



**Asia-Pacific  
Economic Cooperation**

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Session 4

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

Submitted by: Australia



**Seminar on Key Issues in Wine Regulation  
San Francisco, United States  
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# The Australian System

Certification and the Advantages to Producers and Consumers

APEC Wine Regulatory Forum

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Steve Guy – Wine Australia



## Consumer Concerns

### Quality

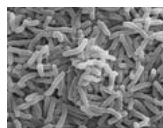
- Safety
- Integrity (truthful and accurate labelling and advertising)

## 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](http://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

Additive
Ascorbic acid
Carbon dioxide
Citric acid
<b>Dimethyl dicarbonate</b>
Erythorbic acid
Grape juice including concentrated grape juice
Grape skin extract
Gum Arabic
Lactic acid
Malic acid
Metatartaric acid
Mistelle
<b>Sorbic acid</b>
<b>/Potassium sorbate</b>
<b>Sulphur dioxide</b>
<b>/Potassium sulphites</b>
Tannins
Tartaric acid
Yeast mannoprotein

## 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

Material	Hazard	Control
SO <sub>2</sub>	Respiratory problem in susceptible consumers	Accurate measurement of additions, and final concentration
DMDC	Methanol	Control dosage
Allergenic protein	Affect on susceptible individuals	Warning labels
Glass pieces	Ingestion by consumers	Bottling procedures
Agri-Chemical Residues	Exceeds MRL	Spray diaries

## Confidence in Lab Testing

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



## Wine Scandals



## Typical Wine Label



## 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

