

---

Draft Jamaican Standard  
Specification  
for  
**Wines**

---



**BUREAU OF STANDARDS JAMAICA**

**PUBLIC COMMENT PERIOD:**

**10 MAY 2026 – 09 JULY 2026**

DRAFT JAMAICAN STANDARD

IMPORTANT NOTICE

Jamaican standards are subjected to periodic review. The next amendment will be sent without charge if you cut along the dotted line and return the self-addressed label. If we do not receive this label we have no record that you wish to be kept up-to-date. Our address:

Bureau of Standards Jamaica  
6 Winchester Road  
P.O. Box 113  
Kingston 10  
Jamaica W.I.

-----(cut along the line)-----  
-----

DJS 214: 2026

NAME OR DESIGNATION.....

ADDRESS.....

## JBS CERTIFICATION MARK PROGRAMME

The general policies of the JBS Certification Mark Programme are as follows:

- The JBS provides certification services for manufacturers participating in the programme and licensed to use the gazetted JBS Certification Marks to indicate conformity with Jamaican Standards.
- Where feasible, programmes will be developed to meet special requirements of the submitter.
- JBS certification is provided in the interest of maintaining agreed-upon standard requirements. Where applicable, certification may form the basis for acceptance by inspection authorities responsible for enforcement of regulations.
- In performing its functions in accordance with its policies, JBS does not assume or undertake to discharge any responsibility of the manufacturer or any other party.

Participants in the programme should note that in the event of failure to resolve an issue arising from interpretation of requirements, there is a formal appeal procedure.

Further information concerning the details of JBS Certification Mark Programme may be obtained from the Jamaica Bureau of Standards, 6 Winchester Road, Kingston 10.

### CERTIFICATION MARKS



Product Certification Marks



Plant Certification Mark



Certification of Agricultural Produce (CAP) Mark



Jamaica-Made Mark

**Draft Jamaican Standard Specification**

**for**

**Wines**

Bureau of Standards Jamaica  
6 Winchester Road  
P.O. Box 113  
Kingston 10  
JAMAICA, W. I.  
Tel: (876) 926 -3140-5/ 618 – 1534 / 632- 4275  
Fax: (876) 929 -4736  
Website: [www.bsj.org.jm](http://www.bsj.org.jm)  
E-mail: [info@bsj.org.jm](mailto:info@bsj.org.jm)

Month 202X

© 202X Bureau of Standards

All rights reserved. Unless otherwise specified, no part of a Bureau of Standards publication may be reproduced or utilised in any form or by any means, electronic or mechanical, including, photocopying microfilm or scanning, without permission in writing.

ISBN XXX-XXX-XXX-X

Declared by the Bureau of Standards to be a standard specification pursuant to section 7 of the Standards Act 1968.

First published Month 202X

This standard was circulated in the draft form for comment under the reference DJS 214: 2026.

Jamaican Standards establish requirements in relation to commodities, processes and practices, but do not purport to include all the necessary provisions of a contract.

The attention of those using this standard specification is called to the necessity of complying with any relevant legislation.

Amendments

No.	Date of Issue	Remarks	Entered by and date

## Contents

	Page
Foreword.....	iv
Committee representation.....	iv
Acknowledgement.....	iv
Related documents.....	iv
<b>1</b> Scope.....	<b>1</b>
<b>2</b> Normative references.....	<b>1</b>
<b>3</b> Definitions.....	<b>1</b>
<b>4</b> General Requirements.....	<b>3</b>
<b>5</b> Classification of Wines.....	<b>4</b>
<b>6</b> Specific Requirements.....	<b>10</b>
<b>7</b> Packaging.....	<b>10</b>
<b>8</b> Labelling.....	<b>11</b>
<b>9</b> Mandatory Requirements.....	<b>12</b>
<b>10</b> Sampling.....	<b>14</b>

## Tables

Table 1 — Chemical and Compositional Requirements

Table 2 — Minimum Diameter of warning logos or pictogram

Table 3 — Sampling plan for physical and chemical requirements

## Foreword

This standard is intended for use by manufacturers, bottlers and importers of wine, to ensure that local customers get a product of good quality and also to help in promoting the export of this product.

This standard is compulsory.

## Committee representation

The preparation of this standard for the Standards Council, established under the Standards Act, 1969 was carried out under the supervision of the National Food Standards Technical Committee, which at the time comprised the following members:

## Acknowledgement

Acknowledgement is made to the Code of Federal Regulations, East African Community Partner States, Food Safety and Standards Authority of India, International Organisation of Vine and Wine and the International Organization for Standardization to reproduce material from the documents referenced below.

## Related Documents

This standard makes reference to the following:

- a) *27 CFR Part 4: Subpart C – Standards of Identity for Wine*
- b) *27 CFR Part 24: Subpart B – Standards of Identity for Wine*
- c) *DEAS 1274 – Cider and Perry Specification*
- d) *India Food Safety and Standards (Alcoholic Beverages) Regulations*
- e) *OIV Standard for International Wine and Spirituous Beverages of Vitivinicultural Origin Competitions*
- f) *ISO 2859-1, Sampling procedures for inspection by attributes — Part 1*

# Jamaican standard specification for Wines

## 1. Scope

This standard prescribes the requirements for wines and gives details of labelling, manufacturing and the characteristics of the wine. Labelling is compulsory for pre-packed wines which are to be sold to the consumer. Labelling must include compulsory information to which optional information can be added. Only information from these two categories is authorised.

*Misleading information.* The use of any information, sign or illustration which is misleading about the origin and/or the nature of the product is forbidden.

## 2. Normative References

- a) OIML R 87 "Quantity of product in pre-packages"
- b) JS Codex STAN 192, *Jamaican General standard for food additives*
- c) CXS 193, *General standard for contaminants and toxins in food and feed*
- d) JS CRS 5, *Labelling of pre-packaged foods*
- e) CXC 1, *General principles of Food Hygiene*

## 3. Definitions

For the purpose of this standard the following definition apply:

### 3.1

#### **address**

address of the bottler, importer, or producer.

### 3.2

#### **alcoholic fermentation**

process by which the fermentable sugars of fruits, or juices of fruits and other agricultural products are converted to alcohol by the action of yeast or some other fungi or bacteria.

### 3.3

#### **alcohol (ethyl)**

transparent, colourless, flammable, volatile liquid miscible with water, ether or chloroform and obtained by the fermentation of carbohydrates with yeast.

**Note to entry 1:** The term "Alcohol", when used without a qualifying adjective, refers to ethyl alcohol (C<sup>2</sup>H<sup>5</sup>OH) and includes all concentrations of this substance in water.

**Note to entry 2:** The definition for the term "Alcohol" is derived from the meaning of the words Ethyl alcohol (C<sup>2</sup>H<sup>5</sup>OH) or Ethanol.

### 3.4

#### **bottler**

natural or legal person or a group of such persons established in Jamaica and carrying out or having bottling carried out on their behalf.

### 3.5

#### **importer**

a legal entity assuming the responsibility for bringing wine from other countries into Jamaica

### 3.6

#### **natural wine**

wine of which the alcohol content is more than 0.5% but less than 16.5%.

### 3.7

#### **non-alcoholic wine**

non-alcoholic counterpart of wine having an alcohol content less than or equal to 0.5% alcohol by volume, which shall meet all the requirements of respective wine, except the ethyl alcohol content. Additionally, the wine must undergo the process of fermentation and produced alcohol removed thereafter.

### 3.8

#### **producer**

a legal entity by whom or on whose behalf the processing of the grapes or of the grape musts into wine or the processing of grape must or wine into sparkling wines, aerated sparkling wine, quality sparkling wine or quality aromatic sparkling wines is carried out.

### 3.9

#### **protected designation of origin (PDO)**

identifies the name of a region, specific place or country to which the quality and characteristics of a product are essentially attributed in this environment. The product must be produced therein using recognised and recorded know-how. All wine products with PDO status must be produced exclusively with grapes from the area in question and in accordance with the requirements of the producing country.

### 3.10

#### **protected geographical indication (PGI)**

identifies the name of a region, specific place or country to which the specific quality, reputation or other characteristics are essentially attributed to this geographical origin. All products with PGI status must be produced with at least (85?) % of grapes coming from the area in question or in accordance with the requirements of the producing country.

### 3.11

#### **residual sugar content**

quantity of reducing sugar, calculated as a mass of per volume, that is present in the liquor product.

### 3.12

#### **spirit**

That substance known as ethyl alcohol, ethanol, or spirits of wine in any form (including all dilutions or mixtures thereof, from whatever source or by whatever process produced), but not denatured spirits unless specifically stated.

### 3.13

#### **volatile acid content**

The quantity of organic volatile acids, calculated as a mass of acetic acid per volume, that is present in a liquor product.

### 3.14

#### **wine**

Product obtained from the alcoholic fermentation of the juice or combination of juice and other portions of agricultural products containing not more than 24 percent of alcohol by volume. When used without qualification, the term includes every kind (class and type\_ of product produced on a licensed wine premise from grapes, other fruit (including berries), or other suitable agricultural products and containing not more than 24% of alcohol by volume. The term includes all imitation, other than standard, or artificial wine and compounds sold as wine. It is fermented but undistilled.

### 3.15

#### yeast

unicellular micro-organism responsible for fermentation of sugars to produce ethanol and carbon dioxide.

## 4. General Requirements

### 4.1 Manufacture of wine

**4.1.1** During the manufacturing process the following may be used:

- a) fruit juice/root extracts;
- b) sugars, dextrose, invert sugar, glucose or glucose solids or aqueous solutions thereof;
- c) yeast foods;
- d) calcium sulphate (see clause 6);
- e) calcium carbonate;
- f) sulphurous acid (see clause 6);
- g) tartaric or citric acid (see clause 6);
- h) amylase and pectinase;
- i) ascorbic or erythorbic acid or salts thereof;
- j) anti-foaming agent;
- k) fining agents
- l) caramel;
- m) brandy, fruit spirit or alcohol derived from alcoholic fermentation and distillation of a food source;
- n) carbon dioxide, oxygen, ozone, nitrogen or a combination of any of these;
- o) sorbic acid or salts thereof not exceeding 500 ppm calculated as sorbic acid.

**4.1.2** Prior to final filtration wine may be treated with:

- a) a strongly acid cation exchange resin in the sodium ion form; or
- b) a weakly base anion exchange resin in the hydroxyl ion form.

**4.1.3** Wine shall be manufactured in premises built and maintained under good hygienic conditions.

**4.1.4** Wine shall be produced in a manner that complies with the following requirements, unless expressly provided otherwise for a particular class of wine:

- (a) It must be natural wine or fortified wine
- (b) According to US regulations, the maximum volatile acidity, calculated as acetic acid and exclusive of sulphur dioxide is as follows:
- (c) Other grape wine:
  - 1.2 g per litre, provided the maximum volatile acidity for wine produced from unameliorated juice of 28 or more degrees Brix is 1.7 g per litre for red wine and 1.5 g per litre for white wine.
- (d) The pressure in a container which it is sold must be less than 75 kPa.

**4.1.5** In addition to general requirement specified above, wine shall conform with the following:

- (a) It shall be clear with characteristic colour, taste, bouquet and form of its type.
- (b) It shall be preserved by pasteurization or by using preservatives specified in Codex General Standard for Food Additives
- (c) Shall be free from coliforms and pathogenic microorganisms.
- (d) Water added in preparation of wine shall not be more than 70 ml per kg of grape or fruit:
  - i. necessary to incorporate any permitted additive and processing aid
  - ii. necessary to facilitate fermentation.
  - iii. incidental to the winemaking process. Provided that water may be added to wine to facilitate fermentation if the water is added to dilute the high sugar grape must prior to fermentation and does not dilute the must below 13.5 degree brix.
  - iv. Wine may be ameliorated by adding separately or in combination, dry sugar or jaggery (not more than 20 per cent) before, during or after fermentation.

## **5. Classification of wines**

The product obtained from the alcoholic fermentation of the juice, or of the juice and other portions of grapes.

### **5.1 Aperitif wine**

wine having an alcoholic content of not less than 15% by volume, compounded from grape wine containing added brandy or alcohol, flavoured with herbs and other natural aromatic flavouring materials. Caramel may be added for colouring purposes. Aperitif wine must possess the taste, aroma, and characteristics generally attributed to it and shall be so designated unless designated "vermouth".

Vermouth: a type of aperitif wine compounded from grape wine, having the taste, aroma and characteristics generally attributed to vermouth, and shall be so designated.

### **5.2 Dessert Wine**

wine having an alcoholic content greater than 14% but not more than 24% alcohol by volume.

### **5.3 Grape Wine**

product obtained from alcoholic fermentation of the juice of sound, ripe grapes or a combination of the juice/concentrate, restored and unrestored pure condensed grape must and raisins. Grape wine derives its characteristic colour or lack of colour from the absence of presence of red colouring pigments of the skins, juice or pulp of grapes may be designated as "red wine", "pink (or rose) wine", "amber wine" or "white wine" as appropriate.

### **5.4 Natural wine**

product of the juice or must of sound, ripe grapes or other sound, ripe fruit (including berries) made with any authorized cellar treatment and containing not more than 21 percent by weight of total solids. The residual sugar content in natural wine must not exceed 30.0 gram per litre.

### **5.5 Raisin wine**

wine made from dried grapes

### **5.6 Table Wine**

wine having an alcoholic content greater than 7% but not more than 14% alcohol by volume. Table Wine may also be designated as "Light".

### **5.7 Vintage wine**

wine made from grapes, at least 85% of which were grown in a particular year and labelled as such. A season's yield of wine from a vineyard is a vintage wine.

### **5.8 Red wine**

made from the grape varieties, red or mixture of red and white. The fermentation shall be carried out along with the grape skin to allow extraction of colour and tannins, which contribute to the typical colour and flavour of the wine. The maximum volatile acidity, calculated as acetic acid and exclusive of sulphur dioxide is 1.4 g per litre

### **5.9 Rosé wine**

wine having pink colour produced during fermentation with less contact time with skin may be called as Rose wine and shall conform to the requirement specified for Red wine. The volatile acid must not exceed 1.2 gram per litre.

### **5.10 White wine**

shall be prepared by fermentation of white grapes or from juice extracted after removal of skin of red grapes. Based on sugar content Table wine may be of the following types:

#### **5.10.1 Dry wine**

wine that contains up to 0.9 per cent sugar

#### **5.10.2 Medium dry / Semi Dry wine**

residual sugar content of the product must be more than 5.0 grams per litre (0.5%) but not exceed 12.0 gram per litre (1.2%), or not exceed 18.0 gram per litre (1.8%) if the total acidity express as gram of tartaric acid per litre is not more than 10 grams below the residual sugar content.

#### **5.10.3 Extra-Dry wine**

residual sugar content must not exceed 2.5 gram per litre (0.25%).

#### **5.10.4 Medium sweet wine Medium sweet wine**

wine that contains more than 0.5% up to 4.5% residual sugar

#### **5.10.5 Sweet wine**

wine that contains more than 4.5 percent residual sugar.

#### **5.10.6 Sweet natural wine**

Product that must not contain added spirit. The residual sugar content must be more than 2%.

#### **5.10.7 Late harvest wine:**

alcohol content of the product shall be at least 10,0 per cent, but it shall not contain added spirit. The residual sugar content of the product shall be at least 2% and may exceed 3%

#### **5.10.8 Grape wine**

deriving its characteristic colour or lack of colour from the presence or absence of the red colouring matter of the skins, juice or pulp of grapes may be designated as 'red wine', 'pink (or rose) wine', 'amber wine' or 'white wine' as the case may be.

#### **5.10.9 Vermouth**

combination of wine, aromatic plants (including bitter plants) and sugar. Grape and alcohol shall be in limited quantities. Vermouths may contain approved colouring matter. There are two main groups of vermouth which differ in respect of their sugar content. Vermouths containing at least 140 g/L shall be referred to as sweet vermouths while those containing at most 40 g/L of sugar shall be referred to as dry vermouths. Vermouth shall contain not less than 15% and not more than 18% alcohol by volume.

#### **5.10.10 Approved flavoured grape/fruit wine, grape/fruit wine cocktail, aperitif grape/fruit wine**

grape/fruit wine or a mixture of these to which has been added herbs, spices, other botanical substances, fruit juices or a flavouring preparation, and which shall contain not more than 20% absolute alcohol by volume.

### **5.11 Based on carbon dioxide content, wine may be of the following types:**

#### **5.11.1 Sparkling grape wine**

Sparkling wine, sparkling red wine, sparkling white wine is grape wine made effervescent with carbon dioxide resulting solely from the fermentation of the wine within a closed container, tank or bottle. Sparkling wine has a carbon dioxide content of minimum 7.0 g/l or 3.5 bar pressure at 20°C resulting solely from either the primary or the secondary fermentation of the wine within a closed container, tank or bottle

#### **5.11.2 Champagne**

type of sparkling light wine which derives its effervescences solely from the secondary fermentation of the wine within glass containers of not greater than one gallon capacity. It possesses the taste, aroma, and other characteristics attributed to champagne as made in the champagne district of France.

#### **5.11.3 Sparkling light wine**

Having the taste, aroma and characteristics generally attributed to champagne but not otherwise conforming to the standard for "champagne" may in addition to but not in place of the class designations "sparkling wine" may be further designated as "champagne style" or

“Champagne type” or “American champagne” along with one of the following terms: “bulk process”; “fermented outside the bottle”, “secondary fermentation outside the bottle”, “secondary fermentation before bottling”, “not fermented in the bottle”, or “not bottle fermented”. The terms “charmate method” or “charmate process” may be used as additional information.

#### **5.11.4 Crackling wine, petillant wine, frizzante wine**

sparkling wine normally less effervescent than champagne or other similar sparkling wine, but contains sufficient carbon dioxide in solution to product upon pouring under normal conditions, after the disappearance of air bubble, a slow and steady effervescence by the formation of gas bubbles flowing through the wine. Crackling wine has a carbon dioxide content of 3.0 to 5.0g/l or 1.5 to 2.5 bar pressure, at 20°C. Crackling wine which derives its effervescence from secondary fermentation in containers greater than 1 gallon capacity, must be designated “crackling wine – bulk process”. The words “bulk process” must appear in lettering of substantially the same size as the words “crackling wine”.

#### **5.11.5 Extra dry sparkling wine**

residual sugar content of the product shall be more than 1.2% but less than 1.7%.

#### **5.11.6 Dry sparkling wine**

residual sugar content of the product shall be more than 1.7% but less than 3.2%.

#### **5.11.7 Semi-sweet sparkling wine:**

residual sugar content of the product shall be more than 3.2% but less than 5.0%.

#### **5.11.8 Sweet sparkling wine**

residual sugar content of the product shall be more than 5%.

#### **5.11.9 Brut natural Sparkling Wine**

residual sugar content of the product shall be less than 0.3%. The product shall also be a sparkling wine according to the traditional method. No sugar shall be added to the product after the second alcoholic fermentation.

#### **5.11.10 Extra brut sparkling wine**

residual sugar content of the product shall be less than 0.6%.

#### **5.11.11 Brut sparkling wine**

residual sugar content of the product shall be less than 1.2%.

#### **5.11.12 Carbonated grape wine** (carbonated red wine and carbonated white wine):

grape wine made effervescent with carbon dioxide other than that resulting solely from the secondary fermentation of the wine.

#### **5.11.13 Fortified wine:**

wine with high alcohol content achieved by the addition of alcohol (brandy or wine spirits or neutral spirit of agricultural origin) provided a minimum 7.0 per cent comes from fermentation of grapes, grape must and fruits and used as aperitif or dessert wine. Fortified wine may be red or white, dry or sweet.

**Fortified wines are of following types:**

**5.11.13.1 Sherry**

white wine fermented to dryness followed by the addition of alcohol (brandy or wine spirits) to stabilize during maturation in contact with air.

**5.11.13.2 Aromatized wine**

beverage obtained from at least 75% by volume of wine, which has undergone an aromatisation process; to which ethyl alcohol of viticultural origin and/or a wine distillate and/or alcohol of agricultural origin could have been added; which could have undergone a sweetening and/or colouring and/or undergone one or more of other specific oenological practices applicable to this beverage; with an actual alcoholic strength by volume varying between 14.5% minimum and 22%.

**5.12 Wine based beverages**

beverage obtained from at least 50 by volume of wine, which could have undergone the treatments such as sweetening, colouring, addition of aromatising substances or preparations, addition of food-related products, including water, for which the actual alcoholic strength by volume is equal to or above 3.5 vol. and below 14.5 vol., and for which the alcoholic component derives exclusively from the wine or special wine used, except for doses used only to dilute aromatic substances, or colorants, or any other approved substance.

**5.13 Imitation and Substandard or other than standard wine****5.13.1 Imitation wine**

Imitation wine must bear as part of its designation the word "Imitation" and shall include:

- (a) Any wine containing synthetic materials
- (b) Any wine made from a mixture of water with residue remaining after thorough pressing of grapes, fruit or other agricultural products
- (c) Any class or type of wine, whereby the taste, aroma, colour or other characteristics have been acquired in whole or part by the treatment with methods or materials of any kind, of normal wine of such class or type are acquired without such treatment.
- (d) Any wine made from must concentrate at any time to more than 80° (Balling)

**5.14 Substandard or Other than Standard Wine**

The following classes of wine are not standard wine:

**5.14.1 High fermentation wine**

made with the addition of sugar within the limitations prescribed for natural wine except that the alcohol content after complete fermentation or complete fermentation and sweetening is more than 14 percent and wine spirits have not been added.

**5.14.2 Heavy bodied blending wine**

made for blending purposes from grapes or other fruit without added sugar, and with or without added wine spirits, and having a total solids content in excess of 21 percent. Heavy bodied blending wine may be used in blending with other wine made from the same kind of fruit or for removal upon payment of tax, not for sale or consumption as beverage wine.

**5.14.3 Fruit wine:** Wine produced from fruit other than grapes

(a) Shall be prefixed with the name of the fruit. Example wine such as plum wine, apricot wine, pear wine)]. Fruit wine also includes wine made from berries or wine made from a combination of grapes and other fruits (excluding berries).

(b) It is produced by the normal alcoholic fermentation of the juice of sound, ripe fruit including restored or unrestored pure condensed fruit must. It may be of following types:

**5.14.3.1 Citrus Wine:** product of alcoholic fermentation of the juice of sound, ripe citrus fruit.

**5.14.3.2 Cider:** fermented alcoholic beverage made from apple juice. obtained by the fermentation of the juice of apples or a mixture of the juices of apples and pears of which not more than 25 % of the final volume of cider shall consist of fruit juice derived from pears or perry, and with or without the addition of potable water. Sugars may be added before alcoholic fermentation to an extent that is not more than 50 % of the fermentable sugars

**5.14.3.3 Soft cider:** has an alcohol content of more than 0.5 up to 5.0 per cent

**5.14.3.4 Hard cider:** has an alcohol content of more than 5.0 up to 9.0 per cent.

**5.14.3.5 Artificially carbonated hard cider:** hard cider artificially injected with carbon dioxide and containing more than 0.392 but not more than 0.64 gram of carbon dioxide per 100 millilitres

**5.14.3.6 Perry:** wine prepared from pear juice. It is fermentation of the juice of pears or a mixture of the juices of apples and pears of which not more than 25 % of the final volume of perry shall consist of fruit juice derived from apples and with or without the addition of potable water. Sugars may be added before alcoholic fermentation to an extent that is not more than 50 % of the fermentable sugars.

**5.14.3.7 Port:** a fortified wine made with grapes from the Douro Valley in Northern Portugal. Port is required to be aged for a minimum 2 years, but can be aged for longer than that.

#### **5.14.4 Agricultural wine / wine from other agricultural and plant sources**

made from suitable agricultural products other than the juice of grapes, berries, or other fruits. Wine from other agricultural and plant sources may be produced by the normal alcoholic fermentation of the juice or sap of other agricultural and plant sources with or without the addition of sugar or jaggery. It may include the following:

#### **5.14.5 Palm wine/Toddy:**

wine prepared from sap of palm trees and coconut palms.

#### **5.14.6 Bamboo wine**

wine prepared from bamboo sap.

#### **5.14.7 Sake**

produced from rice in accordance with commonly accepted method of manufacture of such product.

#### **5.14.8 Roots Wine (or name of root wine) for example ginger wine**

product of the alcoholic fermentation of the extract or combination of extract and other edible portions of agricultural products either fresh or dried (other than grape, citrus or fruit).

#### 5.14.9 Honey wine/Meade

5.14.9.1 product of the alcoholic fermentation of honey by yeast. Any of the following ingredients may be added during the course of manufacture:

- a) yeast foods;
- b) sulphurous acid;
- c) tartaric or citric acid;
- d) potassium acid tartrate
- e) natural botanical flavours;
- f) fruit spirit or alcohol derived from the alcohol fermentation of a food source distilled to not less than 94% alcohol by volume;
- g) caramel;
- h) carbon dioxide; or
- i) activated carbon, clay or tannic acid as fining agents.

5.14.9.2 Low alcohol wine: alcohol content must be more than 0.5% but must not exceed 4.5%.

### 6. Specific Requirements

**Table 1 — Chemical and Compositional Requirements**

Characteristics	Requirement (maximum limits)
Ethyl alcohol	7% (min)
Soluble sulphates (as Potassium Sulphate)	7% (max)
Total acidity (as tartaric acid)	1.5 g/L (min)
Volatile: Acidity (as acetic acid)	1.3 g/L (max)
<b>Sulphurous acid (as sulphur dioxide)</b>	
Free	70 ppm (max)
Total	350 ppm (max)
<b>Ethyl carbamate</b>	
Table	30pb (max)
Fortified	100ppb (max)

### 7 Packaging

7.1 Wine may be filled in glass liquor bottles or in any other suitable food grade containers, to ensure products safety and quality.

7.2 The bottles or containers shall be of sizes conforming to standard practices and shall be properly sealed in accordance with Government Excise Laws.

**7.3** The container shall not impair the organoleptic or chemical characteristics of the product and/or make it harmful to health.

**7.4** Packing of containers (example: bottles, boxes etc). The containers shall be securely packed in cases or cartons to minimize damage.

**7.5** The inner surfaces of bottles used in packaging shall be smooth without cracks, pinholes, sharp edges or broken bubbles. They shall be free from cords, blisters and stones and as far as possible from loading marks.

## **8 Labelling requirements**

### **8.1 General**

**8.1.1** The label shall not contain any statement, design or device indicating the use of any wine has curative or therapeutic effects unless the claim can be substantiated. In that case the ingredient producing the effect shall be declared and approval of such ingredient must be obtained from the Ministry of Health.

**8.1.2** Labels shall be so designed that the label statements remain conspicuous and legible under normal conditions of purchase and use. Such statements shall be on a contrasting background.

**8.1.3** Labels may contain information other than the mandatory label information required by 7.2, provided such information does not conflict with, nor in any manner qualify those statements required by regulations promulgated under the Bureau 's Laws and Regulations.

**8.1.4** No health claim shall be made on wines.

**8.1.5** The label shall include written warnings about potential health and safety risks, including drinking and driving, risks of excessive consumption (e.g., liver disease, addiction) and interaction with medications.

Additionally, graphic warnings may accompany the text.



**8.1.6** The application of the mandatory pregnancy warnings shall be stated on beverages containing 0.5% ABV or more. The label shall state the effects on pregnancy (e.g., fetal alcohol syndrome).



**8.1.7** The label shall include warnings for underage consumers.



**Table 2 — Minimum Diameter of warning logos or pictogram**

Packaging volume	Minimum requirement (mm)
Over 1 litre	10
500ml –1 litre	8
Under 500ml	5
Not required under 50 ml	-

## 9 Mandatory requirements

### 9.2.1 Brand Name

**9.2.1.1** The brand name shall appear in conjunction with the product name. Where it may be likely to be misleading the word 'brand' or 'type' shall appear in direct conjunction with the brand name.

### 9.2.2 Class, Type or other designation

**9.2.2.1** The name of the product shall depend on the class and type of wine. In the case of table-wines for example, the designation may be dry, medium dry or sweet and the designation for dessert wines may be medium sweet or sweet.

A product labelled as 'Wine' only, is understood to be obtained solely from grapes.

In addition to the mandatory designation for the wine, there may be stated a distinctive or fanciful name, or a designation in accordance with trade understanding.

**9.2.2.1** In lieu of a class designation, a truthful and adequate statement of composition shall appear on the label.

### 9.2.3 Name and address of the manufacturer, packer, importer or distributor

**9.2.3.1** In international exchanges, the official or usual name of country of origin must be mentioned when the product comes from grapes harvested and vinified in this country.

The use of a name of a State such as provided for above is dependent on the agreement of this State:

- a) when the wine is vinified in a country different to that in which the grapes were harvested,
- b) when the wine is a result of a blend of wines from different countries.
- c) The name of the importer or distributor.
- d) The name and address of the manufacturer shall be the name and street address of the producer or bottler of the product. It shall be preceded by the words 'Produced by/for.....', Bottled by..... as applicable.

**9.2.3.2** Labels of imported wines shall bear the words 'Imported by .....' followed by the name of the importer or sole distributor or person responsible for the importation, together with the street address of the principal place of business of such person in Jamaica.

## 9.2.4 Country of origin

**9.2.4.1** The country of origin shall be prominently and clearly stated as

- a) 'Product of. ....', 'produced in ..'. 'Wine of ....'.
- b) 'Blend from (...)'. - if the wine is produced using a blend of wines originating in a number of different countries, the words
- c) 'Wine obtained in (..) from grapes harvested in (...)
- d) if the wine is obtained from one country from grapes harvested in another country, with the blank to be filled in accordingly.

## 9.2.5 Indication of sugar content

**9.2.5.1** The indication of the sugar content on sparkling wine, aerated sparkling wine, quality sparkling wine or quality aromatic sparkling wine

## 9.2.6 Net content shall be stated in the metric system

**9.2.6.1** The net contents shall be declared in the metric system (International System of units (SI)). The declaration of net contents represents the quantity at the time of packaging and is subject to enforcement by reference to an average system of quantity control.

It is recommended that the enforced average system of quantity control is compatible with the requirements set by the International Recommendation OIML R 87 "Quantity of product in pre-packages" and its further updates of the International Organization for Legal Metrology.

## 9.2.7 Alcohol content

**9.2.7.1** The alcoholic content shall be stated as percentage alcohol by volume.

Alcohol content by volume expressed as "alcohol – % by volume", which may be abbreviated as "alc." and/or "vol.", respectively.

## 9.2.8 Declaration of Sulphites

**9.2.8.1** The statement "Contains sulphites" or "Contains (a) sulphiting agent if the level of sulphur dioxide or sulphiting agent is detected at a level of 10 or more parts per million, measured as total sulphur dioxide.

## 9.2.9 Disclosure of major food allergen

**9.2.9.1** The presence of substances known to cause hypersensitivity, including allergies, inter alia shall be indicated on the label of the wine.

**9.2.9.2** The substances concerned are:

Residues of fining agent proteins in wine (milk, milk-based products, egg, and egg-based products, wheat proteins), if their presence can be detected in the final product using the analysis method responding to the criteria fixed by the method OIV-MA-AS315-23.

## Ingredient declaration

### 9.2.10 Batch Code

**9.2.10.1** The batch information number, that is, the information allowing the identification of a defined quantity of wine produced (and packaged) in similar conditions, is freely chosen by the operators and is of such a kind that the information can be clearly distinguished for what it is.

### **9.2.11 Language**

**9.2.11.1** All mandatory label information shall be stated on labels in the English language, except that the brand name, place of production and name of manufacturer, producer, blender, bottlers, packer or shipper appearing on the label need not be in the English language if the words “product of” immediately precede the name of the country of origin stated.

### **9.2.12 Prohibitions**

**9.2.12.1** Any individual covering, carton, or other container of the bottle used for sale at retail, or any written, printed, graphic or other matter accompanying the bottle to the consumer or buyer, shall not contain any statement, design, device or graphic, pictorial or emblematic representation that is prohibited by this standard.

### **9.2.13 Labelling of bulk containers**

**9.2.13.1** When bottles are enclosed in sealed opaque coverings, cartons or other containers used for sale or retail, such coverings, cartons or other containers shall bear all mandatory label information.

## **10 Sampling**

### **10.1 Procedure**

**10.1.1** In drawing, preparing and handling samples, the following precautions and directions shall be observed as far as possible:

**10.1.2** Sampling shall be done by a qualified person who may be a person with statutory authority and if desired may be carried out in the presence of the purchaser (or his representative) and the vendor (or his representative);

**10.1.3** The contents of all containers selected for sampling shall lie mixed as thoroughly as possible by suitable means to obtain a representative sample.

**10.1.4** Precautions shall be taken to protect the samples from extraneous contamination. samples shall be scored in a cool, dark and dry place.

### **10.2 Scale of sampling**

**10.2.1** All cases with containers of the same size containing material of the same type, grade, class and composition, manufactured under the same conditions and at the same time shall constitute a lot or batch.

**10.2.2** All the containers drawn from a particular lot shall be considered a sample for resting purposes.

**10.2.3** Samples shall be tested from each lot for ascertaining conformity of the material to the requirements of the specification.

**10.2.4** The number of containers to be selected from each lot shall be as detailed in Table 3.

**Table 3 — Sampling plan for physical and chemical requirements**

Lot size	Sample size	Acceptance no.	Rejection no.
51-500	8	1	2
501- 3200	13	2	3
3201 - 35000	20	3	4
35001- 500 000	32	5	6
500 001 and over	50	7	8

AQL -6.5

**10.2.5** The containers shall be selected at random. In order to ensure randomness of selection, random number tables shall be used. If random number tables are not available chi: following procedure shall be used:

Starting from any case count 1, 2, 3, 4 .. 'r' in a systematic manner. Every  $r^{\text{th}}$  case counted shall be withdrawn until the desired number is obtained; 'r' being the integral part of  $N/n$ , where 'N' is the total number of cases in the lot and 'n' is the number of cases to be selected. One container shall draw from each case.

U

**10.2.6** All the cases selected shall be opened and the containers examined visually for the conditions of packing, the external appearances and the fill.

**10.2.7** Sampling shall be done as detailed in Table 3.

NOTE. This sampling plan was derived from ISO 2859-1. Inspection level S3 was chosen on the basis that all the items in a lot would have received uniform treatment. The effectiveness of the sampling plan is dependent on the execution of proper quality control procedures.

**10.2.8** Tests shall be made on the composite sample prepared by thoroughly mixing equal quantities from the individual sample containers. This result shall satisfy the requirements of the standard.



### **Standards Council**

The Standards Council is the controlling body of the Bureau of Standards Jamaica and is responsible for the policy and general administration of the Bureau.

The Council is appointed by the Minister in the manner provided for in the Standards Act, 1969. Using its powers in the Standards Act, the Council appoints committees for specified purposes.

The Standards Act, 1969 sets out the duties of the Council and the steps to be followed for the formulation of a standard.

### **Preparation of standards documents**

The following is an outline of the procedure which must be followed in the preparation of documents:

1. The preparation of standards documents is undertaken upon the Standard Council's authorisation. This may arise out of representation from national organisations or existing Bureau of Standards' Committees of Bureau staff. If the project is approved it is referred to the appropriate sectional committee or if none exists a new committee is formed, or the project is allotted to the Bureau's staff.
2. If necessary, when the final draft of a standard is ready, the Council authorises an approach to the Minister in order to obtain the formal concurrence of any other Minister who may be responsible for any area which the standard may affect.
3. The draft document is made available to the general public for comments. All interested parties, by means of a notice in the Press, are invited to comment. In addition, copies are forwarded to those known, interested in the subject.
4. The Committee considers all the comments received and recommends a final document to the Standards Council
5. The Standards Council recommends the document to the Minister for publication.
6. The Minister approves the recommendation of the Standards Council.
7. The declaration of the standard is gazetted and copies placed on sale.
8. On the recommendation of the Standards Council the Minister may declare a standard compulsory.
9. Amendments to and revisions of standards normally require the same procedure as is applied to the preparation of the original standard.

### **Overseas standards documents**

The Bureau of Standards Jamaica maintains a reference library which includes the standards of many overseas standards organisations. These standards can be inspected upon request.

The Bureau can supply on demand copies of standards produced by some national standards bodies and is the agency for the sale of standards produced by the International Organization for Standardization (ISO) members.

Application to use the reference library and to purchase Jamaican and other standards documents shall be addressed to:

Bureau of Standards Jamaica

6 Winchester Road

P.O. Box 113,

Kingston 10

JAMAICA, W. I.