The Australian System, Certification and the Advantages to Consumers and Producers

Submitted by: Australia
Consumer Concerns

Quality

- Safety
- Integrity (truthful and accurate labelling and advertising)
Safety

- Microbiological
- Chemical
- Physical

Microbiological Testing

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

- Sugita-Konishi et al,
  Japanese Society for Bioscience, Biotechnology and Biochemistry, 65(4) 954-957 2001
Food Standards Code
(www.foodstandards.gov.au)

- Food Composition
- Food Labelling
- Additives
- Contaminants
- Food Hygiene
- Production Standards

Australian Wine Production

Standard 4.5.1 Additives allowed in Australian wine

<table>
<thead>
<tr>
<th>Additive</th>
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<tbody>
<tr>
<td>Ascorbic acid</td>
</tr>
<tr>
<td>Carbon dioxide</td>
</tr>
<tr>
<td>Citric acid</td>
</tr>
<tr>
<td>Dimethyl dicarbonate</td>
</tr>
<tr>
<td>Erythorbic acid</td>
</tr>
<tr>
<td>Grape juice including concentrated grape juice</td>
</tr>
<tr>
<td>Grape skin extract</td>
</tr>
<tr>
<td>Gum Arabic</td>
</tr>
<tr>
<td>Lactic acid</td>
</tr>
<tr>
<td>Malic acid</td>
</tr>
<tr>
<td>Metatartaric acid</td>
</tr>
<tr>
<td>Pectose</td>
</tr>
<tr>
<td>Sorbic acid /Potassium sorbate</td>
</tr>
<tr>
<td>Sulphur dioxide /Potassium sulphites</td>
</tr>
<tr>
<td>Tannins</td>
</tr>
<tr>
<td>Tartaric acid</td>
</tr>
<tr>
<td>Yeast mannoprotein</td>
</tr>
</tbody>
</table>
Chemical Testing

- Preservatives
- Allergens
- Contaminants

Import Controls

- Imported wine must comply with the Food Standards Code.
- 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
Physical Contamination

- Isolated examples
- HACCP (Hazard Analysis by Critical Control Points)

Food Standards Code

- Hazard Analysis by Critical Control Point
- Summary of Hazards Required to be Controlled

<table>
<thead>
<tr>
<th>Material</th>
<th>Hazard</th>
<th>Control</th>
</tr>
</thead>
<tbody>
<tr>
<td>SO2</td>
<td>Respiratory problem in susceptible consumers</td>
<td>Accurate measurement of additions, and final concentration</td>
</tr>
<tr>
<td>DMDC</td>
<td>Methanol</td>
<td>Control dosage</td>
</tr>
<tr>
<td>Allergenic protein</td>
<td>Affect on susceptible individuals</td>
<td>Warning labels</td>
</tr>
<tr>
<td>Glass pieces</td>
<td>Ingestion by consumers</td>
<td>Bottling procedures</td>
</tr>
<tr>
<td>Agri-Chemical Residues</td>
<td>Exceeds MRL</td>
<td>Spray diaries</td>
</tr>
</tbody>
</table>
Confidence in Lab Testing

- ISO 17025
- National Association of Testing Authorities (NATA)

Wine Scandals
Typical Wine Label

Australian Wine

2011
Barossa Valley
Shiraz

Wine Australia Corporation Act
Export Controls

- Food Standards Code
  (alcohol and sulphur dioxide)

- Tasting

- Label Review
Summary

- Limited Laboratory Testing
- ISO 17025
- Open Transparent
- Effective
- Enforced

“And the person who waters wine or changes the label should lose his life.” Miguel de Cervantes