitation)

National residue compliance policies for wine

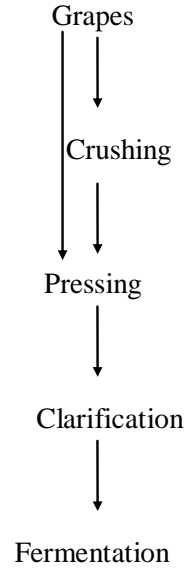
- Which countries take the effects of processing into account in their residue compliance testing

Winery in Armenia- 6,000 years ago

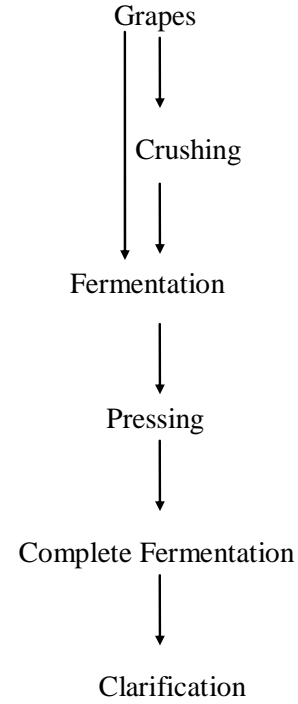


WINE PRODUCTION

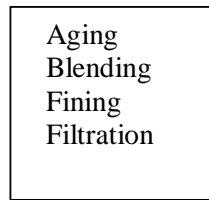
WHITE WINES



RED WINES



Finishing



Bottling

Three categories of winemaking risk

- Risk of misleading or deceiving consumers
- Risk of harming consumers
- Risk to wine “quality”

Risk of consumer deception



Home	Recommended Wines	Credits	Wijndee Archives	
Ads by Google	Wine Research	Red Wine	Buy Wine	White Wine

French wine growers sell fake Pinot Noir to E & J Gallo

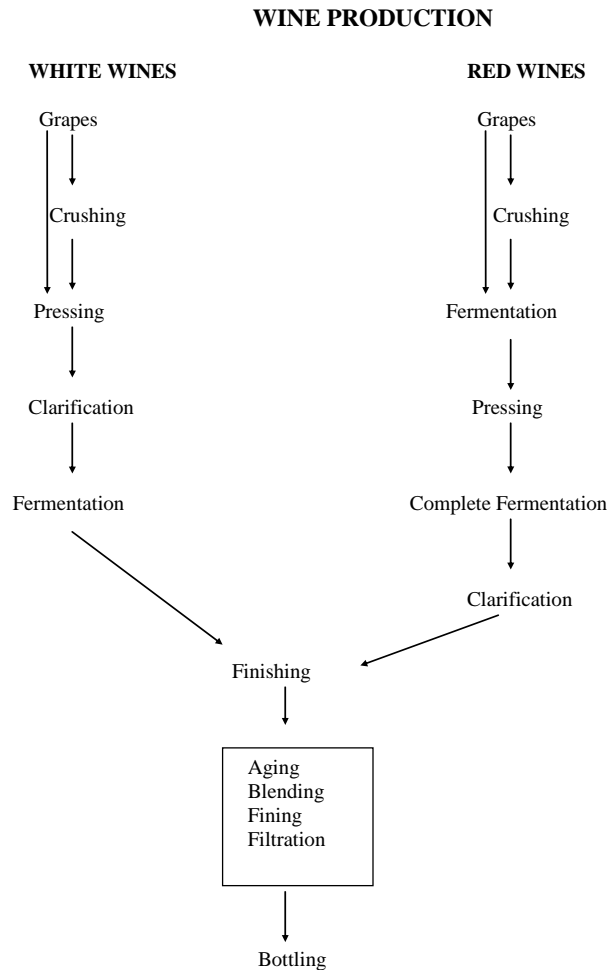
Feb 23rd, 2010 | By [Jozef Schildermans](#) | Category: [Lead Story](#) |



A court in the southern French city of Carcassonne sentenced twelve wine growers from the Languedoc to suspended prison terms and effective fines. They sold 18 million bottles of fake Pinot Noir to U.S. wine giant Ernest and Julio Gallo. The unsuspecting company sold the adulterated wine in the U.S. market under the brand name Red Bicyclette. The twelve convicts sold to Gallo between 2006 and 2008 130,000 hectoliters inferior Vin de Pays d'Oc as Pinot Noir to negotiate a higher price. That way they could double their sales to four million euro. The amount of Pinot Noir that they sold to Gallo, however, was higher than the entire Pinot Noir production of the Languedoc. This led French Customs to discover the fraud. Some of the growers even cultivated no Pinot Noir. The cooperative Sieur d'Arques in Limoux was fined the highest penalty, 180,000 euro. The U.S. wine magazine *Wine Spectator* awarded the Red Bicyclette Pinot Noir 2006 83 points. The taster of service did not notice that his bottle contained no Pinot Noir. The wine is sold in the U.S. for about \$ 11. Bottles of adulterated Red Bicyclette Pinot Noir are still scattered throughout the U.S. market.

Tags: Fraude

Risk Management



- Traceability
- Records throughout winemaking process
- Australia conducts 300 annual audits of these records
- In 2010 one Australian company fined nearly \$500,000
- Role for import inspection systems?

Risk of harming consumers

- **Microbiological**

- no human pathogens can flourish in wine environment
Sugita-Konishi et al,
Japanese Society for
Bioscience, Biotechnology
and Biochemistry, 65(4) 954-
957 2001



- **Physical**



- **Chemical**

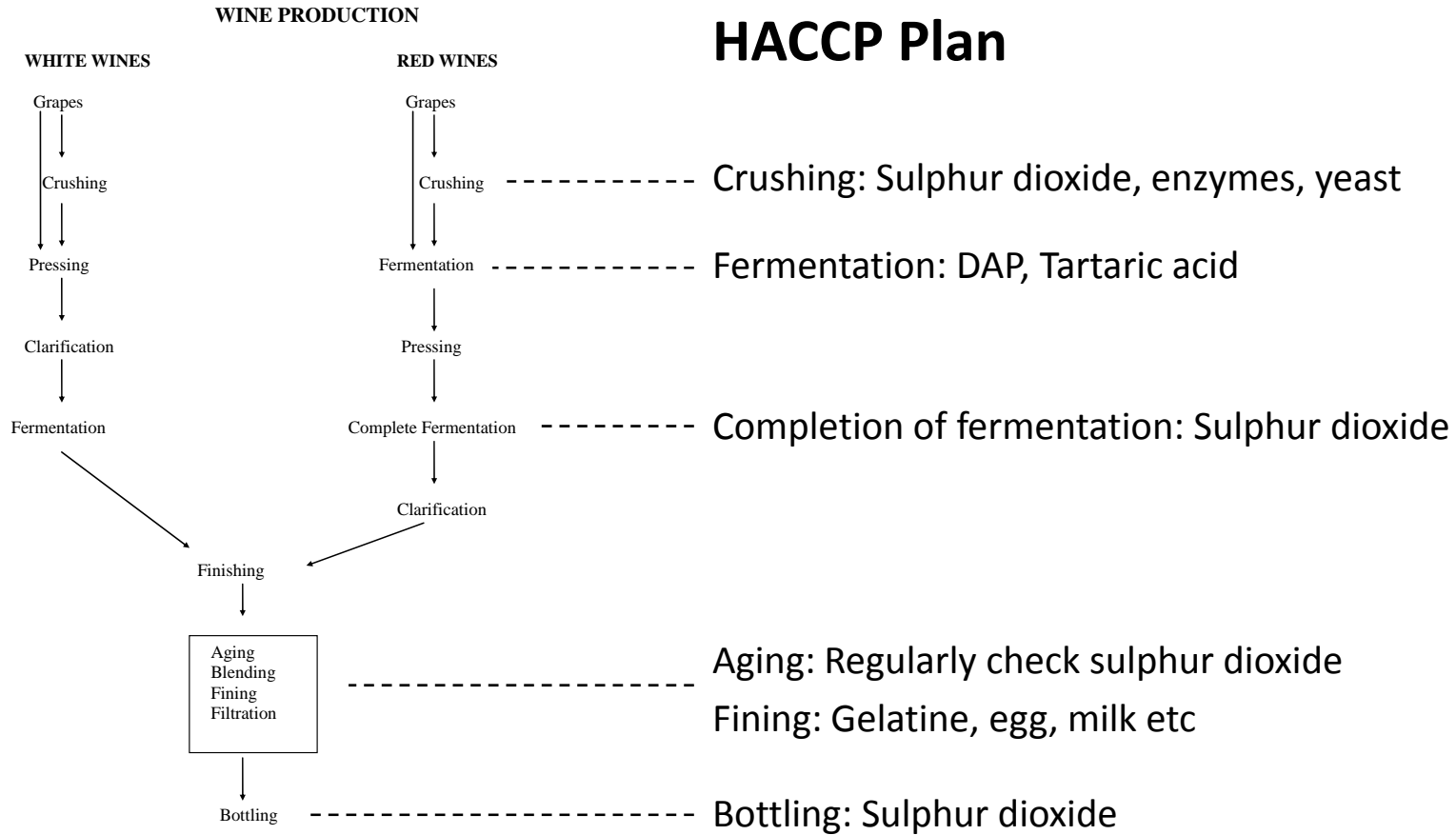
Risk of harming consumers-case study

- Product recall-Lidl supermarkets, Europe 2002
- Extremely high level of sulphur dioxide in small proportion of the batch
- Australian wine, bottled in Germany, poor quality control procedures



Risk Management

HACCP Plan



Risk Management

- Establish limits
 - Max and min specification
 - Desired accuracy of analysis
- Monitor control
 - Where in the process and by whom?
 - How often?
- Establish corrective action procedures
- Verify effectiveness

Where to from here?

- Are there any parameters that need to be routinely tested and certified?
 - Sulphur dioxide, Methanol, Heavy metals?
- If so, Why? Is there evidence that wine poses a threat?
- For each identified parameter, determine a commonly accepted test methodology and competent laboratories.



Risk Assessment & Management

Labelling & Bottling Risk



Ensuring Quality

There are accepted resources that provide a framework for quality management systems and food quality

QUALITY

- | | |
|---|--|
| <ul style="list-style-type: none">• National Legal Requirements• <i>Codex Alimentarius</i>• GMP (Good Manufacturing Practice) | <ul style="list-style-type: none">• ISO 9001• British Retail Consortium (BRC)• International Food Standard (IFS) |
|---|--|



Controlling the Risk

Most of the above, and others approaches, have
a focus on risk

FOOD SAFETY

- | | |
|---|--|
| <ul style="list-style-type: none">• National Legal Requirements• <i>Codex Alimentarius</i>• GMP• HACCP | <ul style="list-style-type: none">• BRC• ISO 22000• Food Safety System Certification (FSSC 22000)• (IFS)• Safe Quality Food (SQF) 2000 |
|---|--|



System	Description
ISO 9001	Quality management system. Satisfaction and avoidance of legal action. International recognition
BRC (British Retail Consortium)	<p>Food quality, legality and safety . Control of known food hazards and risks as for HACCP, as well as quality and legality.</p> <p>Required by most British and other international retailers. Global Food Safety Initiative (GFSI) approved</p>



System	Description
<p>IFS (International Food Standard)</p>	<p>Food safety, quality and legality. Control of known food hazards and risks as for HACCP, quality and legality. Required by most German, French and other international retailers. International recognition (GFSI approved)</p>
<p>HACCP (Hazard Analysis Critical Control Point)</p>	<p>Ensures safe food production. Physical risks (glass breakage), chemical risks (traceability of additives, allergens) and microbiological risks are addressed on a preventive basis. International recognition</p>



System	Description
FSSC 22000	Food safety and legality. As for ISO 22000, with specific attention to pre-requisites such as GMP, as implemented by Publicly Available Specification PAS 220. GFSI approved
ISO 22000	Food safety and legality. Control of known food hazards and risks as for HACCP and legality. International recognition (Not GFSI approved without PAS 220)
SQF	Food safety, quality and legality. Control of known food hazards and risks as for HACCP, quality and legality. Required by most American and Australian retailers. (Level 2 GFSI approved)



Many common features

- **Flowchart analysis**, from the reception of raw materials to the delivery of the end product.
- **Identification** of potential risks or hazards linked to the production processes at each stage.
- **Identification** of the points, procedures and operational stages that can be kept under control, in order to remove threats or minimize their emergence (Critical Control Points, CCPs).
- **Establish** critical limits that must be complied with in order to make sure that each CCP is under control.



Many common features

- **Surveillance** system to ensure control over CCPs, by means of programmed tests and observations.
- **Corrective** action which when the surveillance of a specific CCP indicates that the latter is not under control.
- **Recording** system, where procedures and data related to the above-mentioned principles will be stored.
- Additionally - establishment of general norms of for manufacturing, hygiene and staff practices, and standard operating procedures.



Embodied in approved management procedures

In New Zealand

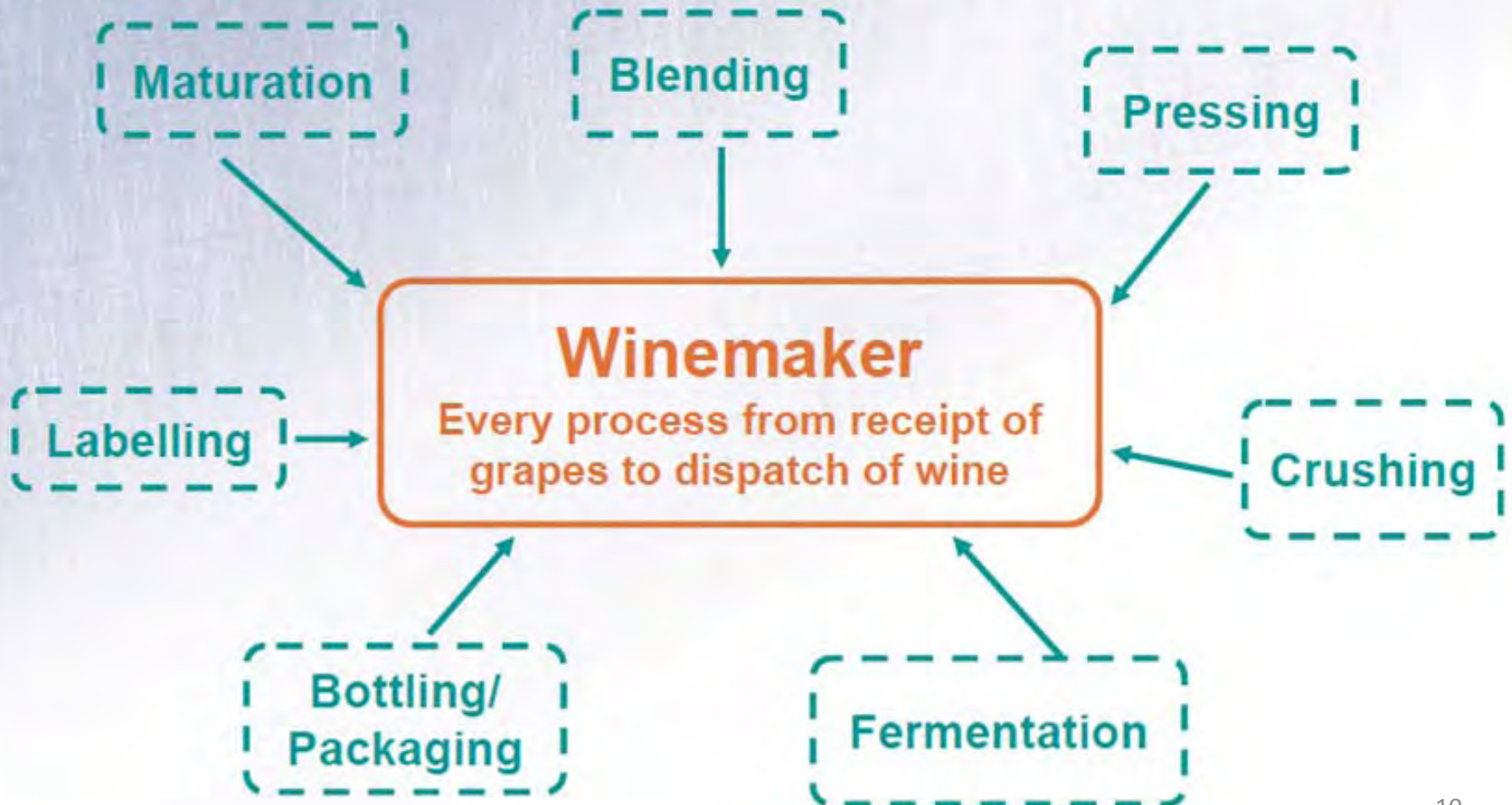
Wine Standards Management Plan WSMP

An approved, records based, audited
programme based on HACCP analysis and
documented procedures to demonstrate
compliance

Assessment, elimination and control

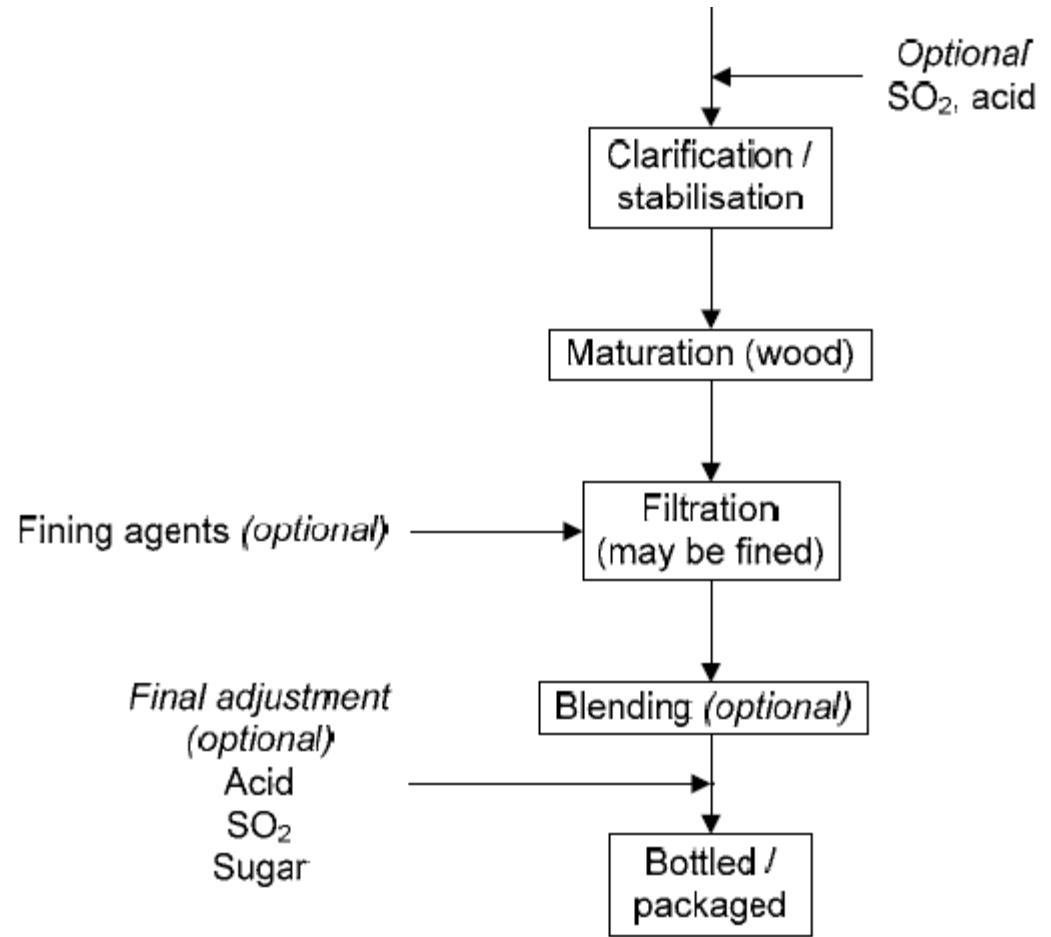


WSMP Coverage





- Bottling/
packaging is
part of the flow
sheet in the
HACCP analysis



Generic HACCP Application: Production of Grape Wine

3. Hazard Identification Associated with Inputs

Table 1: Hazard Identification

Inputs	Description/specification	Biological hazard (B)	Chemical hazard (C)	Physical hazard (P)
New glass bottles	Company specification	None	None	None
Used glass bottles?	Company specification (e.g. if the bottle had been reused to contain chemicals)	Bacterial pathogens		Foreign objects (e.g. glass, metal)
Plastic wine bags or containers, corks, caps	Suitable for food use	None	None	None
Labels, metal foil, plastic cover, cases	Company specification	None	None	None

4. Hazard Analysis and CCP Determination for the Production of Wine

Table 2: Hazard Analysis and CCP Determination

Process step	Inputs	Hazard reasonably likely to occur on or in the product at this step	Justification	Q1. Is there a control measure(s) for the hazard at this step? If yes, identify the control measure and then answer Q2. If no, consider hazard at next step.	Q2. Is this step a CCP?
15. Filling / Bottling	Wine	None			
	Bottles (i.e. rinsed new bottles; cleaned and sanitised reused bottles)	Glass fragments	Incorrect filler operation can result in breakage/chipping	Yes- correct equipment set-up, equipment maintenance, routine observation during filling, proper breakage procedures	No
16. Corking/capping	Bottled/package wine	None			
	Cork or plastic caps	None			
17. Labelling	Bottled/package wine	None			
	Labels	None		Sulphite declaration Allergen declaration	No



Bottling & Labelling Process

- Pre bottling wine status
- Depalletising
- Rinsing
- Filling
- Corking/capping
- Labelling



Possible risks - Wine Ready for Bottling

Stage	Possible risk
Wine status relative to relevant regulations and human health	Residues of agricultural chemicals, sulfur dioxide, additives such as preservatives, allergens from fining agents such as some animal proteins and derivatives.





Possible risks - Bottle Storage

Stage	Possible risk
Storage	Contamination by foreign objects, matter, insects, sabotage





Possible risks – Depalletising

Stage	Possible risk
Depalletising	<ul style="list-style-type: none">- Bottle breakage and glass fragments- Contamination by foreign objects, material



Possible risks - Rinsing

Stage	Possible risk
Rinsing	<ul style="list-style-type: none">- Glass fragments- Contamination by foreign objects, matter





Possible risks – Bottle Filling

Stage	Possible risk
Filling	<ul style="list-style-type: none">- Glass fragments due to breakage- Microbiological contamination due to inefficient sanitization





Possible risks - Closing

Stage	Possible risk
Corking/capping	<ul style="list-style-type: none">- Glass fragments due to breakage- Contamination by foreign objects





Possible risks - Labelling

Stage	Possible risk
Labelling	Incorrect label statements on preservatives, antioxidants, fining agents (allergens) and missing required health advisories – alcohol content, pregnancy, standard drinks



Addressing the main risks in bottling wine

Pre Bottling

Residues of agricultural Chemicals, Sulphur dioxide, additives (e.g. preservatives, acid), allergens from fining agents with animal protein derivatives.

Pre and post bottling samples are checked before release
Require approved grape spray programs



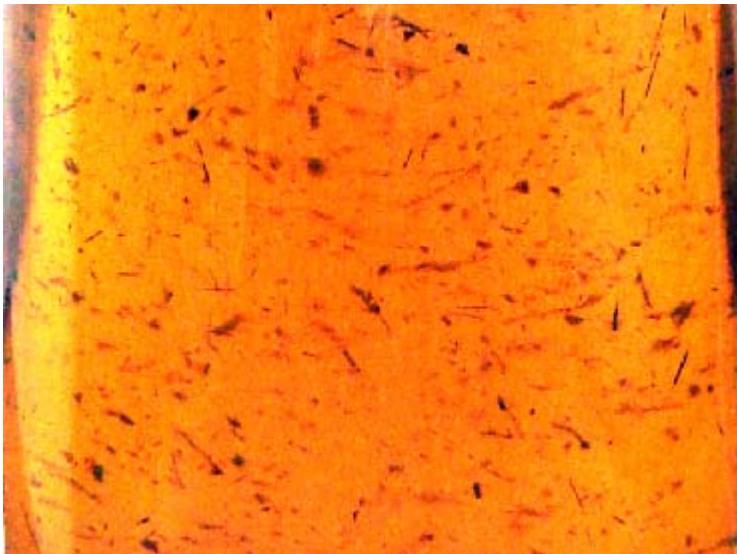


Addressing the main risks in bottling wine

Pre Bottling

Bottle cleanliness, freedom from dust, dirt, insects, glass fragments, sabotage

Use only new bottles, securely stored undercover





How address main risks in bottling wine

Rinsing

- Glass fragments
- Contamination with foreign objects

Certified glass containers,

Correct set up and operation of the depalletiser

Preventive maintenance of the rinser

Adequate water pressure to the rinser,

Visual checks and random inspections of the entire line

Minimise and cover the bottling line from rinser to closure machinery



How to address main risks in bottling wine

Filling

- Glass fragments due to breakage
- Microbiological contamination due to inefficient sanitization

Follow protocols for bottling line clean-up after any breakage
Establish and follow bottling line sterilisation protocols, including filter integrity testing, prior to start-up, during operation and between stoppages



How to address main risks in bottling wine

Closing

- Foreign matter from closures and closure hopper
- Microbiological contamination

Buy closures from certified sources in sealed packages

Open only as needed

Cover closure hopper in closure machine

Only use complete closure packages

Minimise and cover packaging line conveyor between filling and closing machines

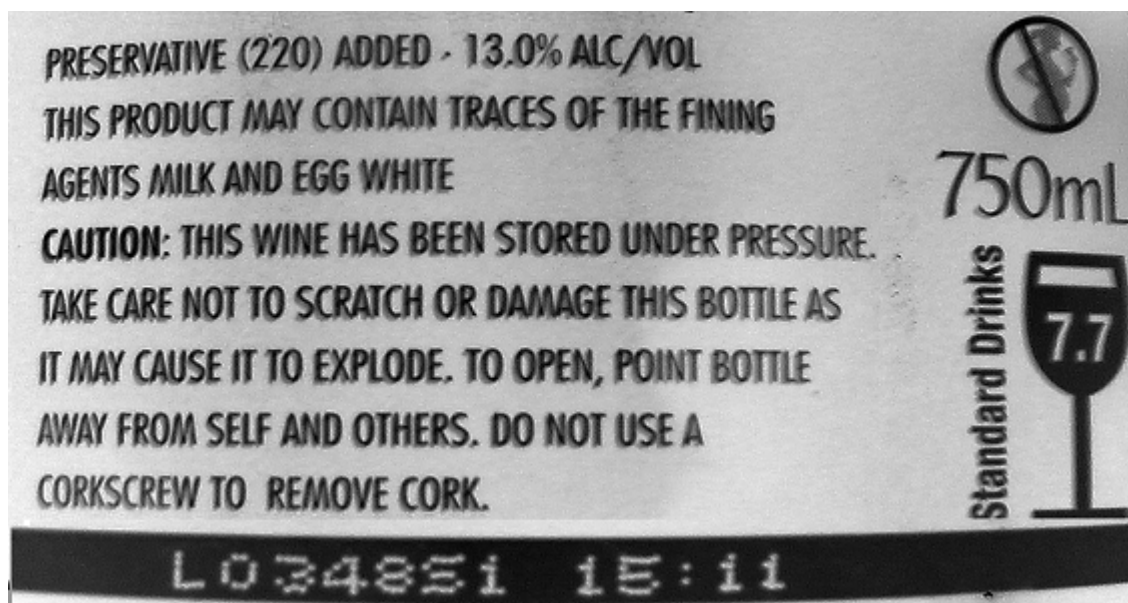
Operator training

Setup control and checklists



Possible risks - Labelling

Stage	Possible risk
Labelling	<p>Sulfite declaration</p> <p>Allergen declaration</p> <p>Health advisories – alcohol content, pregnancy, pressure and opening</p>





Common Framework and International Standards

Yukiko Yamada, Ph.D.



Food Trade and International Agreements



World Trade Organization

WTO : making international rules for traded goods

Essential agreements related to food trade

- Agreement on the Application of Sanitary and Phytosanitary Measures (SPS)
- Agreement on Technical Barriers to Trade (TBT)

Issues not covered by SPS



WTO's SPS Agreement

- Deals with life and health of
 - Humans ← Food safety
 - Animals
 - Plants
- International Standard Setting bodies
 - Food safety: Codex Alimentarius Commission
 - Animal health: World Animal Health Organization (OIE)
 - Plant protection: International Plant Protection Convention (IPPC)



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According to SPS, Members shall:

- Ensure that any food safety measure **is based on scientific principles** and not maintained without sufficient scientific evidence (Art. 2.2)
- **Base** their food safety measures **on Codex standards, guidelines or recommendations**, where they exist (Art. 3.2)
- Ensure that their food safety measures are **based on an assessment of the risks** to human, taking into account risk assessment techniques developed by Codex (Art. 5.1)



SPS Agreement

- Recognizes Codex as a reference on food safety (TBT not as specific)
- Codex recommendations may be used to settle disputes
- Calls for harmonization based on Codex
- **Calls for active participation in the work of Codex**



SPS covers:

- Microbiological safety
- Chemical safety
 - Contaminants and natural toxins
 - Residues of pesticides and veterinary drugs
 - Food additives
- Labelling and methods of analysis and sampling related to the above
- TBT covers issues not covered by SPS



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Codex Alimentarius Commission



Codex Alimentarius Commission

- Founded by FAO and WHO
- To implement Joint FAO/WHO Food Standards Programme
- **Inter-governmental** Body
- Objectives
 - Consumer protection
 - Fair practices in the food trade
 - Coordination of all food standards work
- **Risk manager**



Structure

- **Codex Alimentarius Commission**
 - Members
 - Observers from IGOs & INGOs
 - Adopts Codex standards
 - Reviews the Programme of Work
 - Reviews the budget
- **Executive Committee**
 - Prepares the Programme of Work and Budget
 - Conducts critical review of new work proposals
 - Reviews the development of standards



Structure

10 General Subject Committees

+

11 Commodity Committees

+

ad hoc Intergovernmental Task Forces

+

6 Regional Coordinating Committees



General Subject Committees

Those dealing with food safety risks:

- Food Additives (China)
- Contaminants in Foods (Netherlands)
- Food Hygiene (USA)
- Pesticide Residues (China)
- Residues of Veterinary Drugs in Foods (USA)

Others may consider “risks” occasionally.



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Independent Scientific Bodies (risk assessors)

- Joint FAO/WHO Expert Committee on Food Additives (JECFA)
 - Food additives, Contaminants, Veterinary drugs
- Joint FAO/WHO Meeting of Pesticide Residues (JMPR)
- Joint FAO/WHO Meetings on Microbiological Risk Assessment (JEMRA)
- *Ad hoc* expert consultations



Codex recommendations

- General standards
- Standards (including maximum residue limits and maximum levels)
- Codes of practice or codes of hygienic practice
- Guidelines
- Other recommendations (e.g., General Principles)



Codex basic recommendations

- Working Principles for **Risk Analysis**

- General Principles of **Food Hygiene**
 - HACCP System and Guidelines for its Application in an Annex
 - 7 Principles
 - 12 Steps
 - Basis of ISO 22000

- Codes of Hygienic Practice for commodities



Codex basic recommendations

- General Standard for **Contaminants and Toxins** in Food and Feed (maximum levels)
 - Mycotoxins
 - Heavy metals
 - Chemicals produced during processing including ethylcarbamates
 - Other chemicals such as migrants
- Codes of Practice for prevention & reduction
 - Food chain approach
 - Source-directed measures



Codex basic recommendations

- General Standard for **Food Additives**
 - Maximum use levels
- Maximum Residue Limits for **Pesticides and Veterinary Drugs**
 - Maximum allowed in food/feed when a pesticide/veterinary drug was used in accordance with GAP
- Wine is not dealt with (except for food additives) but grapes and other fruits are.



Role of Science in Codex

1. Science-based: “Principle of sound scientific analysis and evidence”
2. Consideration of other legitimate factors
3. Role of food labelling
4. Right to abstention without preventing the decision of the Commission



To get what you want in Codex

- Actively participate in Codex work
- Provide data and information as necessary to reflect your situation in Codex recommendations
 - When establishing Codex recommendations related risk, **scientific data** are absolutely necessary.



Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

Risk Assessment & Management

Managing Risks through Regulation

Steve McCutcheon

Chief Executive officer

Food Standards Australia New Zealand

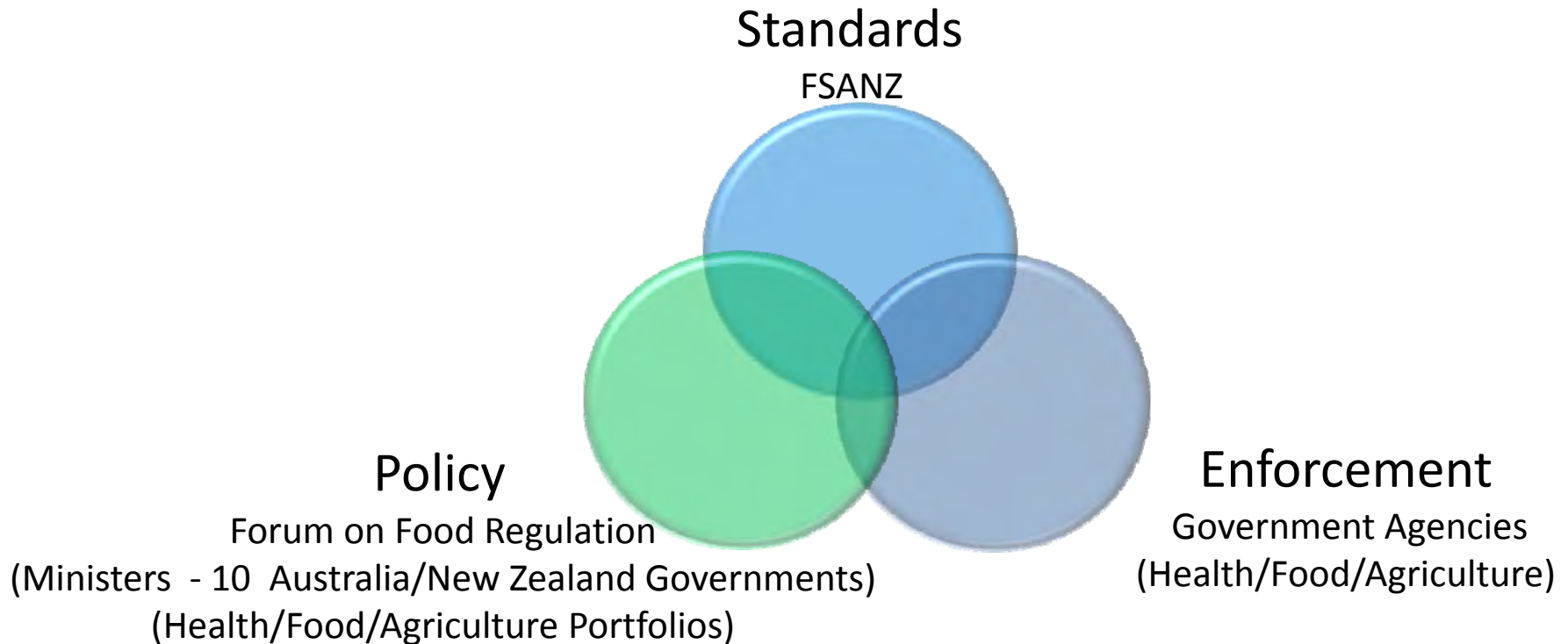


Contextual Background

- Food Standards Australia New Zealand (FSANZ)
 - bi-national, trans-Tasman agency
 - primary objective of protecting public health and safety (ie. **food-related health risks**)
 - standards developed by FSANZ become regulatory measures
 - FSANZ is a small 'r' regulator



Australia New Zealand Food Regulatory Framework





General Approaches to Food–Related Health Risk Analysis

- Recognising traditional foods and production methods
- Assessing new foods, additions to food and new production methods
- Taking a whole-of-chain view to food production
- Recognising and balancing risks and benefits
- Maintaining vigilance of the food supply





Addressing Food-Related Health Risks

- Risk analysis (the Codex model)
 - risk assessment (science based)
 - **risk management (policy based)**
 - risk communication (interactive exchange of information and opinions regarding risk)





Underlying Principles for the Analysis of Food–Related Health Risks

- Use the best available data and methodologies
- Recognise uncertainty in risk analysis
- Tailor the risk management approach to the risk
- Involve interested and affected groups
- Communicate in an open and transparent manner
- Review the regulatory response



Options for Managing Food-Related Health Risks

- Regulatory Measures
 - end-product standards
 - outcome-based standards
 - regulatory codes of practice
- Non-Regulatory Measures
 - non-regulatory codes of practice
 - guidelines and protocols
 - consumer information and advice



Factors Influencing the Development of Regulatory Measures (Food Standards)

- Human health issues- risks and benefits
- Consumer issues
- Economic issues
- Government and International Agreements



The Final Decision – to regulate or not?

Key considerations

- severity of the health risk
- probability of occurrence
- number of individuals affected
- anticipated effectiveness of regulatory measures
- (food safety emergencies)





Conclusion

- Managing food-related health risks is a shared responsibility.
 - regulation alone rarely works in isolation
- Risk analysis framework critical to ensuring there is a structured approach to developing and implementing risk management approaches
 - regulation must be evidence-based
 - regulatory measures must be regularly reviewed



IMPORT ALCOHOLIC PRODUCTS RISK MANAGEMENT

General Administration of Quality Supervision, Inspection
and Quarantine of the People's Republic of China

Import & Export Food Safety Bureau

Wang Zhongyue

Contents

- 1.Import Alcoholic Products' Situation of China
- 2.Risk Management of Import Alcoholic Products
- 3.Outstanding Issues
- 4.Coming Approach

Import Alcoholic Products Situation of China

- China imported about 512,000 tons of alcoholic beverages, valued at \$ 2.47 billion in 2011, import volume and value increased by approximately 30% and 57% respectively, comparing with 2010.
- The total amount of unqualified import alcoholic beverages in 2011 is about 5500 batches, the disqualification rate is about 3%. It's mainly about unqualified labelling, containing non-food substances (such as gold foil), methanol exceeding ML, microbial contamination (such as total bacterial count), food additives (such as coloring agent, sorbate or sulfur dioxide), Other substance exceed to it limits in the products (such as iron, copper).

Risk Management of Import Alcoholic Products

- 1.Document Verification

Certificate of Origin are required for importing products.

Other documents related to the shipment are required.

Risk Management of Import Alcoholic Products

- 2.Sampling and testing based on risk assessment
CIQ will sample and test import alcoholic products according to relevant national standards, in association with previous testing records, alert notification, label compliance testing requirements, food safety monitoring plan.

Risk Management of Import Alcoholic Products

- 3.Risk Alert

When serious unqualification in import alcoholic products is found, an risk alert notification will be issued to strengthen the import testing for the related product in the same category from the same country, such as increasing the sampling ratio in a certain period of time.

Risk Management of Import Alcoholic Products

- 4. Follow up action

According to the relevant laws and regulations, all the importers must be filed and the records must be kept to make sure all the products can be traced.

Outstanding Issues

- 1. Difficulty on verifying the Certificate of Origin.

In certain countries, there are many organizations issuing the alcoholic products' Certificate of Origin, such as government agencies, chamber of commerce, associations, etc., we have found several shipments coming into China with fraud certificates of origin. However, given the huge import quantity, it's hard to verify the authenticity of each Certificate of Origin.



Outstanding Issues

- 2. Difficulty on verifying the authenticity of alcoholic product.
We have the national standards of food safety, however, It's hard to verify the different brands/grade of product, Such as low-end/ high-end products.

Outstanding Issues

- 3. Intellectual Property Right protection is a new challenge.
- Most of the famous brand of wines have not applied for Chinese trade mark registration.
- Different foreign brand name can be translated into same or similar Chinese characters.
- It is difficult to verify the brand and grade only according to the lab-testing of the products in the importing ports.

Outstanding Issues

- 4. lack of information of the production process.

For import alcoholic products, it is difficult to get information in a timely manner, especially the food additives added in the production process, and problems will be caused during import inspection.

Coming Approach

- 1.Enhance inspection on problem product.

If quality or safety problems are detected in products of same brand repeatedly , the related products imported in China will be detained for testing.

If there's a serious problem on quality or safety of import alcoholic product, investigations will be conducted immediately. Meanwhile, assessments on the food safety management system of the exporting country will be carried out.

All unqualification information will be sent to the competent authority of the exporting country/area.

Coming Approach

2. Import alcoholic products must be accompanied with certificate of origin issued by government agency or by institutions authorized by government of the exporting country, or inspection certificate recognized by AQSIQ.

3. Importers shall have food safety management staffs, and establish food safety management systems.



Coming Approach

- 4. Enhance the international cooperation on electronic verification mechanism on certificate of origin

To carry out authenticity training cooperation.

To carry out laboratory and technological exchanges and cooperation.

Dialogue on Risk Management in Wine Trade

Session 3 – Risk Strategies and Trade



Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

Trade Facilitation Through Coherence in Limits and Analysis.

Dr. Greg Hodson



Agenda

- Globalization vs. Regulation in the Economies
- Preserving Necessary Protections
- Removing Unnecessary Obstacles - Coherence
- Interim Assistance



Globalization vs Economy Regulation

- The market for wine has globalized – fast!
- This change has generally outpaced wine regulatory development in many economies.
- Result? Differing limits and approaches to testing when wine is traded internationally.
- These add to the cost of business but provide no additional benefits to stakeholders.



Preserving Necessary Protections

- Consumers
 - Must receive a safe product (wine is low-risk).
 - Must receive accurate information about the product.
- Producers
 - Must be protected against infringements of Intellectual Property.
 - Must compete on a level playing field.
- Enforcers
 - Must foster compliance through credible enforcement systems.
 - Must collect appropriate revenues.



Removing Unnecessary Obstacles - Coherence

- All these protections can be maintained while trade is facilitated through coherence.
- Example – regulatory limits for wine and testing for compliance by analysis.
- Consider Guiding Principles for greater coherence:



1. Establishment of Limits

- **Avoid unnecessary limits** – stimulate costly analysis. For example:
 - Zero *salmonella* in 25 ml wine (wine will not support growth of *salmonella*).
 - Pesticide MRLs for wine in addition to MRLs for grapes.
- **Mutually Accept/Harmonize limits where possible.** Are regional/economy differences justified?
- **Give due regard to international agreements and existing limits** when setting new limits – use international best practice to achieve adequate protection for consumers, taking account of producer needs.



2. Expression of Limits

- Adopt a common system of Scientific Units to express limits (e.g. Système International).
- Use a common, appropriate convention for the same limits (usually vol./vol. and weight/vol.).
- Avoid basing limits on the volume of alcohol in wine.
- Choose a common constituent for the expression of certain limits (e.g. Titratable Acidity).



3. Action Levels for Wine Components

- As analytical sensitivity increases, and where there is no known public health concern:
- **Set levels for certain substances or classes of substance below which enforcement action will not be taken.**



4. Transition Arrangement for Regulations

- Taking account of the special attributes of wine production and the persistence of wine in the supply chain and marketplace:
- Allow adequate transition arrangements when introducing new regulations.
- Grandfather (exempt) stock in trade unless public health concerns override.



5. Confidence in Methods of Analysis

- Specify mutually agreed performance criteria that methods must achieve for use in wine analyses.
- Enforcement laboratories to provide information on the measurement uncertainty associated with each result reported so that enforcement authorities may take this into account in considering test results.



6. Confidence in Testing Results

- Seek elimination/reduction of analytical certifications.
- Where analyses are required:
- Performance in accredited labs or using a certified analyst program can minimize impacts on trade and give necessary confidence in the results.
- Reduce need for analysis in official laboratories.



7. Testing Wine for Authenticity

- The database of authentic samples must be sufficiently comprehensive to take account of all variables that might affect the analysis performed and cause a legitimate test sample to be categorized as fraudulent.
- Such factors include production region, growing season, soil type, micro-, meso- and macroclimates, rootstock, variety, clone, irrigation, trellising and pruning systems, viticultural management practices, all permutations of legitimate winemaking practices, age and storage conditions of sample.



Interim Assistance

- Codex alimentarius pesticide MRL database
 - <http://www.codexalimentarius.net/pestres/data/pesticides/index.html>
- US Department of Agriculture pesticide MRL database
 - <http://www.mrldatabase.com>
- EU pesticide MRL database
 - http://ec.europa.eu/sanco_pesticides/public/index.cfm
- FIVS-Abridge – international wine regulations database
 - <http://www.fivs-abridge.com>
- Australian Wine Research Institute (AWRI) (additives, analytical requirements, pesticides)
 - http://www.awri.com.au/industry_support/regulatory_assistance/

Dialogue on Risk Management in Wine Trade

Session 4 – Certification

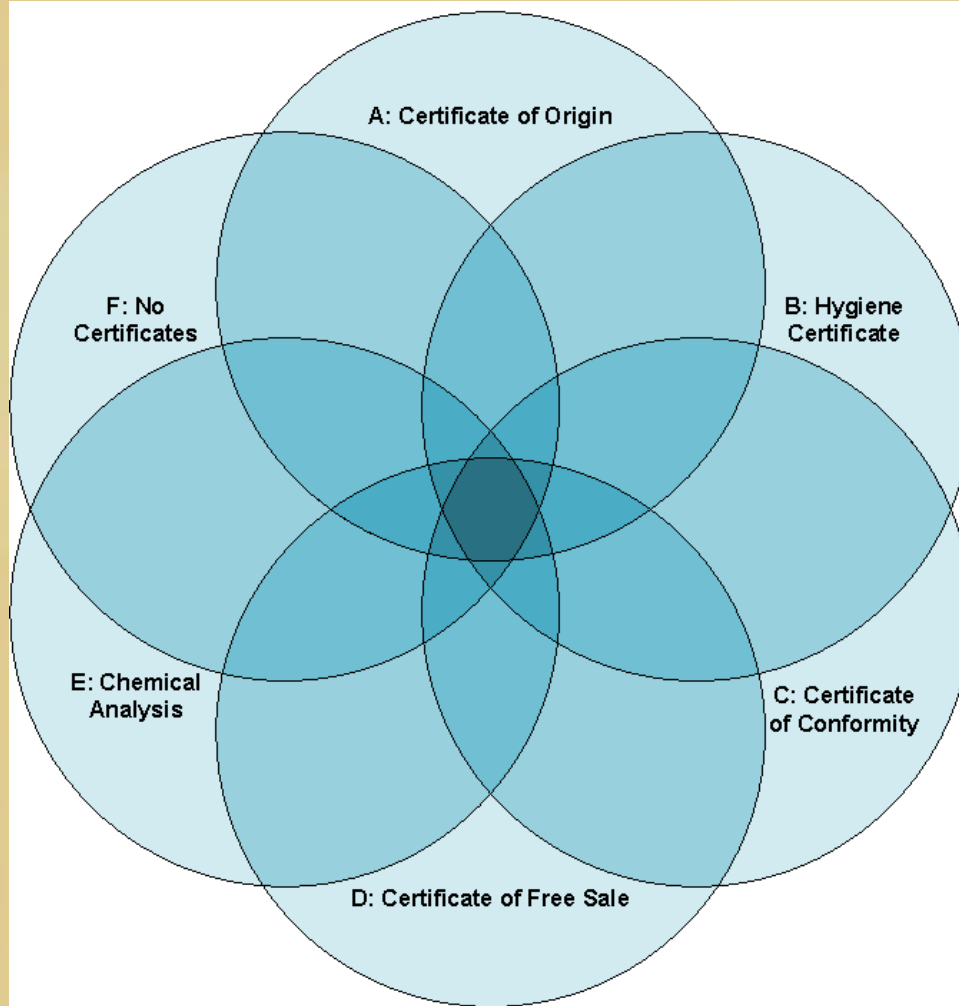


Session 4: Certification

Moderator: Theresa McCarthy
Alcohol and Tobacco Tax and Trade Bureau
U.S. Department of the Treasury



Compendium of Certification Requirements



Australia: F

Brunei: No importation of alcohol beverages

Canada: A (The individual provinces require business and/or agent registration paperwork)

Chile: E (Only for bulk shipments (density, alcohol content, TA, VA, RS, total dry extract, sulfites, chlorides))

China: A

Chinese Taipei: A (Not required, but encouraged (sulfur dioxide, methanol, lead))

Hong Kong: B (not required, but encouraged), F

Indonesia: C, D, E (Either Certificate of Conformity or Certificate of Free Sale, but not both)

Japan: B, E

Malaysia: A

Mexico: A, B, D, and sometimes E

New Zealand: F

Papua New Guinea: F

Peru: A, D, E

Philippines: B, D, E

Republic of Korea: F

Russia: A (not required, but recommended), B, C, D and E (Required to get Certification of State Registration; Hygiene Certificate replaced by Certification of State Registration; Certificate of Conformity replaced by Declaration of Conformity)

Singapore: A, B, E, F (Not required, but encouraged))

Thailand: A

USA: C, E (None required for EU and WWTG grape wines)

Vietnam: E





Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

Inspection System of Imported Alcohol

Huimin, Ho
National Treasury Agency, MOF
Chinese Taipei

Purpose of Imported Alcohol Inspection

- Strengthen the management of alcohol hygiene
- Assert the rights of alcohol importers
- Protect consumers' safety



Regulations

- The Regulations Governing the Inspection of Imported Alcohol
- The Tobacco and Alcohol Administration Act
- The Enforcement Rules of the Tobacco and Alcohol Administration Act
- The Hygiene Standards for Alcohol Products
- The Regulations Governing the Labeling of the Alcohol Products



Regulations Governing the Inspection of Imported Alcohol

- Article 2
 - The hygiene of imported alcohol shall be in conformity to the standard hygiene requirements and relevant stipulations prescribed jointly by the central competent authority and the central competent health authority.



Hygiene Requirements for Alcohol Products

Hygiene items	Category of Alcohol Product	Limitation
Methyl alcohol	Alcoholic beverages	1,000-4,000 mg/L (100% ethyl alcohol)
Lead	Alcoholic beverages	0.3 mg/L
Sulphur dioxide	Alcoholic beverages brewed from fermented fruits	0-0.4 g/L
Sorbic acid	Alcoholic beverages brewed from fermented fruits	0.2 g/L
Benzoic acid	Alcoholic beverages with an alcohol content of 15% or less	0.4 g/L
Lutein	Alcoholic beverages	10 mg/L
Other additives	Alcoholic beverages	<p>Shall not have the following:</p> <ol style="list-style-type: none"> 1. Toxic or any other substances/matter harmful to human health. 2. Never been used on food/beverages and have not yet been proven to be harmless to human health.



Mandatory inspection items

- Mandatory inspection items for imported alcohol include :
 - Methyl alcohol
 - Lead
 - Sulphur dioxide
- Inspection items will be adjusted in accordance with the nature of the products, inspection results over the years, international information related to hygiene, and prevention of infectious diseases



Mandatory inspection items by alcohol category

Alcohol category		Inspection items
1. Beer		Sulphur dioxide
2. Fruit wine	Grape wine	Sulphur dioxide
	Other fruit wine	Methyl alcohol, Lead, Sulphur dioxide
3. Beverages brewed from grains		Methyl alcohol, Lead, Sulphur dioxide
4. Other brewed alcoholic beverages		Methyl alcohol, Lead, Sulphur dioxide
5. Distilled spirits	Brandy	Methyl alcohol
	Whisky	Methyl alcohol
	Clear spirits	Methyl alcohol, Lead
	Rice spirits	Methyl alcohol, Lead, Sulphur dioxide
	Other distilled spirits	Methyl alcohol
6. Reprocessed alcoholic beverages		Methyl alcohol, Lead
7. Cooking alcohol		Methyl alcohol, Lead, Sulphur dioxide
8. Ethyl alcohol		Methyl alcohol, Lead
9. Other alcoholic beverages		Methyl alcohol, Lead, Sulphur dioxide



Inspection System

- Timeline :
 - 2006/01/01~2006/06/30
 - Beer and brewed alcoholic beverages other than grape wine
 - From 2006/07/01 on
 - All kinds of alcoholic beverages must go through inspection
- Inspection types
 - Lot-to-lot inspection
 - Under specific situations
 - Lot-sampling inspection
 - The percentage of selected for inspection is no less than 5%
 - Documentary examination



Documentary examination

- 1. Alcohol products previously inspected and passed for qualification with the same importer, brand name, origin, alcohol content, product category, packaging material and manufacturer.
- 2. Products go through lot-sampling inspection type but are not selected for inspection.



Documentary examination

- 3. The alcohol products accompanied by test reports, inspection certificates, or relevant examination and verification certificates:
 - (1) The inspection report provided by a laboratory recognized by the ILAC, or issued by a foreign governmental agency/institute or a laboratory accredited by such governmental agency/institute.



Documentary examination

- (2) The test report or guaranty issued by the competent governmental authority (ies) or professional alcohol associations of the original/exporting countries of those alcohol products categories announced by the central competent authority to verify that the alcohol indeed belongs to the announced product category and it is also in conformance with the standard hygiene requirements detailed in Taiwan in the test reports or guaranties mentioned above.



Documentary examination

- (3) The self-certifications issued by producers or exporters to show their conformity with Taiwan hygiene standards for the grape wines accompanied by a statement filed by the importers of such wines that the grape wines are in conformity with the stipulations for excellent quality wines in the regulations of the country of origin.



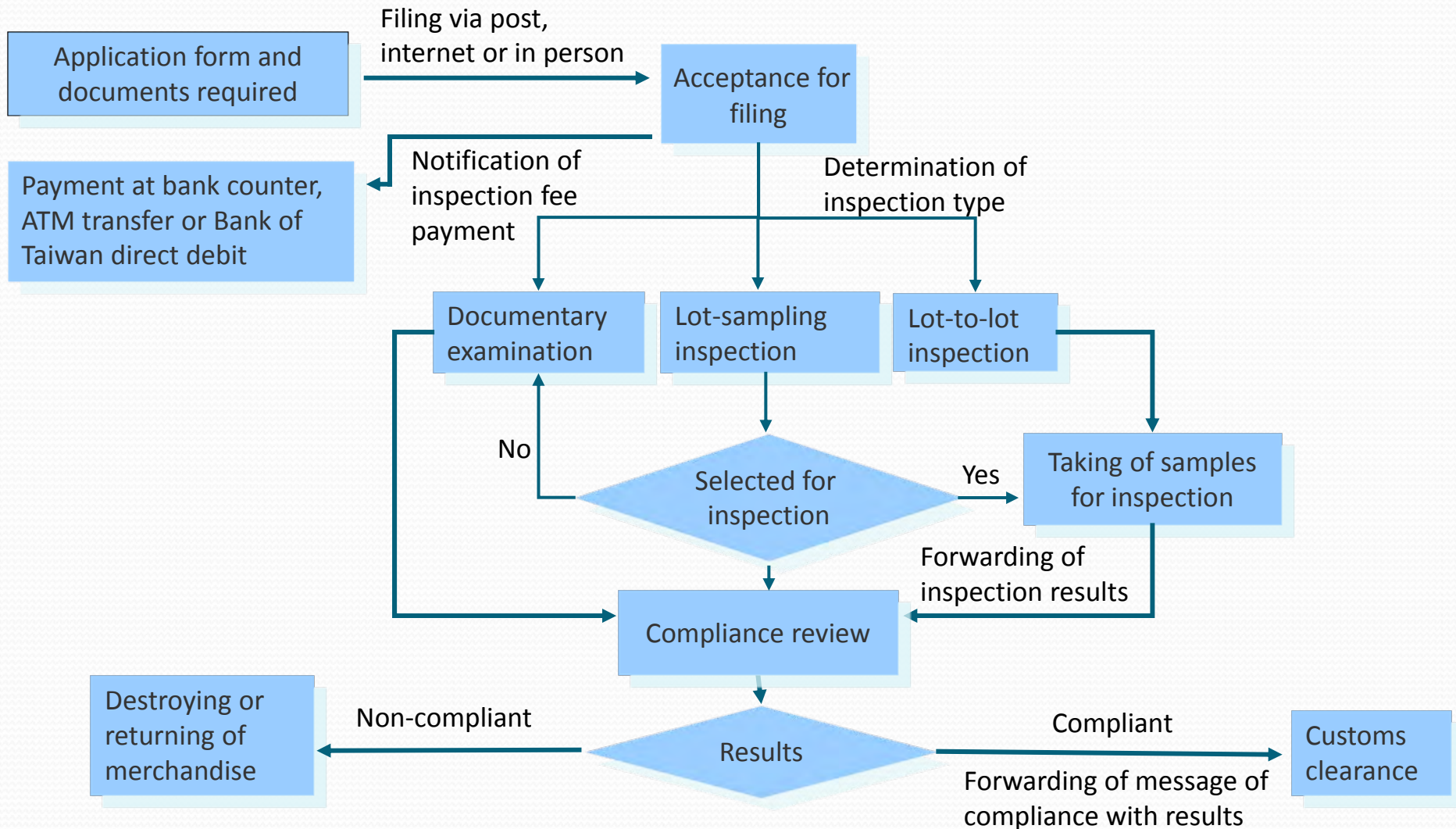
Inspection Process of Imported Alcohol

Alcohol Importer

NTA, MOF

BSMI

Customs



Features of Inspection System

- The inspection system is fully web-based:
 - The importers can login to the system to apply for imported alcohol inspection.
 - The importers can easily review the progress of their application on line.
 - All messages are sent to the related authorities in real time.
 - Once the inspection is completed, the system will automatically forward the results to Customs for clearance.





REGULATION ON ALCOHOLIC BEVERAGES IN INDONESIA

MINISTRY OF INDUSTRY
DIRECTORATE OF BEVERAGE
AND TOBACCO INDUSTRIES

OUTLINE

1. GENERAL OVERVIEW
2. CURRENT REGULATIONS
3. INDONESIAN NATIONAL STANDARD

GENERAL OVERVIEW

- ◉ Since 1993, in Indonesia alcoholic beverages have been classified in the business field that is closed to investments.
- ◉ Closed business fields shall be specified business fields that are banned from commercialization through investment activities

- ◉ Until now alcoholic beverages are still on list as determine in Regulation of The President of The Republic of Indonesia Number 36 of 2010 Concerning Lists of Business Fields That are Closed to Investments and Business Fields That are Conditionally Open for Investments
- ◉ As the consequences, these industries are not allowed to do business expansion, for new investment or new producer as well.
- ◉ Therefore these industries can not be developed in Indonesia.

CLASSIFICATION ON ALCOHOLIC BEVERAGES



In Indonesia, alcoholic beverages are classified as follows :

◉ Class A

- Alcohol level (C₂H₅OH) 1% - 5%
- Example: stout, beer made from malt

◉ Class B

- Alcohol level (C₂H₅OH) more than 5% - 20%
- Example: wine, vermouth, grape must

◉ Class C

- Alcohol level (C₂H₅OH) more than 20% - 55%
- Example: brandy, whiskies, vodka

RELATED INSTITUTIONS FOR REGULATING ALCOHOLIC BEVERAGES

In Indonesia, alcoholic beverages are regulated by some authorities as follows ;



- Ministry of Industry, to control and monitor for industrial production
- Ministry of Trade, to regulate and control procurement, circulation and the distribution of alcoholic beverages
- Ministry of Finance, to regulate taxes, export/import duty of the circulated products
- BPOM/The National Agency of Drug and Food Control, to issue permit brand of product for local product and also imported one, to do laboratory testing, inspection, investigation and enforcement
- National Standardization, to regulate the product quality and standard

CURRENT REGULATIONS

CONSIDERATION THAT IS USED TO FORMULATE NEW WINE REGULATIONS

- ◉ In Indonesia, alcoholic beverages is only consumed by certain people because of the moral hazard reason, so that it has to be allocated in certain place and the importation has to be controlled.
- ◉ It is because related to moral hazard, most of Indonesian people are moslem that are prohibited to consume alcoholic beverages/products.

1. PRODUCTION OF ALCOHOLIC BEVERAGES

- ◉ in Indonesia, for the alcoholic beverages, existed regulations are more about the procurement and distribution of the product whereas for the standard and quality of the product is regulated under the same regulation with other food and beverage products refer to Regulation of Ministry of Industry Number 75 of 2012 concerning Good Manufacturing Practices

Under the Regulation of Ministry of Industry Number 71 of 2012 concerning Controlling and Monitoring of The alcoholic beverages, the regulation as follows :

- ◉ Each industries have to own business license.
- ◉ The regulation about business license as determine in Lists of Business Fields That are Closed to Investments and Business Fields That are Conditionally Open for Investments
- ◉ Business license is only allowed to be changed for :
 - Relocation;
 - Business ownership;
 - Product Classification (from high level to low level of alcohol and not increasing the capacity of production); and
 - Merger.

- In producing alcoholic beverages, the industries have to :
 1. Follow the guidance on Regulation of Ministry of Industry Number 75 of 2010 concerning Good Manufacturing Practices
 2. Apply Standar Nasional Indonesia (SNI) for alcoholic beverages which are mandatory;
 3. Fullfill the Technical Standard as follow in Regulation of Ministry of Industry Number 71 of 2012

2. PROCUREMENT OF ALCOHOLIC BEVERAGES

- ◉ in Indonesia imported alcoholic beverages is restricted. Importation is quota-based which is determined by the minister of Trade.
- ◉ Importation of alcoholic beverages only can be done by registered importir of alcoholic beverages.

Under the Regulation of Ministry of Trade Number 11 of 2012 concerning Providing, Distribution, Trading, Controlling and Monitoring of alcoholic beverages, the regulation as follows :

- ◉ The Minister determine the allocation and quantity of alcoholic beverages to fullfill the national need by considering :
 1. Import realization for *duty paid* for last 3 years ;
 2. Import realization for *duty not paid for last 3 years*;
 3. Request for IT-MB;
 4. Estimation about the number of foreign tourist, the need of hotels, pub, bar, and restaurants for alcoholic beverages
- ◉ The distribution and circulation of alcoholic beverages is only permitted and also can only be consumed in certain place like bar, pub, certain hotels and restaurants, and labelled places
- ◉ IT-MB is determine by Minister of Trade

3. DISTRIBUTION OF ALCOHOLIC BEVERAGES

PRINCIPLES OF ALCOHOLIC BEVERAGES TRADE POLICIES

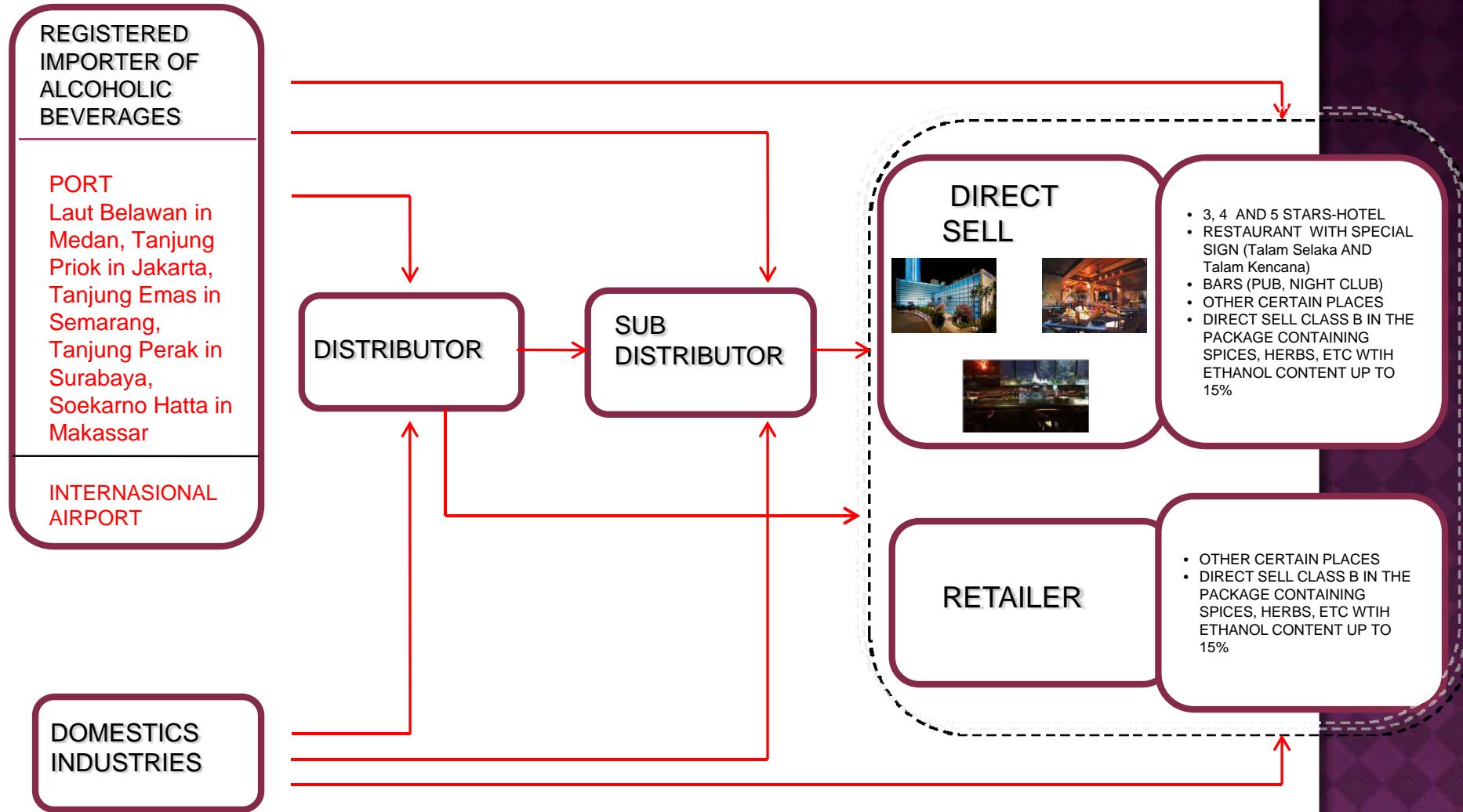
SETTING THE PROCUREMENTS OF IMPORTED ALCOHOLIC PRODUCTS

SETTING THE DISTRIBUTION OF ALCOHOLIC PRODUCTS IN STATE

INCREASING ALCOHOLIC BEVERAGES CIRCULATION CONTROL

MONITORING AND CONTROLLING OF DOING BUSINESS ENTERPRISES
IN THE FIELD OF ALCOHOL

DISTRIBUTION PATTERN OF ALCOHOLIC BEVERAGES



* Other certain place is determined by district mayors or governor of DKI Jakarta

4. CUSTOMS OF ALCOHOLIC BEVERAGES

- ◉ Indonesian Customs is governed under Law Number 17 of 2006 as the amendment of Law Number 10 of 1995 on Customs (ICL). The amended ICL has been in effect since 15 November 2006.
- ◉ Any goods coming from overseas into the Indonesian customs territory are treated as “import” and are generally subject to import duty.

- ◉ Minister of Finance determines customs, excise and import duties for the alcoholic beverages
- ◉ In addition to customs duty, excise duty and taxes are not allowed any other charges.
- ◉ Payment of customs duties is characterized by sticking tape on the products label

- Customs duty tariff depends on the HS Code of the imported goods as classified in the Indonesian Customs Tariff Book (BTKI 2012)
- For alcoholic beverages the import duty as follows :

Classification	HS Code	Import Duty
Class A	2203	Rp. 14.000/Liter
Class B	2204, 2205, 2206	Rp. 55.000/Liter
Class C	2208	Rp. 125.000/Liter

- For alcoholic beverages, customs duties as follows :

Classification	Alcohol level	Customs duty/liter	
		Domestic products	Imported products
A	0 - 5 %	Rp. 11.000,00	Rp. 11.000,00
B	< 5 - 20 %	Rp. 30.000,00	Rp. 40.000,00
C	< 20 - 55 %	Rp. 75.000,00	Rp. 130.000,00

5. PRODUCT REGISTRATION/ CERTIFICATION

- ◉ In Indonesia, the mechanism for certification on standard and compliance of food and beverage products is under Badan Pengawas Obat dan Makanan (BPOM)/The National Agency of Drugs and Food Control authority.
- ◉ All food and beverage products that will be distributed in Indonesia, both domestic or imported ones, have to be listed and get registration number from BPOM before it can be circulated in the Indonesian market.
- ◉ This regulation is required for all kinds of packed and labelled food products as mentioned in the regulation about labelling.

- ⦿ Each importer or exporter can submit an application for Import or Export Certificate of food and drug by registering electronically through the Food And Drug Supervisory Agency sub site, <http://ebpom.pom.go.id> , to obtain user name and password.
- ⦿ For certain products, including alcoholic beverages, registration is done manually. (there is no e-registration yet for alcoholic beverages)
- ⦿ requirements can be viewed on the website BPOM.

DECREE OF THE HEAD OF NATIONAL AGENCY OF DRUG AND FOOD CONTROL NOMOR HK.00.06.1.52.4011

Product	Contamination	Maximum
Alcoholic beverages	Heavy metal contamination	0,2 ppm
	Timbal	0,2 ppm
	Merkuri	0,02 ppm

Product	Contamination	Maximum
Wine, grape must	ALT (30oC, 72 hours)	2 x 10 ² koloni/ml
	APM coliform	20/ml
	APM Escherichia coli	< 3/ml
	Salmonella sp.	Negatif/25 ml
	Khamir	1 x 10 ² koloni/ml
	Staphylococcus aureus	Negatif/ml

- ◉ Minimum requirements for products registration ML number
 1. Letter of appointment from origin plant (the original letter was shown while the copy attached)
 2. Health certificate or Certificate of free sale from the competent authority in the origin country (the original letter was shown while the copy attached)
 3. The results of laboratory analyzes (original) associated with products such as nutrients (nutrition claims), a substance that is claimed in accordance with the label, chemical test, microbiological contamination and metal contamination. The validity of the analysis is valid 6 months from the date of testing
 4. The design of the label that will be distributed in accordance with and sample products.
 5. Application form has been filled completely.

**STANDAR NASIONAL
INDONESIA (SNI)/
INDONESIAN NATIONAL
STANDARD**

- ◉ In Indonesia, standard on products including wine and other alcoholic beverages controlled by standard that is called SNI (Standar Nasional Indonesia)
- ◉ SNI is determined by BSN (Badan Standardisasi Nasional/National Standardization Agency of Indonesia) refer to International Standard/Codex Alimentarius
- ◉ For alcoholic beverages the standards (SNI) are still voluntary. It is because the most alcohol industries are categorized as small industries which means they are not ready yet to implement the standard.

SNI Contents

- ◉ Scope of products
- ◉ Product's Definition
- ◉ Quality requisite
- ◉ Sampling method
- ◉ Experiment method
- ◉ Packaging method
- ◉ Designating method

SNI

- ◉ SNI 01-3774,1995 (ICS Code: 67.160.10) → Bir Hitam/Stout (black beer)
- ◉ SNI 01-4022,1996 SNI 01-4022,1996 →cognac
- ◉ SNI 01-4209,1996 SNI 01-4022,1996 →whisky
- ◉ SNI 01-3952-1995 (ICS Code: 67.160.10) →Anggur brem Bali/Bali Wine
- ◉ SNI 01-4019-1996 (ICS Code: 67.160.10) → Anggur buah/Fruit Wine
- ◉ SNI 01-4018-1996 (ICS Code: 67.160.10) → Anggur/Wine
- ◉ SNI 01-4984-1999 (ICS Code: 67.160.10) → Anggur beras ketan/Sticky-rice wine
- ◉ SNI 01-6076-1999 (ICS Code: 67.160.10) → Anggur tonikum kinina/Quinine tonic wine
- ◉ SNI 01-6103-1999 (ICS Code: 67.160.10) → Anggur rendah alkohol/Low alcoholic wine
- ◉ SNI 01-6053-1999 (ICS Code: 67.160.10) → Spirit anggur (untuk fortifikasi)/Wine spirit (for fortification)
- ◉ SNI 01-6102-1999 (ICS Code: 67.160.10) → Koktail anggur (Wine cocktail)/Wine cocktail
- ◉ SNI 01-6104-1999 (ICS Code: 67.160.10) → Anggur fortifikasi/Fortified wine
- ◉ SNI 01-3773-1995 (ICS code: 67.160.10) → Bir/Beer
- ◉ SNI 01-4456-1998 (ICS code: 67.160.10) → Minuman ringan beralkohol

LABELLING

**REGULATION ON FOOD AND BEVERAGES
PRODUCTS LABELLING
DECREE OF THE HEAD OF NATIONAL
AGENCY OF DRUG AND FOOD CONTROL
HK.03.1.5.12.11.09955**

- ◉ Labeling is done in such a way that:
 - a. Not easily separated from the pack;
 - b. Not easily worn or damaged, and
 - c. Located on the food package that is easy to see and read.

⦿ Processed food labels must include at least:

1. Name of processed food;
2. net contents;
3. Name and address of the party who produces food into the territory of Indonesia;
4. List of materials used;
5. The registration number of food;
6. Description expired, and
7. Production code.

- In addition on the labels of processed foods should also be included the following information:
 1. Details about the nutrition,
 2. Information about food irradiation
 3. Description of Organic Food,
 4. Description of GMOs
 5. Description of the food is made from natural raw materials,
 6. Instructions for use / setup,
 7. Instructions on how to storage,
 8. Description of hint or suggestion presentation,
 9. Description of the designation,
 10. Other information that needs to be known about the effects of food on human health,
 11. Warning.
 12. Alcohol content (for alcoholic beverages)



**Asia-Pacific
Economic Cooperation**



Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand

CHILEAN WINE CERTIFICATION

Joaquín Almarza S.

Agricultural Engineer Oenologist
Chemist

Head of the Vines & Wines Office
Agricultural and Livestock Service

Ministry Of Agriculture

joaquin.almarza@sag.gob.cl



Chilean Wine Legislation

- Law N° 18,455 of 1985 lays down rules for production, processing and trade of ethyl alcohol, alcoholic beverages and vinegars.
- Decree N° 78 of 1986, which regulates Law No. 18,455
- The Agriculture Decree N° 464 of 1994 lays down viticultural zoning and provides detailed rules for their use.
- The Decree N° 521 of 1999, lays down detailed rules for the designation of origin pisco.

The control and supervision of compliance with laws and regulations, depend on the Agricultural and Livestock Service.



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- Agricultural & Livestock Service responsibility is to ensure the authenticity and safety of wines and alcoholic beverages to be apt for human consumption that are produced, traded and be imported into the country, through the compliance of the regulatory requirements and controls of these products to prevent fraud or risk health to consumers.
- The Agricultural & Livestock Service set out the regulation and controls to the protection of appellation of origin for wines, and certifies this condition in export products according to the requirements of the destination markets.





Oenological Practices & Additives

- The Decree N° 78 Lays down authorised oenological practices and processes which may only be used for the purposes of ensuring proper vinification, proper preservation or a proper refinement of the product.
- Lays down the limits content for heavy metals, mycotoxins and additives allowed in wine.

Each new oenological practice to be used in wine production, must be included into the Decree N°78 list. The oenological practice, technical or additive that will be authorized, must be a resolution recommended and published by the OIV for inclusion.





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Oenological Practices & Additives

Acidity correction with:

L(+) tartaric acid, and lactic acid
D,L malic acid and citric acid.

Deacidification with:

Calcium tartrate.
Neutral potassium tartrate.
Calcium carbonate.
Potassium bicarbonate.
Tartaric acid and calcium carbonate.

To encourage the growth of yeasts:

Yeast ghosts.
Diammonium phosphate or ammonium sulphate.
Ammonium sulphite or ammonium bisulphate.
Thiamin hydrochloride.

Clarification with:

Edible gelatine.
Isinglass.
Casein and lactalbumin.
Egg albumin.
Milk or evaporated milk.
Bentonite.
Silicon dioxide.
Kaolin.
Tannin.
Pectolytic enzymes.
Betaglucanase.
Vegetable protein material.



Must Concentration.

Heat and thermal treatment.

Centrifugation, filtration and flotation.

Aeration or addition of oxygen.

Carbon dioxide, argon and nitrogen.

Electrodialysis.

Reverse osmosis.

Spinning cone column for dealcoholization.

Copper sulphate.

Copper citrate

Lyzosyme

Urease.

Gum Arabic.

Charcoal for oenological use.

Wood.

Carbon dioxide.

Sorbic acid or potassium sorbate.

Ascorbic acid or erythorbic acid.

Metatartaric acid.

Polyvinylpolypyrrolidone.

Dimethyl dicarbonate.

Carboxymethylcellulose.

D, L tartaric acid or racemic acid.

Potassium bitartrate.

Calcium Phytate

Sulfur dioxide, potassium bisulphite or
potassium metabisulphite.

yeast for wine production.

Preparations of yeast cell wall.



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Import Procedures & Requirements

- Importers must to be registered in the list of the Agricultural and Livestock Service, if want to import and trade alcoholics beverages in the Chilean market.
- Registration of the import product in the list of alcoholic beverages of the Agricultural and Livestock Service, which allows the product to be sold in the Chilean market.
- Application for import inspection by Customs Destination Certificate. This certificate identifies the lot of and the true nature of the product.
- Sampling and analytical testing. All the import products are sampling and shall be submitted to analytical testing, to prove that the product tested complies at least, with all the requirements for similar domestic products. From each analytical testing will be issue an analytical report which qualify the product as Apt for import or Not Apt for import.





Exemption of Imports to Sampling and Analytical Testing

- Samples without commercial value, up to 30 liters.
- Items of wines and spirits protected under the Agreement Chile - European Union, which can enter through the recognition and validation of the analytical report, issued by an official laboratory recognized by the European Union.
- Wines from member countries of the World Wine Trade Group (WWTG), who signed the MOU on wine certification requirements.
- Alcoholic beverages that are supplies of international transport.
- The alcohol-based scents. which can enter through the recognition and validation of the analytical report, issued by an official laboratory from the origin country.

Export Certification

The main goal of Export Certification of Alcoholic Beverages, is to certify the safety of the products and the appellation of origin of wine and Pisco spirit under the regulations of the Law N°18.455



Export Certification of alcoholic beverages is set out as a mandatory requirement by Law, and must be carried out by the Agricultural and Livestock Service.



Asia-Pacific Economic Cooperation

Export Certification System

Issuing Export Document by paperwork



Accredited Laboratory



REPÚBLICA DE CHILE
SECRETARÍA DE ASESORIA LEGAL Y TÉCNICA
SERVICIO NACIONAL DE SANIDAD Y SEGURIDAD ALIMENTARIA

ANÁLISIS DE VINO DE UVA DE EXPORTACIÓN

Nombre V: _____ Clase: _____
Producto: _____
Código: _____
Categoría: _____
Nº de Cosecha o Harvest: _____
País de Origen: _____
País de Importación o Destinación: _____
Fecha de Emisión del Documento: _____

ANÁLISIS DE RESULTADOS

1. Densidad (20°C)	1,012	g/cm³
2. Gravedad específica (20°C)	1,012	g/cm³
3. Acidez total (titulable)	5,5	g/L
4. Acidez volátil (titulable)	0,5	g/L
5. Acidez volátil expresada en % (titulable)	0,09	%
6. pH	3,5	
7. Índice de refracción (20°C)	1,341	
8. Índice de refracción (20°C) en agua	1,333	
9. Índice de refracción en agua	0,008	
10. Índice de refracción en agua (20°C)	0,008	
11. Índice de refracción en agua (20°C)	0,008	
12. Índice de refracción en agua (20°C)	0,008	
13. Índice de refracción en agua (20°C)	0,008	
14. Índice de refracción en agua (20°C)	0,008	
15. Índice de refracción en agua (20°C)	0,008	
16. Índice de refracción en agua (20°C)	0,008	
17. Índice de refracción en agua (20°C)	0,008	
18. Índice de refracción en agua (20°C)	0,008	
19. Índice de refracción en agua (20°C)	0,008	
20. Índice de refracción en agua (20°C)	0,008	
21. Índice de refracción en agua (20°C)	0,008	
22. Índice de refracción en agua (20°C)	0,008	
23. Índice de refracción en agua (20°C)	0,008	
24. Índice de refracción en agua (20°C)	0,008	
25. Índice de refracción en agua (20°C)	0,008	
26. Índice de refracción en agua (20°C)	0,008	
27. Índice de refracción en agua (20°C)	0,008	
28. Índice de refracción en agua (20°C)	0,008	
29. Índice de refracción en agua (20°C)	0,008	
30. Índice de refracción en agua (20°C)	0,008	
31. Índice de refracción en agua (20°C)	0,008	
32. Índice de refracción en agua (20°C)	0,008	
33. Índice de refracción en agua (20°C)	0,008	
34. Índice de refracción en agua (20°C)	0,008	
35. Índice de refracción en agua (20°C)	0,008	
36. Índice de refracción en agua (20°C)	0,008	
37. Índice de refracción en agua (20°C)	0,008	
38. Índice de refracción en agua (20°C)	0,008	
39. Índice de refracción en agua (20°C)	0,008	
40. Índice de refracción en agua (20°C)	0,008	
41. Índice de refracción en agua (20°C)	0,008	
42. Índice de refracción en agua (20°C)	0,008	
43. Índice de refracción en agua (20°C)	0,008	
44. Índice de refracción en agua (20°C)	0,008	
45. Índice de refracción en agua (20°C)	0,008	
46. Índice de refracción en agua (20°C)	0,008	
47. Índice de refracción en agua (20°C)	0,008	
48. Índice de refracción en agua (20°C)	0,008	
49. Índice de refracción en agua (20°C)	0,008	
50. Índice de refracción en agua (20°C)	0,008	

LABORATORIO:

LABORATORIO DE ANÁLISIS DE VINO DE UVA DE EXPORTACIÓN

LABORATORIO DE ANÁLISIS DE VINO DE UVA DE EXPORTACIÓN

Issuance



Accredited Company to certify Appellation of Origin



REPÚBLICA DE CHILE
SECRETARÍA DE ASESORIA LEGAL Y TÉCNICA
SERVICIO NACIONAL DE SANIDAD Y SEGURIDAD ALIMENTARIA

CERTIFICADO RASPO DE VINOS CON DENOMINACIÓN DE ORIGEN

Nº 117-4

Nombre Social: _____
R.U.T.: _____
Dirección Comercial: _____
Dirección Física: _____

Nombre del Producto: _____
Marca Comercial: _____
País de Origen: _____
Categoría: _____
Vino de Origen: _____
Fecha de Emisión: _____

REPÚBLICA DE CHILE
SECRETARÍA DE ASESORIA LEGAL Y TÉCNICA
SERVICIO NACIONAL DE SANIDAD Y SEGURIDAD ALIMENTARIA

CERTIFICADO DE ORIGEN

PAÍS IMPORTADOR: _____

1. Nombre Producto (Marca y Tipo): _____
2. Denominación de Origen: _____

3. Área de Origen (País, Región y Zona): _____

4. Marca (si aplica): _____

5. Fecha de Emisión: _____
6. Autorización de Origen: _____

7. Tipo de Documento: _____

8. Número de Documento: _____

9. Emisor: _____

10. Emisor: _____

11. Emisor: _____

12. Emisor: _____

13. Emisor: _____

14. Emisor: _____

15. Emisor: _____

16. Emisor: _____

17. Emisor: _____

18. Emisor: _____

19. Emisor: _____

20. Emisor: _____

Submit



Issuance



Exporter

Exporter request issuance of export documents



Asia-Pacific
Economic Cooperation



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5-6 November, 2012 - Auckland, New Zealand

Certificate of Wine with appellation of origen

➤ Attached to the Export Certificate when this, indicates variety, appellation of origin and /or vintage year.

➤ The volumen indicated in the export certificate must be equal to the volumen supported by the Certificate of Wine.

COMERCIAL ANALAB CHILE S.A.
R.U.T. N°: 87.963.400-6
RESOLUCION S.A.G. N°2429 DE 31-05-2006

N° 117 -4

**CERTIFICADO BASE DE VINOS
CON DENOMINACIÓN DE ORIGEN**

Identificación del Propietario:

Nombre/Razón Social : VINA ERRAZURIZ S.A.
R.U.T. : 8 9 4 5 8 1 0 0 K
Dirección Comercial : AV. NUEVA TALAMAR N° 481 TORRE SUR OF. 503
Dirección Bodega : ANTOFAGASTA SIN PANQUEHUE SAN FELIPE

Identificación del Producto:

Marca Comercial : VINA ERRAZURIZ S.A.
Nombre Fantasía : ERRAZURIZ
Mención de Calidad : _____
Origen Geográfico : R. ACONCAGUA V. ACONCAGUA
Variedad : SYRAH
Año Cosecha : 2007
Embotellado en Origen : SI NO
Volumen en Litros : 90,00 Litros a PARAGUAY
Observaciones : Bol.cin.Analab 37524 - OV 15947
Código Numérico : 1 Componente 210.2007.03010000-2-85
2 Componente 210.2008.03010000-2-6
3 Componente 210.2007.04020200-2-9

Fecha : 14 / 09 / 2011

Fecha de Vencimiento : 16 / 12 / 2011

Nota: El Certificado Base tendrá una vigencia de un año a contar de la fecha de emisión



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Wine Analytical Report

- Always attached to export certificate.
- Certifies the potability and safety of the export product.
- The volumen indicated in the export certificate must be equal to the volumen supported by the Certificate of Wine.

REPUBLICA DE CHILE MINISTERIO DE AGRICULTURA SERVICIO AGRICOLA Y GANADERO Departamento Laboratorios y Estaciones Cuentenerías: Agrícola y Pecuaria Sub-Depo. Laboratorio Agrícola Ezra 88 Km 22 L.o. Aguirre Fono 3451856 Fax: 3451855 SANTIAGO		BOLETIN N° _____
ANEXO 7-LI		
ANALISIS DE VINO DE EXPORTACION		
Origen Geografico (Región Vitivinícola, Subregión, Zona, Área)	Muestra N° _____	Clave _____
Producto _____	Año Cosecha _____	
Capaje _____	Litros _____	
Contenido en _____	Fecha _____	
N° Acta Toma de Muestra _____	Dirección _____	
País de Destino _____	Fecha de Ingreso al Laboratorio _____	
Firma Exportadora o Propietario _____		
ANALISIS FISICO QUIMICO		
8.- Densidad (20/20)		
10.- Grado Alcohólico Real (20° C)		11.5°
Grado Alcohólico Total		11.5°
11.- Extracto Seco Total		g/L
Extracto Seco Reducido		g/L
12.- Azúcares Reductores expresados en (Dextrosa)		g/L
13.- Sacarosa		<i>No debe estar presente</i> g/L
14.- Cenizas		g/L
15.- Alcalinidad Cenizas (K ₂ CO ₃)		g/L
16.- Potasio expresado en CaH ₂ O ₄ K		g/L
17.- Acidez Total expresado en H ₂ SO ₄	m-Eq/L	g/L
18.- Acidez Volátil expresado en C ₂ H ₃ O ₂	m-Eq/L	1.5 g/L
19.- Acidez Fija expresado en H ₂ SO ₄	m-Eq/L	g/L
Acidez Total expresada en C ₂ H ₃ O ₂		g/L
20.- pH		
21.- Acidez tartárica expresada en C ₂ H ₃ O ₄ K		g/L
22.- Acidez láctica		g/L
23.- Acidez cítrica		1.0 g/L
24.- Sulfatos expresados en K ₂ SO ₄		2.0 g/L
25.- Cloruros expresados en NaCl		1.0 g/L
26.- Anhidrido Sulfuroso Libre		0.075 g/L
27.- Anhidrido Sulfuroso Total		0.3 g/L
28.- Investigación de antisépticos:		mg/L
Benzoato de Sodio		<i>No debe estar presente</i>
Ácido Sábico		200 mg/L
29.- Materias Colorantes Extrañas:		
Híbridos		<i>No debe detectarse</i>
Ferrocianuro de Potasio		<i>No debe estar presente</i>
Relación Alcohol-Extracto		
Suma Alcohol - Acido		> 13.5
Otras Determinaciones:		
Solito excedentario		60 mg/L
Las determinaciones se realizaron según los métodos oficiales de la Resolución Exenta N° 788 del 04 de abril del 2001 - SAG - Ministerio de Agricultura		
OBSERVACIONES:		
Vencimiento Boletín Base _____		
CALIFICACIÓN:		
VALIDEZ DEL BOLETIN: Análisis válido solo para la partida indicada en este boletín		
INGENIERO AGRONOMO ENOLOGO / QUIMICO	JEFE SUBDEPTO. LABORATORIOS AGRICOLA	
Santiago, _____ de _____ de 2011.		



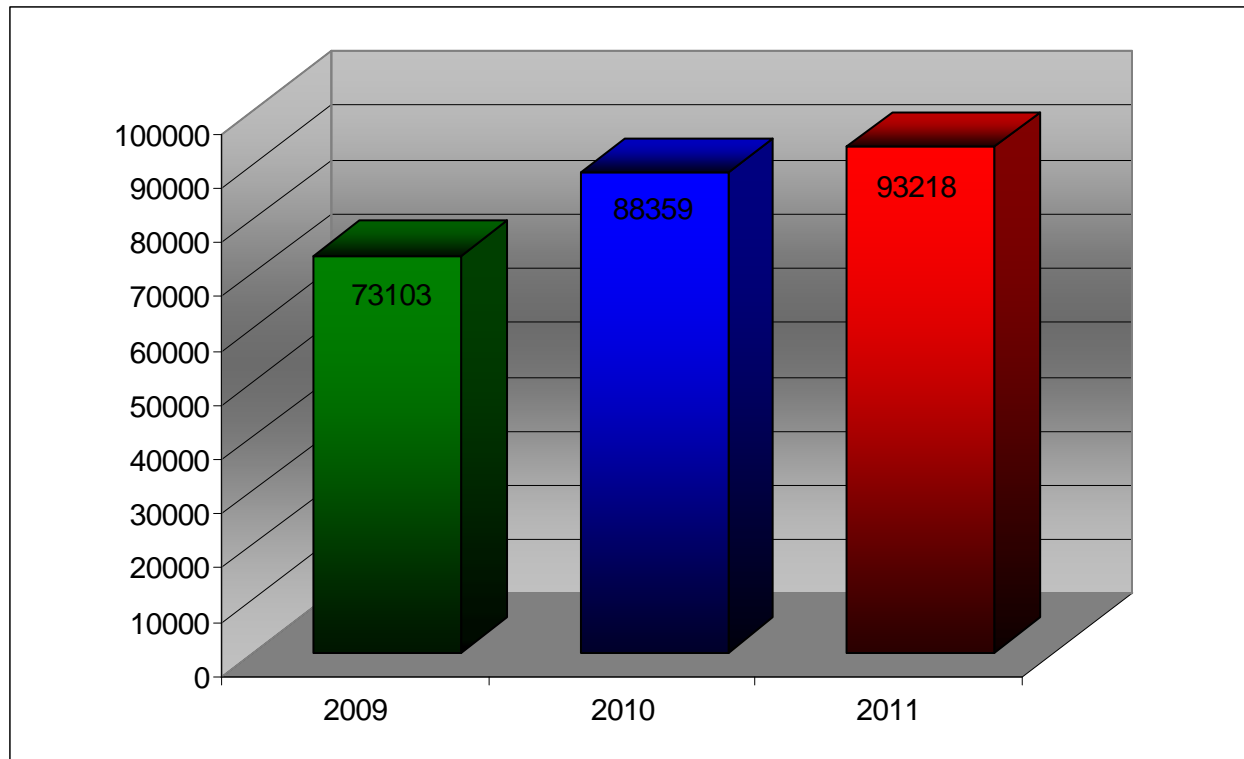
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Total Export Certificates validates 2011: 93.218





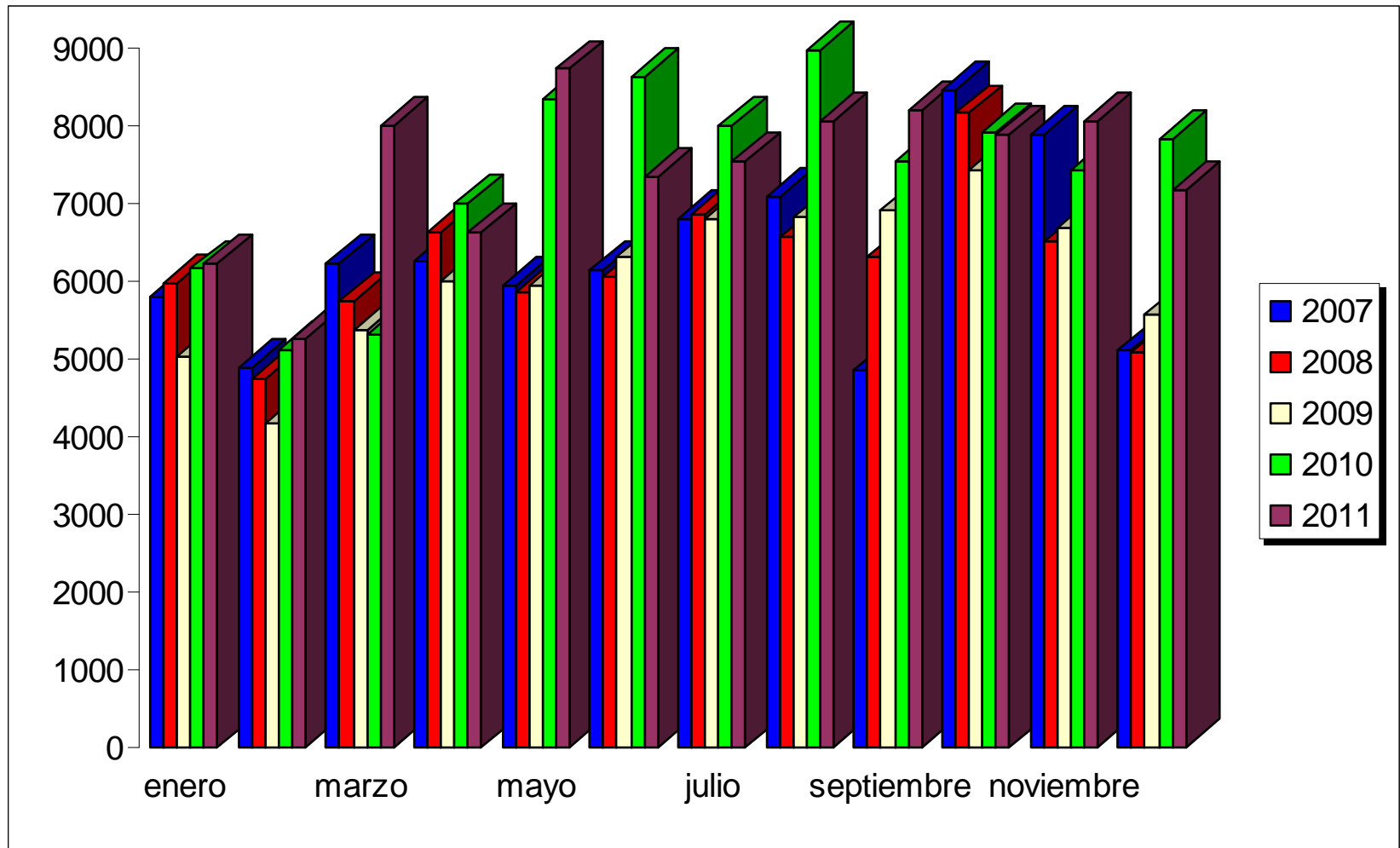
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Export Certification. Evolution by month 2007-2011





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5-6 November, 2012 - Auckland, New Zealand

Export Certification Procedure

To Export Certification, the exporter must to comply with two requeriments set out by the Law:

1. Register as exporter and /or producer into Agricultural and Livestock Service List. (Art. 13, Law N°18.455)
2. Register of each product to export into Agricultural and Livestock Service List. (Art. 59, Decree N°78, Law N°18.455)

Export Certification Procedure

Having complied with the above requirements, export documentation must be supported by:

1. Appellation of Origin certificate attesting indications of geographical origin, variety and vintage of the product.
2. Analytical Report issued by a laboratory accredited by the Agricultural and Livestock Service to ensure potability and safety of the finished product.



Online Issuing of Export Documents

In put

Wines & Vines Software

Out put

Plantation sworn statement

Harvest sworn statement

Existence sworn statement



Certificate of wine A.O

Wine Analytical Report

Export Certificate

Additional Certificates



Appellation of origin
Certifying Company

Accredited
Laboratoy





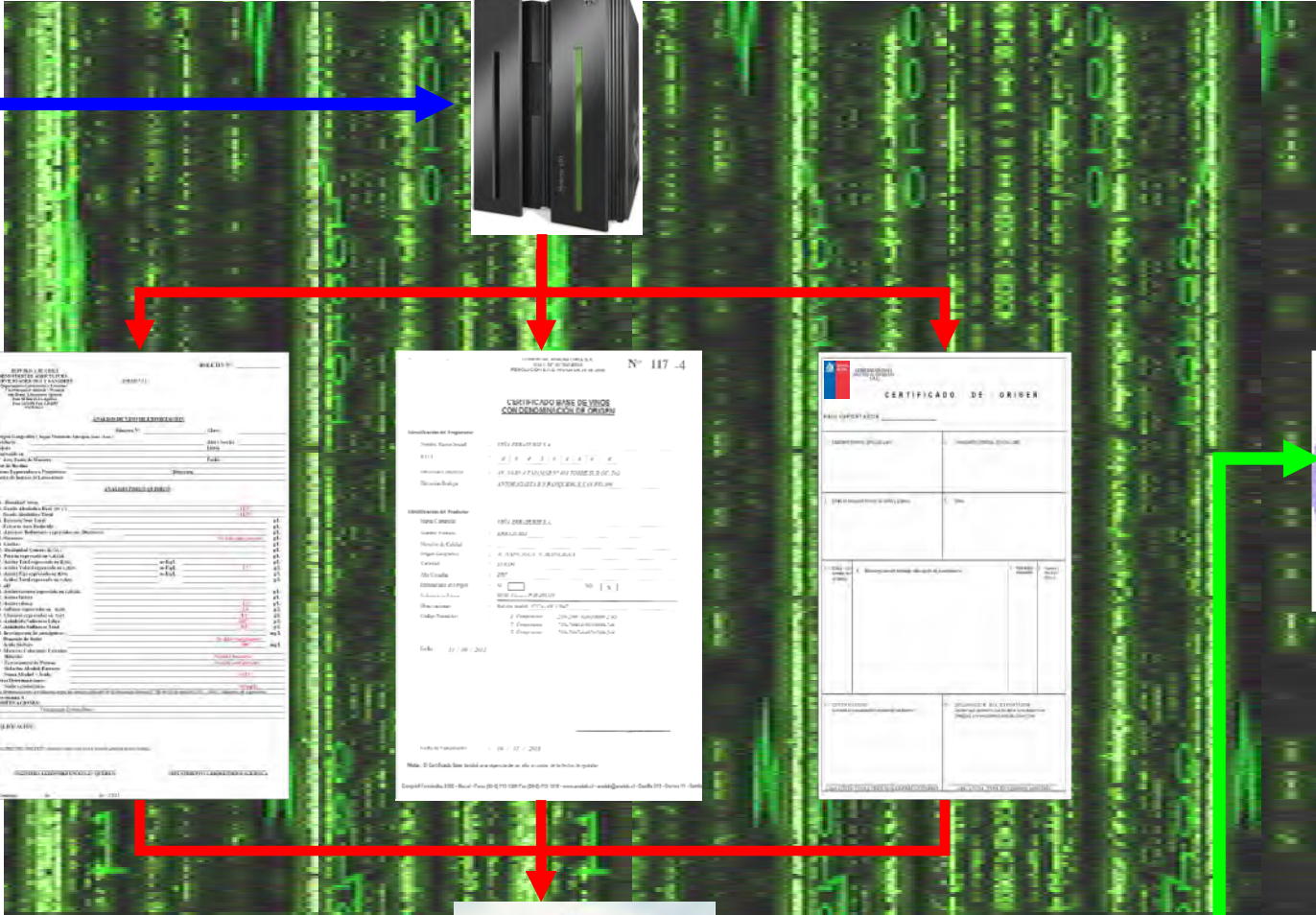
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Online Issuing of Export Documents



Online issuing of Export documents

Submit

from W&V software





Asia-Pacific
Economic Cooperation

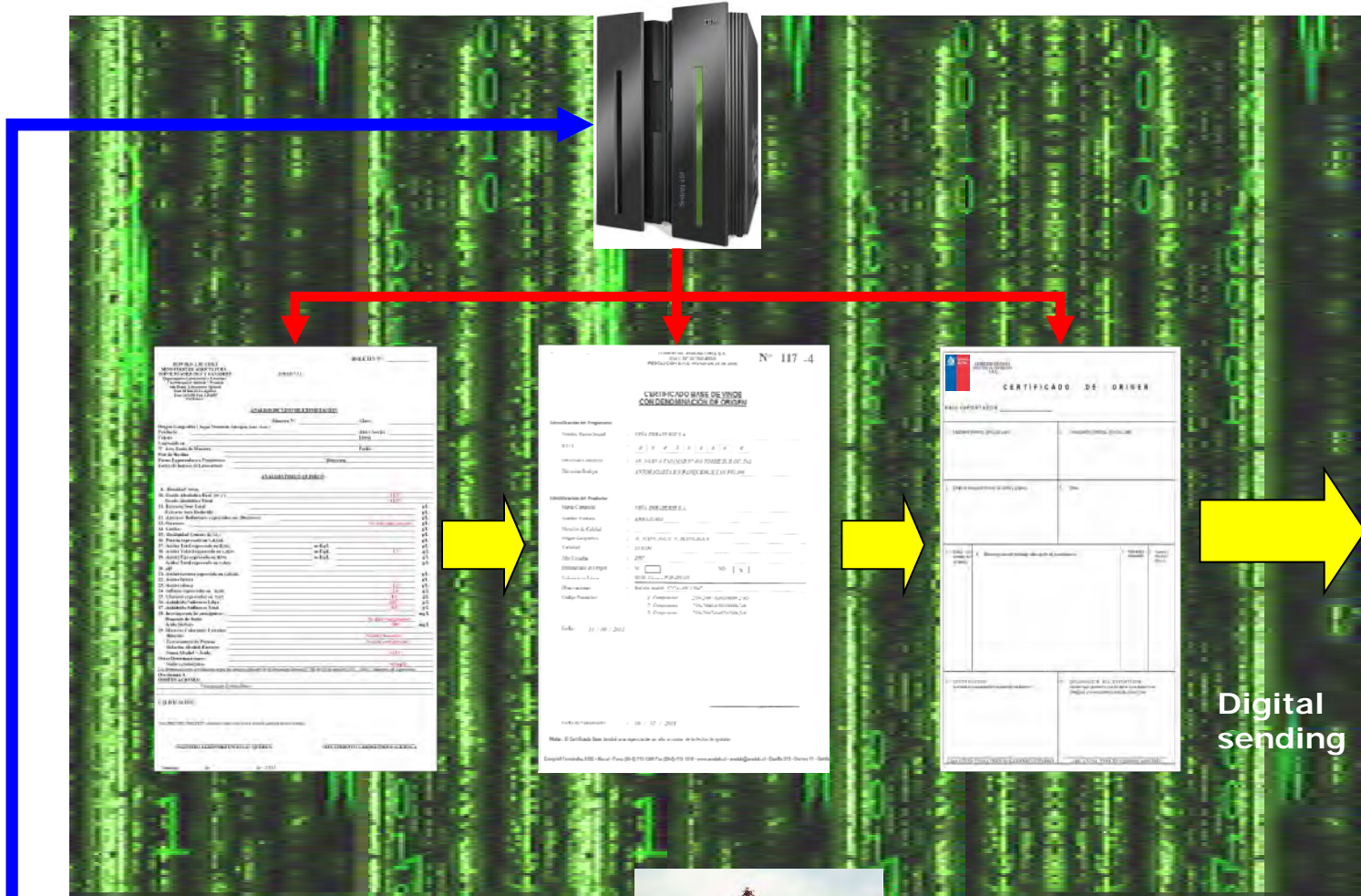


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5-6 November, 2012 - Auckland, New Zealand

Next Step

Web Pay and digital sending of Export Documents



Online issuing of Export documents

from W&V software



Philippine Wine Regulation

Presented by:
Pilar Marilyn M. Pagayunan
Product Services Division
Food and Drug Administration
Philippines

Outline

- A. Food and Drug Administration (FDA)
- B. FDA Authorizations
 1. License to Operate
 2. Certificate of Product Registration
- C. Product Classification of Wine
- D. Registration Requirements for Wine
- E. Philippine Standards on Wine



FDA's Mandate



Regulatory agency mandated to ensure safety, efficacy, purity, and quality of regulated products (e.g. food, drugs, cosmetics, medical devices, diagnostic reagents and household hazardous substances).



FDA Regulatory Requirements

- I. Licensing of establishments
- II. Registration of regulated products

FDA Authorizations

1. License to Operate  Establishments
(e.g. food manufacturer /
food importers)
2. Certificate of Product
Registration  Food products
(e.g. wine)

License to Operate (LTO)

- An approval issued by FDA to an establishment prior to engaging in the manufacture, importation, exportation, sale, distribution, promotion or advertisement of food products.



Republic of the Philippines
Department of Health
FOOD AND DRUG ADMINISTRATION



Reissuance

LTO NO.: RDI-MM-FI/W-37

LICENSE TO OPERATE
a FOOD DISTRIBUTOR/IMPORTER/WHOLESALE

Pursuant to Section 4 (c) Chapter III of Republic Act No. 3720, as amended, otherwise known as "Foods, Drugs and Devices and Cosmetics Act", License is hereby issued to operate a food distributor specifically as a FOOD DISTRIBUTOR /IMPORTER /WHOLESALE in favor of:

Name of Establishment : SY, INC.
Business Address : 45 Panav Ave., Quezon City
Owner : SY, INC.

Same establishment has been found to comply with the Rules and Regulations and Technical Requirements governing the operation/distribution of food and food products.

This License shall be valid until **29 January 2012** and subject to renewal/revalidation after inspection.

However, should a violation of any of the provisions of the Food, Drugs and Devices and Cosmetics Act and/or the regulations issued thereunder be committed within the period of validity this License will be subject to suspension or revocation.

WITNESS MY HAND, and the Seal of this Office, this 16th day of May 2011.

BY AUTHORITY OF THE SECRETARY OF HEALTH

SUZETTE M. LAZO, MD., FPSECP
Acting Director IV

Date Issued: 16 December 2010 Official Receipt No. 028999 Amount: P 4,000.00

NAL/ajr

REVALIDATION

Year : _____
O.R. : _____
Date : _____
Valid until : _____
Signature : _____

This replaces LTO No. RDI-MM-FI/W-37 issued on 08 July 2004

LIST OF SOURCES SEE ATTACHED

NOTE: This License should be displayed in a conspicuous place within the establishment to facilitate inspection

Certificate of Product Registration (CPR)

- An authorization covering a particular product which serves as the registrant's marketing authority in connection with the activity/ies as permitted in the LTO.

FDA
Food and Drug Administration
PHILIPPINES

Republic of the Philippines
Department of Health
FOOD AND DRUG ADMINISTRATION
Filinvest Corporate City - Alabang, Muntinlupa City

PSD Form 5
No. FA -

FDA Registration No. :
Registration Status : I R

CERTIFICATE OF PRODUCT REGISTRATION

Pursuant to the provisions of Republic Act 3720 as amended, known as the Foods, Drugs, Devices and Cosmetics Act, the product described hereunder has been found to conform with the requirements and standards for registration of food products per existing regulations in force as of date hereof.

Product Name :
Manufacturer :
Repacker :
Importer :
Distributor :

This registration shall be valid for _____ year (s) and shall expire on _____
subject to the conditions listed on the reverse side.

No change in the formulation, labeling and commercial presentation of this product shall be made at any time during the effectivity of this registration without prior written approval of this Office.

This registration is subject to suspension, cancellation or recall should any violation of Republic Act 3720 and/or regulations issued thereunder involving the product be committed.

Witness My Hand and Seal of this Office this _____ day of _____ 20 _____

BY AUTHORITY OF THE SECRETARY OF HEALTH

RSN :
Q.R. No :
Amount :
Date issued :

Product Classification of Wine

- Alcoholic beverages , such as wine, is classified under Category II.
- Locally manufactured / Imported

CATEGORY II

- **Alcoholic Beverages**
- Foods for Special dietary Use (not for general use)
- Foods for Infants and children
- Herbal Tea
- Ethnic Food (with indigenous ingredient)
- Food Additives
- Food Supplements
- Transgenic Food

Registration Requirements for Category II Products

- Completely filled up Assessment Slip
- Notarized Application Letter
- Product Information
 - List of ingredients
 - Finished product specification
- One sample in commercial presentation
- One actual loose label
- Certificate of analysis of the finished product
- Flow diagram of the method of manufacture, packaging and quality control
- Packaging certification of suitability for food use
- Shelf-life analysis
- Justification of label claims

For Imported Products

- Original copy of the Certificate of Free Sale (CFS) issued by the government regulatory agency in the country of origin or equivalent.
 - ▣ The CFS should state that the specific product/s applied for registration are *freely sold in the country of origin and fit for human consumption*.

Additional Requirement for Alcoholic Beverages (e.g. wine)

- Methanol Content (Memorandum Circular No.13 s. 1989)
 - Methanol may be present provided it shall be *derived from natural alcohol fermentation and not added.*

Phil. Standards on Wine

1. Standard Administrative Order No. 357 series 1978
(Standardization of Wines)
2. Philippine National Standard/FDA 30:2010
(Phil. National Standard for Tropical Fruit Wines)

Standards Administrative Order No.357 series 1978

- Types:

1. Dry / Semi-Dry / Sweet
2. Fortified & Unfortified
3. Sparkling / Still / Carbonated
4. Red & White
5. Special / Medicinal
6. Basi

General Requirements (SAO No.357 s.1978)

- Ethyl alcohol content: 7 to 16⁰% by volume (except for fortified wine)
- Free from added coloring matter
- Free from any ingredient injurious to health
- Manufactured in premises built & maintained under hygienic conditions

General Requirements (SAO No.357 s.1978)

- Alcohol content
 - a. Dry / Semi-Dry/ Sweet: 7⁰% to 16⁰%
 - b. Fortified : 18⁰% to 22⁰%
- Total Acidity (Tartaric): 0.4 to 1.5 g/100ml
- Volatile Acids (Acetic): 0.08 to 0.12 g/100ml
- Reducing Sugar: 0.1 to 9.6 % (by weight)

General Requirements (SAO No.357 s.1978)

- Marking
 - Name of the product
 - Country of origin
 - Ethyl alcohol content (% alcohol by vol. or proof)
 - Name & address of the manufacturer
 - Contents in mL
 - List of ingredients (for special or medicinal wines)

Philippine National Standard for Tropical Fruit Wines (PNS/FDA 30:2010)

- Alcohol content (ethyl alcohol): 7⁰% to 24⁰% (v/v)
 - Methanol may be present, provided it shall be derived from the alcohol fermentation process & not added.
- pH : 3.0 to 4.0
- Total Acidity : 0.6⁰% to 0.9⁰%
- Soluble Solids: \geq 8.0% (m/m) at 20 °C
- Volatile Acidity (Acetic): \leq 0.14 g/100 mL

Philippine National Standard for Tropical Fruit Wines (PNS/FDA 30:2010)

- Labeling
 - Name of the product
 - Complete list of ingredients & food additives
 - Content by volume (metric system)
 - Name & address of the manufacture, packer &/or distributor
 - Lot or code number identifying product lot
 - Open date marking (“Best/Consume Before” or “Use by” date)

Philippine National Standard for Tropical Fruit Wines (PNS/FDA 30:2010)

- The words “Product of the Philippines” or the country of origin
- Alcoholic strength (percentage by volume)
- Direction for use
- Storage instructions
- Additional requirements:
 - Pictorial presentation of the product and/or the raw material/s used should be indicated on the label.



REPORT
REGULATIONS ON THE
IMPORTED WINE IN VIETNAM

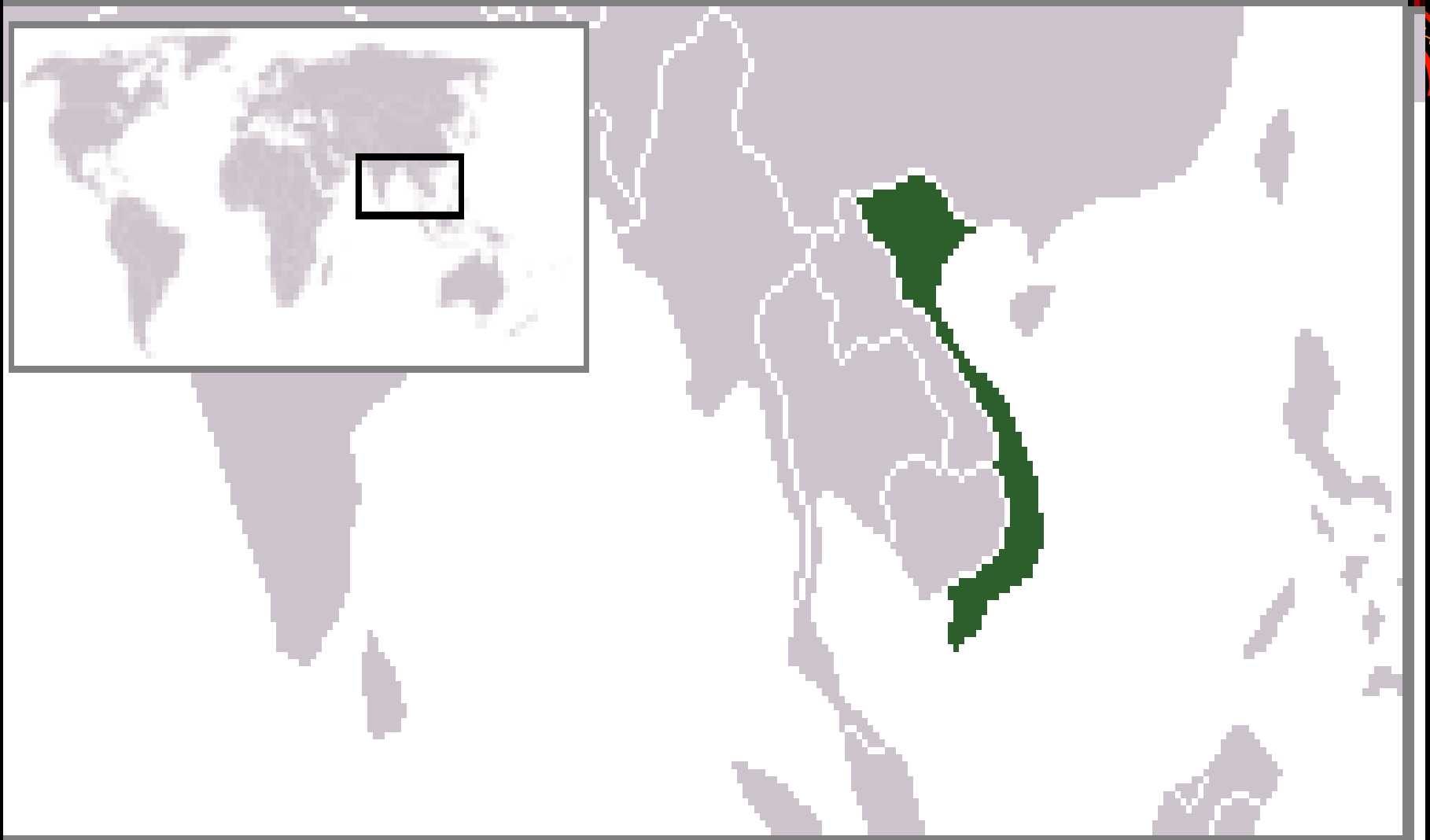
presented

Ms. Nguyen Hung Giang

*Official, Light Industry Department
Ministry of Industry and Trade, Vietnam*

New Zealand, November 2012

Location of Vietnam



General information

Capital: Hanoi

Area: 331,690 square km

Coastline: 3,260km

Climate: hot and humid

Population: 87,8 million (UN, 2011)

Ethnic groups: 54, Kinh group amounts to 86%

Language: Vietnamese

Religions: Buddhism, Confucianism, Christianity

Currency: Vietnamese dong

Number of cities and provinces: 64

Major cities: Hanoi, Ho Chi Minh City, Hai Phong, Da Nang



Introduction of my responsibility in beverage sector management



To coordinate with the associations in their beer, alcohol and beverage business

To organize survey, supervision and evaluation of the investment projects

To organize preparation of the Sector Development Strategies and Planning in long and short terms (annual and five-year plans) for approval and supervise implementation of the approved plans

To conduct the Overall Reports on estimation of production and import-export activities

To organize study and preparation of regulations, mechanisms and policies for sector development and direct and supervise implementation of the approved regulations, mechanisms and policies.

In general, to the State management in beer, alcohol and beverage sector



The managerial regulations on the importation of wine to Vietnam



1. The Import regulations
2. The food safety regulations
3. Business regulations on the imported products
4. Regulations on goods labeling
5. Regulations on the imported liquor stamps

I. The import regulation



The MOIT's Notice No 197/TB-BCT specified:

- 1. Certified/Notarized Authorization of the Producers or Distributor for distribution rights to export wine into Vietnam market.**
- 2. Regulation on importing wines at International ports: Haiphong, Danang, Hochiminh City.**

II. The food safety regulation



Wine is a commodity product that needs to publish the standards for application. The applicant has to receive:

1. Lawful Certificate in compliance with the Vietnamese Standards - QCVN 6-3:2010 / BYT.
2. Confirmation Paper specified that the products meeting the wine import requirements

III. Regulations on business of the imported products



The Government Decree 40/2008/ND-CP dated 17/4/2008 on wine production and the Ministry Circular 10/2008/TT-BCT dated 25/08/2008 provisions:

The wine importers must have a business license issued by the Ministry of Industry and Trade for their wholesale (if wholesale business in two or more provinces) or by the Provincial Department of Trade and Industry (if wholesale business in one province)

IV. Regulations on goods labeling



According to the Government's Decree No. 89/2006/ND-CP dated 30/9/2006, the imported products must have an additional auxiliary Label which presents the compulsory contents of the original label translated from original language into Vietnamese and add the compulsory contents in Vietnamese specified by Vietnamese regulations those are not presented in the original label yet.

Regulations on goods labeling

The Decree No. 89/2006/ND-CP dated 30/9/2006 specified:


- Goods imported for circulation in Vietnam must have the name and address of the production organizations/individuals and of the name and address of the import organizations or individuals.
- Organizations and individuals served as direct sales agents for foreign traders to import goods into Vietnam must have the name and address of the production organizations/individuals and the name and address of the organizations/individuals agents to sell goods.
- How to record the "country of origin" of goods shall be as follows: the words "made in", "manufactured in" or "origin" with the name of the country or territory producing such goods.


Regulations on goods labeling



- For recording food ingredients: the ingredient quantities must be listed in order from high to low volumes.
- Regulations on how to quantify: record net volume at 20°C
- Organizations and individuals responsible for the goods are allowed to write other contents on label. Additional contents are not contrary to law and must be truthful, accurate and reflect the true nature of the goods, not obscure, not falsify the content required on the label

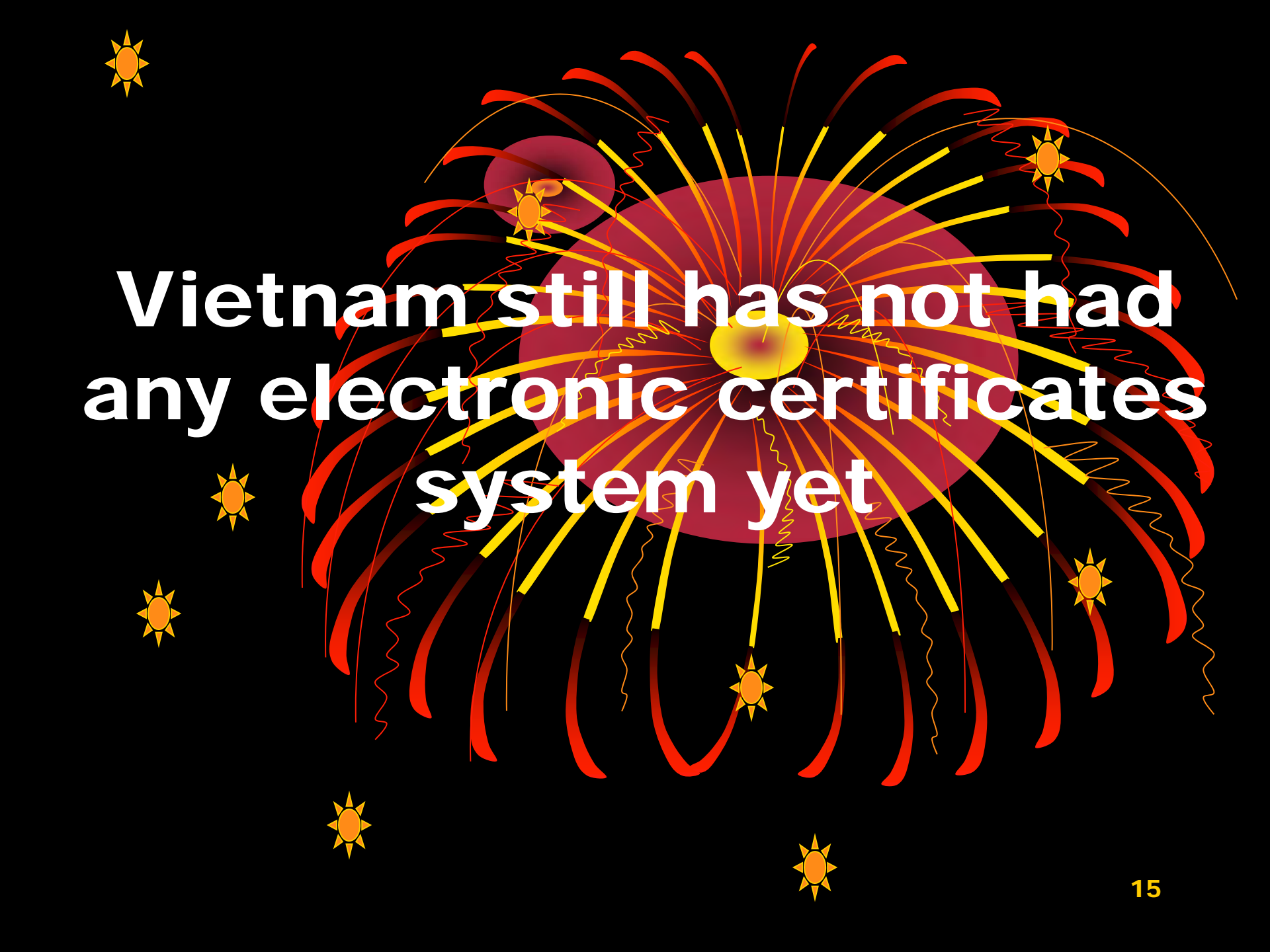
Wine Label Contents according to Decree No. 89/2006/ND-CP dated 30/9/2006



- Name of goods
 - Name and address of the organizations or individuals responsible for the goods
 - Origin of goods
 - Quantification
 - Ethanol content
 - Guidance for preservation (for wine)
- 

V. Regulations on imported liquor stamps

- Alcohol products imported for consumption in Vietnam must have import stamps on the package in accordance with Document No. 10241/BTC-TCT dated 06/08/2010 of the Ministry of Finance
- Stamping wine imports carried out by the customs authorities at the place of inspection of goods and to be fully pasted before the completion of customs procedures.
- Imported liquor stamps pasted on the type of wine with an alcohol content of less than 30 degrees (alcohol $<30^{\circ}$) size 13x120mm; blue record. (wine applies this stamp)
- Stamps for imported wine with Hologram strips attached like the credit protection of banks and treasury bills, which have symbols and numbered from 000001 to 999999.
- The imported wine stamping programs are being assessed positively and effectively by ministries and it should be further implemented.



Vietnam still has not had
any electronic certificates
system yet

In summary



The State and the Government of Vietnam have policies on wine to:

- Enhance the food safety management,
- Strengthen management/prevention on the counterfeit and illegal wines
- Reduce harmfulness of alcohol overusing

Australia's certification system for imported wine

Steve Guy – November 2012

Mandatory Items

VOLUME

Mandatory. Must be 3.3mm in height. May be presented on the front or back label.

DESIGNATION

Mandatory. Must convey the true nature of the food, for example the word 'wine' or the variety.

COUNTRY OF ORIGIN

Mandatory. Wording is not defined, for example, 'Wine of Australia' or 'Product of Australia'.

ALCOHOL CONTENT

Mandatory. Wording is not defined. Tolerances vary between products.

ALLERGENS

Mandatory. Sulphites in concentrations above 10ppm and processing aids including milk and egg must be declared.

A⁺ AUSTRALIAN WINE



2010
Barossa Valley
Cabernet Sauvignon

750mL

WINE OF AUSTRALIA

13.5% ALC/VOL.

CONTAINS SULPHITES

PRODUCED WITH MILK PRODUCTS

PRODUCED BY BEYOND WINES,
23 THE ROAD, ADELAIDE, SA L2001A



NAME AND ADDRESS

Mandatory. The name and street address of responsible **Australian** entity - must not be postal address only.

LOT NUMBER

Mandatory. Must indicate batch number and production facility.

Australian Wine Labels

Rules regarding vintage, variety and region do not apply to imported wine.

STANDARD DRINKS

Mandatory. Labels must declare the number of standard drinks it contains. 'Contains approx x.x standard drinks' or logo acceptable.

Wine Composition

- Wine must not contain residues of agricultural chemicals in excess of maximum limit
- Approximately 30 winemaking additives are approved subject to limits of
 - 250 mg/kg Sulphites
 - 200 mg/kg Sorbates
 - 200 mg/kg DMDC
 - 400 mg/kg Yeast mannoproteins
 - 0.1 mg/kg Potassium ferrocyanide
- Additional limits on
 - 0.1 mg/kg Lead
 - 3 g/l of alc Methanol

Australia's Certification Requirement

Why?

- **Wine presents a low risk**
- Risk based inspection at border – Wine low risk, therefore only **5%** of consignments are inspected (the lowest legislated rate).
- Microbiological: None
- Physical: Label inspection (mandatory items-standard drinks, importer details, country of origin etc)
- Chemical: Sulphur dioxide tested **if not declared on label**



eCert Paperless Export Certification

Drasko Pavlovic

Growing and Protecting New Zealand



www.mpi.govt.nz



NZ Government's key policies/objectives

- Provide a clear focus on public health and reduce foodborne illness and protect consumers
- Equally provide a clear focus on Biosecurity and New Zealand's animal and plant health (productive base) as well as biodiversity and general wellbeing
- Trade and commerce in animal and plant products, including wine, is facilitated

Reduce barriers to trade

- Greater information exchange: regulations and labelling issues leading to increased confidence
- Eliminating/reducing certification (e.g. mutual acceptance of oenological practises)
- Electronic Certification (where certification is required)

Export certification required ?

- Sanitary and Phytosanitary (SPS) Export Certificates are G2G documents issued to facilitate trade of agricultural products by assuring that the commodity has met the importing government requirements.
- Exchange of information for traded agricultural products between government regulators involved in cross border trade, where export certification is required to facilitate the entry of product into a country.

Do we really want to continue this practice ?

 **Certificate with Respect to Dairy Produce for Importation into New Caledonia**
Certificat Sanitaire et de Sûreté Kotahi a l'importation en Nouvelle-Calédonie de
produkta hāhāre

Country of Origin Pays d'origine	Australia	Ministry Ministère	Department of Agriculture, Fisheries and Forestry	Sanction Sanction	Australian Quarantine and Inspection Service
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I Description of goods/Identification des denrées

Species of animals
Espèces animales

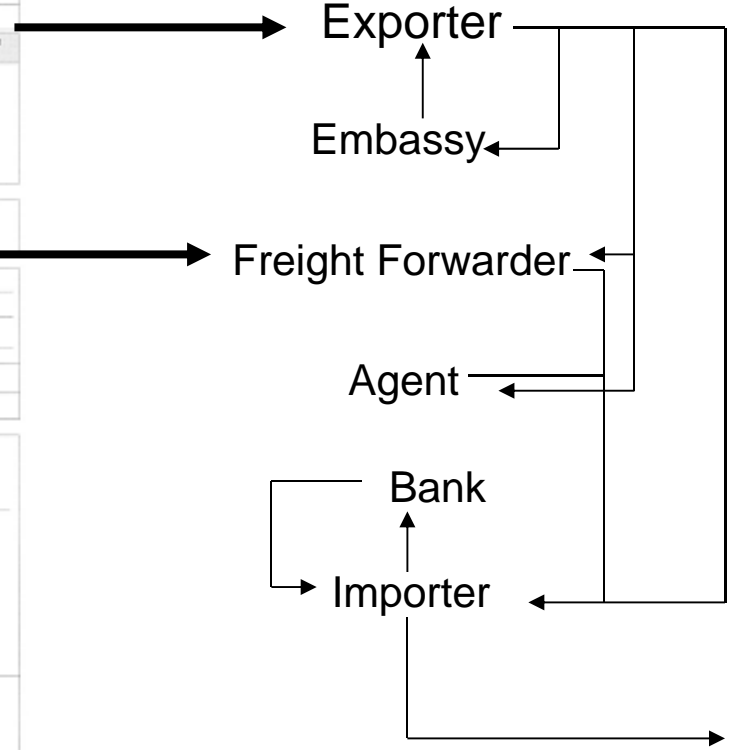
Method of preservation
Méthode de conservation

Mark and number
Marques et numéros

III Origin of goods/Provenance des denrées

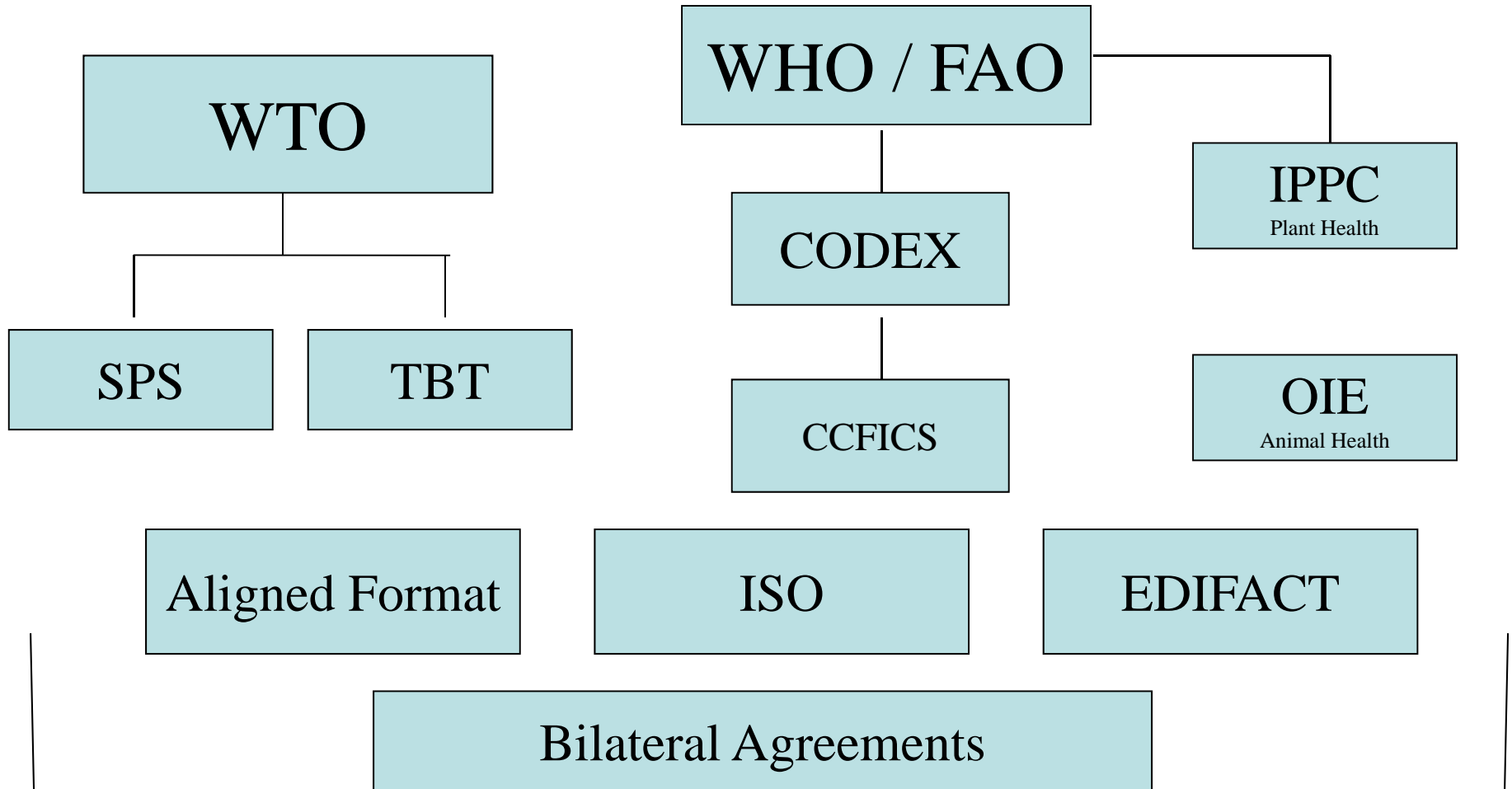
IV and V Zoonositary and Wholeness Attestation /Attestation Zoosanitaire et de Sûreté

IMPORTER



**IMPORT
AUTHORITY**

The solution requires wide recognition



A solution to manage certification volume

- Australia and New Zealand combined for export:
 - 1900 paper templates in use
 - trade with 120 economies
 - 30 + languages supported
 - 250 000 + certificates issued each year
 - 16,000 of these are exchanged between AU & NZ

eCert is The Solution

- APEC Pathfinder programme
- Multilateral and bilateral agreements for SPS certification
 - CODEX
 - ICPM
 - OIE
- UN/CEFACT
- World Customs Organisation (WCO)

UN/CEFACT Standard

- Recognition of a standard amongst our trading partners
- Simplify system requirements to enable multiple country exchanges
- Improve business processes for import clearance by providing consistent quality data
- Facilitate real time clearance

eCert deliverables

- Early **notification** of shipments
 - Personnel/equipment management
 - Pre-clearance
 - Manage import risks
 - **Product inspections** can be organised in advance
- Improved product **supply chain**
 - Reduction in costs
 - Increased speed
 - Greater transparency

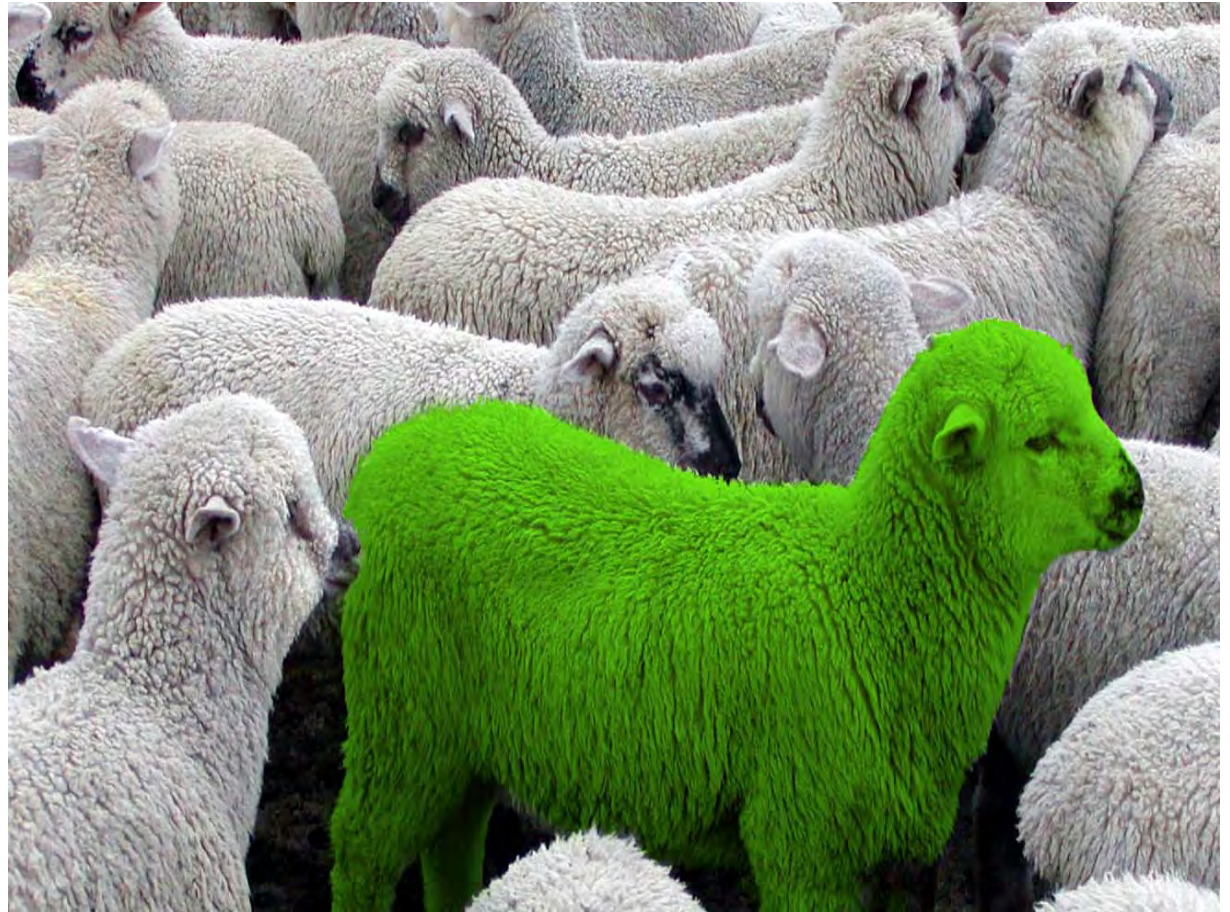
eCert deliverables

- True Government to Government
- Paperless
- Increased Trust and Confidence
- Greater Transparency
- And...very important

Fraud prevention

- **Fraudulent Activity:**

- Fake or modified documentation
- Falsified labeling, packaging and general misrepresentation
- Concealment of products



Easy to identify a fraud ?



How to ensure authenticity in G2G data exchange ?



eCert

- Paperless G2G real time data exchange
- Supports standards set by international professional bodies
- UN/CEFACT based
- Recognised by international standards setting organisations
- Tested, adopted and used internationally by government organisations

Thank you





Export Certification A New Zealand Perspective

Bruce Burdon

Growing and Protecting New Zealand



www.mpi.govt.nz



Introduction



- New Zealand relies heavily on the reputation of its assurance and certification systems
- Preference is to have New Zealand standards accepted as acceptable in export markets
- If importing countries require more, then such intervention should be science and risk based, and minimised

What is an Official Certificate



- A government to government assurance that an identified consignment has been produced within a system of additional controls

- One Official Certificate can cover multiple assurances e.g. food safety and animal or plant health, origin, organic status, quota.....

Why do we need Official Certificates

- To better manage those risks to human, animal or plant health that can not be managed via normal importer / exporter relationships and due diligence coupled with a level of border verification
- To positively identify those consignments that have been produced under the additional production and or processing controls that have been determined to be essential for the consignment to meet the level of human, animal or plant health risk achieved by the importing government
- The purpose is to protect **population outcome parameters**, rather than just being a tool to facilitate consignment compliance and or conformance checks

Justification prerequisites

- It assumes the exporting country has a substantively inferior animal or plant health status, or achieves a lower level of human health protection for its foods under its domestic standards than the importing country
- It also assumes that the type, volume and end use of the commodity traded confers a realistic pathway for the associated differing levels of hazards to manifest as actual measurable increases in risk to the populations as a whole

Justification prerequisites

- For SPS issues, the justification for Official Certification is reserved for critical health risk issues where the level of “differential control” must occur during product or processing and hence requires an exporting government assured verification
- An interesting concept for wine given the risk it poses to health!
- Note, however, can also be used to identify relevant production (TBT) claims such as: variety, region, vintage, organic status

Additional Caveats

- Importing countries must have evidence as to what level of protection their domestic standards achieve
- Importing countries can not require outcomes, standards or levels of assurance in excess of those they are requiring of their own domestic industries (National treatment)

Considerations

- The potential for normal commercial to commercial assurance systems should be considered first
- Can the required level of assurance be achieved via the imposition of an appropriate level of “fit for purpose” due diligence on importers
- The number and type of attestations for a single outcome e.g. food safety should be kept to a minimum
- Where official assurances are required for multiple issues – consider combining e.g. food safety + plant health + organic + product integrity + quality?

It needs to be recognised

- The vast majority of trade occurs quite successfully without Official Certificates.
- Domestically there are very few situations where we as government physically inspect each consignment before it is released
- Requirements must meet the “National Treatment” test

Simplification of Attestations

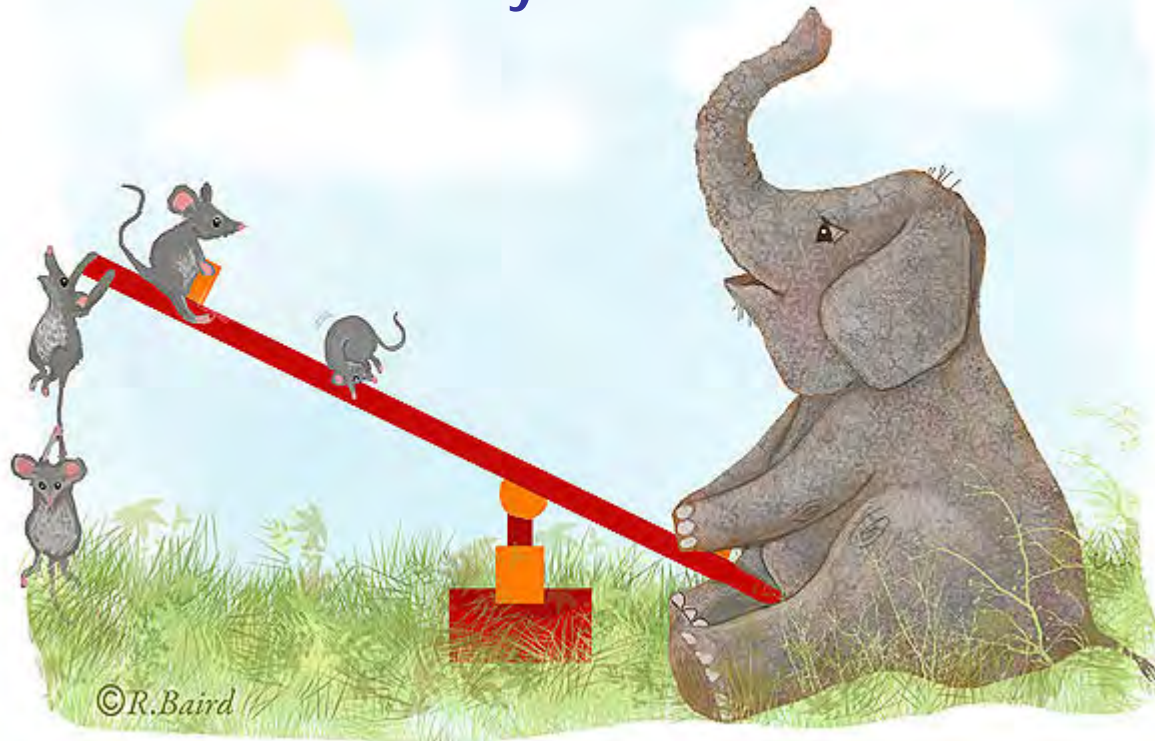
- With an appropriate relationship the relevant assurance could be:

“The product has been produced within a system which assures it meets the agreed outcomes”

- Arguably any other more detailed assurances are just redundant detail

Official Assurances come at a cost

What is the cost benefit analysis



What is the cost benefit analysis

- Certification process / system costs
- Additional verification process / system costs
- Shipment delay costs
- Additional courier / authentication costs

Benefits?

- Are Official Certificates really necessary / justified, will they substantially mitigate the risks
- How do we ensure the level of assurance provided by an Official Certificate is appropriately recognised, facilitates & expedites border clearance and reduces the need for parallel assurances
- How do we best prepare for the future which will be dominated by electronic information transfer and Trade Single Window environments

Added observations

- If the consignment can not be **uniquely identified** and or its **security & integrity ensured** then an official certificate is of limited use
- The amount of **specificity** required in assurances should **reflect** the **level of relationship** that exists between the competent authorities
- **Good relationships** (based on appropriate level of knowledge, confidence & experience) should allow the use of **simple more generic outcome focussed assurances**

Summary

- Official Certificates can (if we let them):
 - Help assure authenticity (especially E-certs)
 - Simplify & expedite border clearance
 - Facilitate onward certification
 - Potentially cover multiple types of unrelated assurances

Summary

- Official certificates should not:
 - Be required unless justified
 - Duplicate other processes or assurance mechanisms
 - Slow clearance or result in more inspection
 - Unduly focus on process detail rather than the outcome sought

Possible future direction

- Commercial assurance systems
- Due diligence of importers
- Trust in exporting country systems
- Conformity of systems
- Common standards and outcomes
- Official Certificates (where they are justified) should where possible state that the consignment has conformed with the protocol agreed between the two governments rather than attempting to replicate specific aspects of it



Certification and U.S.- China Wine Trade

Karen Welch

Alcohol and Tobacco Tax and Trade Bureau
U.S. Department of the Treasury

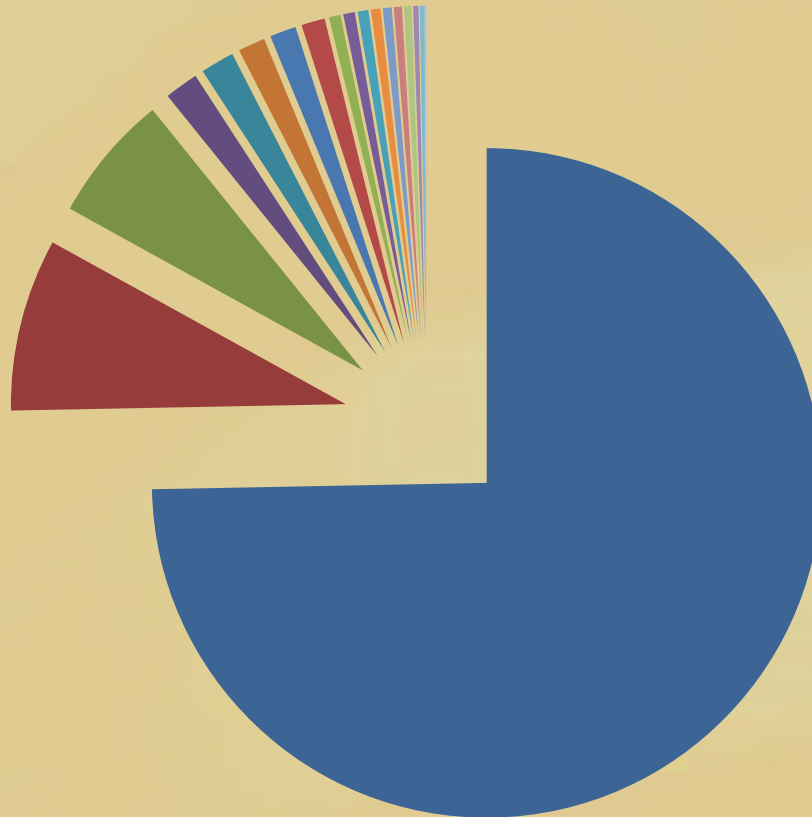


Certificates for APEC Economies

- In FY 2011, TTB issued 3,063 export certificates for shipments to APEC economies



Certificates for APEC Economies



Certificates for China

- In FY 2011, of the 3,063 export certificates for APEC economies, 2,288 (75%) were for China.
- Certificates for each shipment may include:
 - Free sale
 - Authenticity
 - Health
 - Sanitation
 - Origin



TTB's work with AQSIQ

- TTB signed a memorandum of understanding with China's General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) in December 2007.



TTB Activities with AQSIQ

- ✓ Week-long exchange program for chemists at the offices of the Shanghai Entry-Exit Inspection and Quarantine Bureau (CIQ)
- ✓ Week-long visit by AQSIQ Import/Export Division including tours of TTB laboratories and two major California wineries
- ✓ Multi-laboratory validation of analytical methods



World Wine Trade Group Efforts

- Participants:
 - Argentina, Australia, Canada, Chile, Georgia, New Zealand, South Africa, United States
 - Observers are welcome
- ✓ Agreement on Mutual Acceptance of Winemaking Practices
- ✓ Memorandum of Understanding on Certification Requirements



Questions?



Please contact TTB's International Trade Division

- E-mail: ITD@ttb.gov
- Phone: +1 (202) 453-2260



Dialogue on Risk Management in Wine Trade

Session 5 – Where to from Here



**Asia-Pacific
Economic Cooperation**

SESSION 5: WHERE TO FROM HERE

MODERATOR: ANDREAS CLARK



NEW ZEALAND
FOREIGN AFFAIRS & TRADE



Dialogue on Risk Management in Wine Trade

5-6 November, 2012 - Auckland, New Zealand



NEW ZEALAND WINE
PURE DISCOVERY

RISK : KEY THEMES

Wine is a low risk product when it comes to food safety. Producers and regulators in all economies share an interest in protecting consumers' health, and in addressing deceptive practices and fraudulent behaviour.

Not all risks in the winemaking process demand a regulatory response. Producers have an inherent interest in managing risks which affect the reputation of their products.

A balanced response to the regulatory risks which do exist can be informed by cooperation between economies, in international fora such as *Codex Alimentarius* and through an active dialogue with industry. There is scope to develop common elements within APEC for risk management frameworks.

REGULATORY COHERENCE: KEY THEMES

There are benefits from transparency and consistency in regulation.

Certification is not always necessary. Where it is used, multiple overlapping certification requirements create administrative burdens and costs, including for regulators

Harmonisation and mutual acceptance are both recognised as valuable ways to promote regulatory coherence in the region, and could be a potential area for future work by the WRF.

INTERNATIONAL STANDARDS AND COLLABORATION: KEY THEMES

There is value in members collaborating to collect data for submission to Codex and to support Codex standards setting activities. Through active participation in Codex and the APEC WRF, members can ensure their interests are looked after so that international standards reflect the needs of individual economies

Similar work is being done across APEC, and there would be value in linking to the Food Safety Cooperation Forum work on MRLs and capacity building.

INFORMATION SHARING: KEY THEMES

Continued information exchange will build confidence amongst regulators and improve understanding of regulatory requirements by industry. It can be difficult otherwise for economies to develop regulations which manage risk appropriately without an understanding of how risk is managed by the exporting country and producer.

There are challenges in determining authenticity, which members could work together to address.



**Asia-Pacific
Economic Cooperation**

RISK MANAGEMENT & CERTIFICATION IN WINE TRADE PUBLIC PRIVATE DIALOGUE



Dialogue on Risk Management in Wine Trade
5-6 November, 2012 - Auckland, New Zealand





**Asia-Pacific
Economic Cooperation**

SESSION 6: WRAP UP SEMINAR & RECOMMENDATIONS

DR JOHN BARKER



Dialogue on Risk Management in Wine Trade
5-6 November, 2012 - Auckland, New Zealand



REGULATORY COHERENCE: RECOMMENDATIONS

The WRF should:

Examine the possibility of a '*minimum action level*' or '*de minimis*' level for presence of MRLs and other substances which aren't defined by Codex or national regulations;

Consider consolidation and/or removal of multiple overlapping and unnecessary certification requirements (for example methanol or microbiological contamination); and

Initiate a program, for Economies requiring certification to develop a common certificate and e-platform as a pilot project.

INTERNATIONAL STANDARDS AND COLLABORATION: RECOMMENDATIONS

The WRF should:

Report the outcomes of the seminar to the Food Safety Cooperation Forum with a view to establishing a joint work programme towards harmonising MRLs within APEC, using wine as a case study; and

Participate and provide data and recommendations into Codex; and support the introduction of internationally used standards for winemaking additives and processing aids.

INFORMATION SHARING: RECOMMENDATIONS

The WRF should:

Identify a contact point in each Economy for wine regulatory issues;

Increase information exchange on risk assessment strategies to encourage a common understanding of regulatory regimes in the region and help to build capacity for regulators and to manage risks, including authenticity related risks;

Continue to build on the Compendium of Certification Requirements, and include further information on market entry requirements, and product requirements, with a long term aim of developing a comprehensive regulatory database as a resource for producers and regulators;

...

INFORMATION SHARING: RECOMMENDATIONS

The WRF should:

...

Continue the quarterly regulator conference calls as a method of exchanging information and consider expanding the agenda to include: information on best practice; especially when regulatory change is being considered; the consolidation of information requirements; and the need to regulate given the low risk profile of wine; and

Reconvene in 2013-2014 to work towards better regional coherence and alignment.



**Asia-Pacific
Economic Cooperation**

RISK MANAGEMENT & CERTIFICATION IN WINE TRADE PUBLIC PRIVATE DIALOGUE



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**Asia-Pacific
Economic Cooperation**

SESSION 7: QUALITY AND WINEMAKING RISK

WITH BOB CAMPBELL, MW



Dialogue on Risk Management in Wine Trade
5-6 November, 2012 - Auckland, New Zealand





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RISK MANAGEMENT & CERTIFICATION IN WINE TRADE PUBLIC PRIVATE DIALOGUE



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