

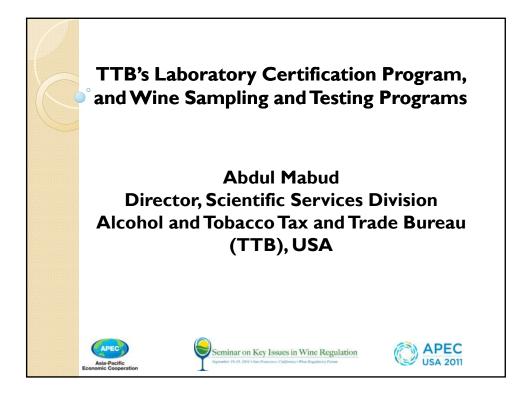
2011/SOM3/SCSC/SEM/018 Session 4

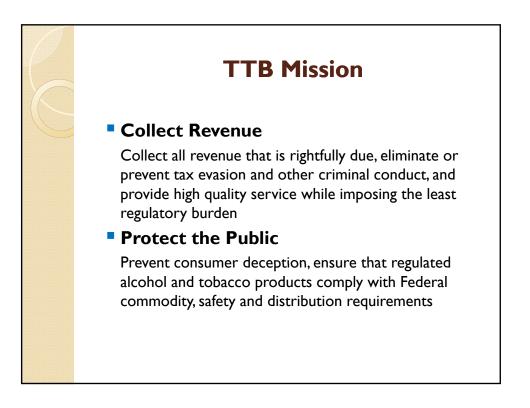
TTB's Laboratory Certification Program, and Wine Sampling and Testing Programs

Submitted by: United States

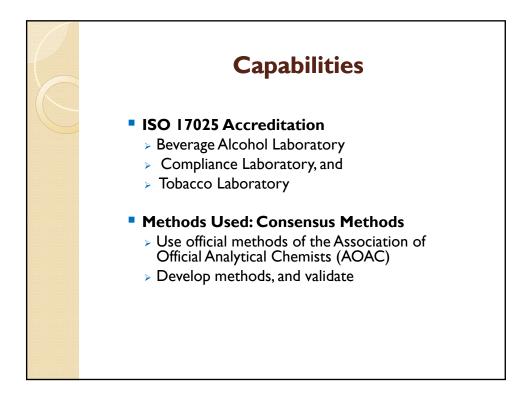


Seminar on Key Issues in Wine Regulation San Francisco, United States 18–19 September 2011



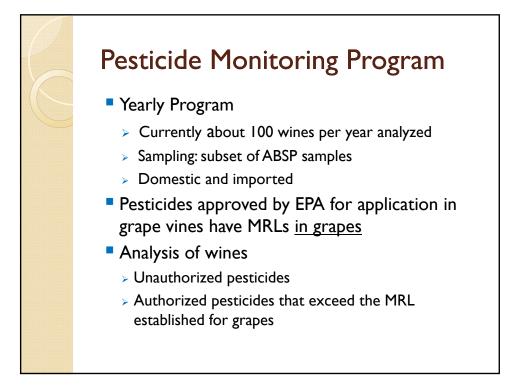


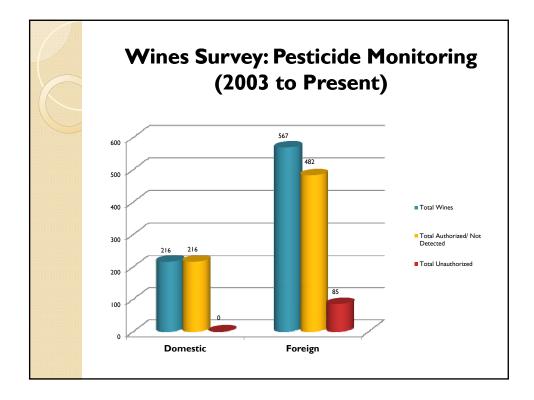


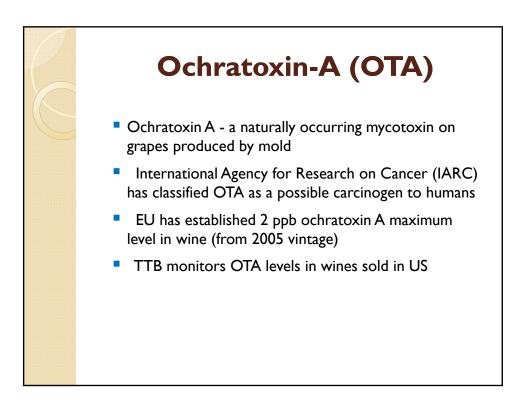


Alcohol Beverage Sampling Program

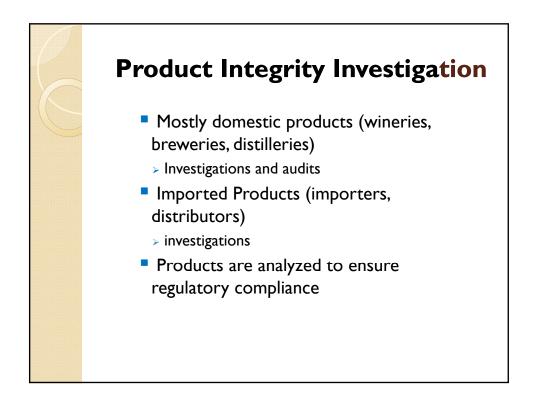
- Marketed Products
- Statistically valid random sampling
 - Collected from retail shops
 - Domestic and imported
- Laboratory analyses to ensure
 - Products conform to TTB regulations (class and type, label information accurately described)
 - Product safety
 - Limited / prohibited ingredients (TTB and FDA laws and regulations)
 - Sulfites, methanol, toxic metals, pesticides, mycotoxins, ingredients of herbs and botanicals, flavors, additives, etc.

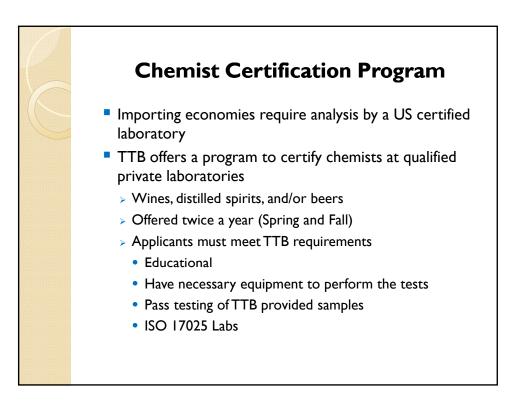


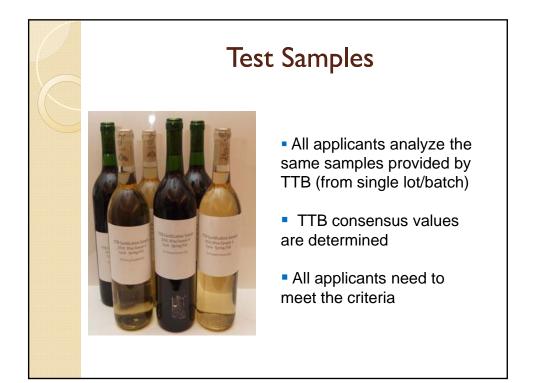




Ochratoxin-A Monitoring in Wines Vintage (1999 – 2010)						
Wine Type (No)	Range (ppb)					
White (93) Rosé (15) Red (133) Dessert (4) Sparkling wine (8) Fruit Wine (3) Total 256 wines	0.01 - 0.08 ND - 0.05 0.01 - 0.81 0.01 - 0.04 ND - 0.04 ND All OTA levels are below					
	the 2 ppb EU regulatory limit					







Wine Analytes				
Analysis	Reported to the nearest:			
Alcohol by Volume	0.1% by volume			
Total Extract	0.01 g/100mL			
Total Acidity as Tartaric Acid	0.01 g/100mL			
Volatile Acidity	0.001 g/100mL			
Citric Acid	0.1 g/L			
Total Sulfur Dioxide	I mg/L			
Residual Sugars (expressed as glucose + fructose)	0.1 g/100mL			
Sorbic Acid	I mg/L			
Methanol	0.01 % v/v (or mg/L)			

	Program Statistics (Wine , DS, and Beer)						
	Total Applicants	New Applicants	Education Failures	Data Failures			
2010	52	18	7	5			
Spring 2011	41	8	0	2			