Economy Roundtable – Focus on Traceability: The Australian Perspective

Submitted by: Wine Australia
Traceability - The Australian Perspective

Steve Guy, Wine Australia

Definition

The ability to track and trace any food through all stages of production, processing and distribution.
**Why is it needed?**

- Risk management tool
- Ensuring food safety
- Trace risky food to its source
- Enables targeted product withdrawals
- Cultural and religious reasons- Halal/ Kosher/ Vegan/ Vegetarian
- Organic and Sustainable
- Authenticity (particularly important for wine given provenance implies quality and wine is low risk from a safety perspective)

**What does it look like?**

- Supply chain participants must be able to identify where their products come from and where they are going
- The recorded details include name and address of supplier/customer, the nature of the product and the date of the transaction.
Food Safety Requirements

• Standard 3.2.2 (www.foodstandards.gov.au)
• One step back (clause 5(2))- for imported food this requires the business to provide the name and address of the importer
• One step forward (clause 12 Food recall)
  – Production records
  – Volume produced
  – Batch or lot identification markings
  – Where distributed

Specific Commodity Requirements in Australia

• Seafood businesses
• Dairy production, transport and processing
• Poultry processors
• Egg producers and processors
• Seed sprout processors
Specific requirements for wine

• Enforced by Australian Grape and Wine Authority (Wine Australia)
• Extends traceability beyond safety to include quality and authenticity

Authenticity

![Authenticity Image](image-url)
Authenticity

Australian Wine: What records must be kept?
LIP Manual System – Blending Example

In this case a new record and a new WINE CODE is created for the blend.

- Details of the operation are recorded in the Wine Processing Record of the component wine.
- In the notes section the new WINE CODE of the new blend is clearly indicated.

<table>
<thead>
<tr>
<th>Date</th>
<th>Variety</th>
<th>Region / Geographical Indication</th>
<th>Amount</th>
<th>Vineyard / Grower Details</th>
<th>Seq / Docket</th>
</tr>
</thead>
<tbody>
<tr>
<td>18/2</td>
<td>Chenin Blanc</td>
<td>Swan Valley</td>
<td>8.73t</td>
<td>William Vincombe</td>
<td>10CHB-001</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FROM VESSEL</th>
<th>TO VESSEL</th>
<th>Date</th>
<th>FROM VESSEL VOLUME</th>
<th>TO VESSEL VOLUME</th>
<th>OPERATION</th>
<th>START VESSEL</th>
<th>END VESSEL</th>
<th>VOLUME NOTED</th>
<th>COMMENTS / NOTES</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>18/2</td>
<td>3150</td>
<td>3150</td>
<td>Crush &amp; Press</td>
<td>T18 5.73t</td>
<td>T18 3150</td>
<td>3150</td>
<td>Free Run</td>
</tr>
<tr>
<td></td>
<td></td>
<td>18/2</td>
<td>3150</td>
<td>2900</td>
<td>Pressings</td>
<td>T2 960</td>
<td>T2</td>
<td>960</td>
<td></td>
</tr>
<tr>
<td>21/2</td>
<td>T18 3150</td>
<td>21/2</td>
<td>0</td>
<td>T31 0</td>
<td>Rack Juice</td>
<td>T31 0</td>
<td>T31 2900</td>
<td>2900</td>
<td>250L, Leave to drain</td>
</tr>
<tr>
<td></td>
<td></td>
<td>21/2</td>
<td>0</td>
<td>T31 2900</td>
<td>Rack Juice</td>
<td>T31 0</td>
<td>T31 3640</td>
<td>3640</td>
<td>Combined F&amp;R &amp; P&amp;S</td>
</tr>
<tr>
<td>22/2</td>
<td>3640</td>
<td>22/2</td>
<td>0</td>
<td>0</td>
<td>Inoculate Yeast</td>
<td>T31 3640</td>
<td>T31 3640</td>
<td>3640</td>
<td>Added QA23 Yeast</td>
</tr>
<tr>
<td>15/3</td>
<td>3640</td>
<td>15/3</td>
<td>0</td>
<td>3600</td>
<td>Rack &amp; Sulphur</td>
<td>T30 0</td>
<td>T30 0</td>
<td>3600</td>
<td>Racked &amp; Sulphured post ferment 140L of yeast less discarded</td>
</tr>
<tr>
<td>15/3</td>
<td>Blending</td>
<td>15/3</td>
<td>0</td>
<td>3500</td>
<td>Blending</td>
<td>T30 0</td>
<td>T30 0</td>
<td>3500</td>
<td>Blending with Chardonnay New Code 16WBlend-001</td>
</tr>
</tbody>
</table>
LIP Manual System – Blending Example

1. New record created.
2. New WINE CODE assigned.
3. Records exactly the same information.
4. Notes section contain the WINE CODE of the component.
5. This is the double entry principle of traceability.

<table>
<thead>
<tr>
<th>Date</th>
<th>Origin</th>
<th>Varietal</th>
<th>Region</th>
<th>Geographical Indication</th>
<th>Amount</th>
<th>Vineyard</th>
<th>Grower Details</th>
<th>Seq</th>
<th>Docket</th>
<th>T/No</th>
<th>WINE CODE</th>
</tr>
</thead>
<tbody>
<tr>
<td>15/3</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>18/3</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**NEW WINE CODE**

**COMPONENT WINE CODES**

Records must be made within **3 days** and retained for **7 years**.
Export Flow Chart

1. Obtain licence
2. Register wine
3. Apply for shipping permit
4. Apply for import certificate if required

Product recalls (all commodities)

Number of recalls per year (2007-2016)

- 2007: 51
- 2008: 51
- 2009: 58
- 2010: 53
- 2011: 67
- 2012: 60
- 2013: 42
- 2014: 74
- 2015: 94
- 2016: 72
Major reasons for recall (all commodities)

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Undeclared Allergen</td>
<td>5</td>
<td>10</td>
<td>17</td>
<td>13</td>
<td>24</td>
<td>17</td>
<td>16</td>
<td>27</td>
<td>39</td>
<td>30</td>
<td>265</td>
</tr>
<tr>
<td>Microbial contamination</td>
<td>21</td>
<td>15</td>
<td>28</td>
<td>14</td>
<td>13</td>
<td>25</td>
<td>12</td>
<td>28</td>
<td>13</td>
<td>20</td>
<td>187</td>
</tr>
<tr>
<td>Foreign matter</td>
<td>16</td>
<td>15</td>
<td>7</td>
<td>10</td>
<td>18</td>
<td>12</td>
<td>7</td>
<td>14</td>
<td>8</td>
<td>7</td>
<td>112</td>
</tr>
<tr>
<td>Botulinum</td>
<td>0</td>
<td>2</td>
<td>1</td>
<td>2</td>
<td>4</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>15</td>
<td>6</td>
<td>36</td>
</tr>
<tr>
<td>Chemical contamination</td>
<td>3</td>
<td>4</td>
<td>1</td>
<td>10</td>
<td>5</td>
<td>1</td>
<td>1</td>
<td>0</td>
<td>1</td>
<td>1</td>
<td>26</td>
</tr>
<tr>
<td>Other</td>
<td>0</td>
<td>0</td>
<td>3</td>
<td>2</td>
<td>2</td>
<td>3</td>
<td>5</td>
<td>4</td>
<td>3</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Labelling</td>
<td>4</td>
<td>2</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>2</td>
<td>0</td>
<td>2</td>
<td>2</td>
<td>17</td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>69</td>
<td>51</td>
<td>56</td>
<td>57</td>
<td>67</td>
<td>50</td>
<td>42</td>
<td>76</td>
<td>61</td>
<td>72</td>
<td>680</td>
</tr>
</tbody>
</table>

Microbiological issues (none related to wine)

Microorganisms associated with recalls (2007 - 2016)

- Clostridium botulinum
- Clostridium perfringens
- Other viral contamination
- Potential for microbial growth
- Staphylococcus
- Unknown contamination
- Hepatitis A
- Bacillus
- Spoilage organisms
- Echeorsia coli
- Salmonella
- Listeria monocytogenes
Wine only subject to two recalls

- 11 May 2012: Glass fault in a 2 litre fortified wine (6 variants)
- 18 March 2015: Choking hazard with the plastic lid

New technologies to assist traceability
(source: vinologa.com)