
Draft Jamaican Standard
Specification
for
Brewed Products



BUREAU OF STANDARDS JAMAICA

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DRAFT JAMAICAN STANDARD

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ICS 67.160.10

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Specification

for

Brewed Products

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This standard was circulated in the draft form for comment under the reference DJS 379: 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

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Foreword

This specification is a modified adoption of CARICOM Regional Standard CRS 41:2016, *Brewed Products – Specification*, which was developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ) and approved by the CARICOM Council for Trade and Economic Development (COTED) at its 43rd Meeting held in November 2016.

This standard is intended for use by manufacturers, brewers, bottlers, and importers of brewed products, to ensure that consumers in Jamaica are supplied with products of acceptable quality and safety, and to support the fair trade and export of these products.

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 CODEX, The CARICOM Regional Organisation for Standards and Quality, the Code of Federal Regulations, and the International Organization for Standardization to reproduce material from the documents referenced below.

Related Documents

This standard makes reference to the following:

- a) *JS Codex STAN 192, Jamaican General standard for food additives*
- b) *Food Chemicals Codex*
- c) *ISO 2859-1 - Sampling procedures for inspection by attributes- Part 1: Sampling plans indexed by acceptable quality level (AQL) for lot by lot inspection.*
- d) *CRS 41: 2016 CARICOM Regional Standard – Brewed products*

Draft Jamaican Standard Specification for Brewed Products

1. Scope

This standard specifies requirements for brewed products to be sold or traded in the region.

It is not applicable to beverages that are not derived from cereals and are sold under common names, including the words, "beer" and "ale"

EXAMPLE Ginger Beer, Ginger Ale, Root Beer are not covered by the standard.

2. Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

- a) JS CRS 40 -Labelling of brewed products
- b) CAC/GL 66, *Guidelines for the use of flavourings*
- c) JS Codex STAN 192, *Jamaican General standard for food additives*
- d) CXS 193, *General standard for contaminants and toxins in food and feed*
- e) JS CRS 5, *Labelling of pre-packaged foods*
- f) CXC 1, *General principles of Food Hygiene*

3. Definitions

For the purpose of this standard the following definition applies:

3.1

alcohol content

percentage, by volume, of ethyl alcohol at 20 °C, which is contained in the brewed products and which is determined by an approved method

alcohol

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 (C²H⁵OH) 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 (C²H⁵OH) or Ethanol.

3.2

ale

stout

porter

malt liquor

beverage produced by the alcoholic fermentation of a wort containing sugar or other sweeteners by yeast (*Saccharomyces spp*) which has been brewed in such a manner so as to have the aroma, flavour, and other characteristics that are commonly recognised in ale, stout, porter or malt liquor.

3.3

average weight system

system of weights and measures control for packaged products under which the supplier of packaged products is responsible for ensuring that consumers receive on average, the declared quantity as shown on the label

3.4

beer

beverage produced by the alcoholic fermentation of a wort by yeast (*Saccharomyces* spp), which has been brewed in such a manner as to have the aroma, flavour, and other characteristics that are commonly recognised in beer

3.5

brewed products

beverages derived from cereals that are manufactured and sold under the following common names:

- a)ale;
- b)beer;
- c)lager or lager beer;
- d)malta;
- e)malt liquor;
- f)radler;
- g)shandy;
- h)stout or porter.

3.6

bright beer

beer in which yeast is no longer in suspension and is removed by a filtration or a clarification process

3.7

hops

the hop cone, pelletized cones and extracts derived from the hop plant (*Humulus lupulus*), that imparts the bittering and aroma compounds

3.7.1

hop extract

extract prepared from hops by a process using carbon dioxide or ethyl alcohol, in accordance with good manufacturing practice

3.7.2

pre-isomerised hop extract

hop extract made from hops using liquid carbon dioxide or ethyl alcohol from which the alpha-acids have been isolated and isomerised with dilute acid and heat

3.7.3

hop pellets

pellets produced by hammering or milling hops to a fine powder and then running the powder through a high-pressure pelletizing disc followed by cooling and vacuum packaging

3.8

lager beer

beer produced from wort, fermented by yeast (*Saccharomyces* spp), which has been stored under cold conditions during clarification and maturation, and which has been brewed in such a

manner as to have the aroma, flavour and other characteristics that are commonly recognised in lager beer

3.9

malta

beverage produced by combining wort, sugar, hops and carbon dioxide, to which yeast flavour and or other flavours may be added, which has the aroma, flavour and other characteristics that are commonly recognised in malta.

3.10

mash

mixture of milled malted barley, milled malt, milled wheat or other milled cereal and potable water, with or without other ingredients or processing aids, which is fermentable

3.11

milk Stout

stout, which includes lactose or other sweetener, added after fermentation

3.12

nominal Declared Quantity

the amount of the commodity, which is stated on the label and which any package is expected to contain

3.13

non-Standard Packages

packages with negative errors larger than the tolerable negative error (TNE) specified for the declared quantity

NOTE Refer to Table A.1.

3.14

package

any container, wrapper, confining band or card in which the good is intended for sale to the retail purchaser or distribution to the public

3.15

radler

beverage comprised of a mixture of beer or lager beer with natural citrus blends, extracts or flavour, sugar, carbon dioxide, and potable water

3.16

shandy

beverage made by mixing beer or lager beer with a fruit or vegetable juice, extract or flavour, sugar, carbon dioxide and potable water

3.17

wort

unfermented aqueous extract of malted barley and other unmalted carbohydrate sources

NOTE Wort is usually prepared from potable water, malted barley, wheat or other cereal, with hops, hop pellets or hop extract with or without other added ingredients.

4. Classification of brewed products

4.1 Brewery products shall be classified in accordance with the alcohol content as outlined in Table 1.

Table 1 — Classification of brewed products by alcohol content

Common name of product	Alcohol by volume (%)
Near Beer Non-alcoholic Beer Non-alcoholic Ale Non-alcoholic Stout Non-alcoholic Porter	<0.5
Low Alcohol Beer Low Alcohol Ale Low Alcohol Stout Low Alcohol Porter	0.5 - 1.0
Extra Light Beer Extra Light Ale Extra Light Stout Extra Light Porter	1.1 - 2.5
Light Beer Light Ale Light Stout Light Porter	2.6 - 4.0
Beer Ale Stout Porter	4.1 - 5.5
Strong Beer Strong Ale Strong Stout Strong Porter Malt Liquor	5.6 - 8.5
Extra Strong Beer Extra Strong Ale Extra Strong Stout Extra Strong Porter Extra Strong Malt Liquor	>8.5
Common name of product	Alcohol by volume (%)
Near Beer Non-alcoholic Beer Non-alcoholic Ale Non-alcoholic Stout Non-alcoholic Porter	<0.5
Low Alcohol Beer Low Alcohol Ale Low Alcohol Stout Low Alcohol Porter	0.5 - 1.0
Extra Light Beer Extra Light Ale Extra Light Stout Extra Light Porter	1.1 - 2.5
Light Beer Light Ale Light Stout Light Porter	2.6 - 4.0

Beer Ale Stout Porter	4.1 - 5.5
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4.2 Shandy shall contain not less than 0.5% alcohol by volume and not more than 1.6% alcohol by volume.

4.3 Radler shall contain not less than 1.6 % alcohol by volume and not more than 4.0 % alcohol by volume.

Malta shall have no detectable alcoholic content.

5 Food additives

5.1 The following ingredients may be used in brewery products in accordance with the provisions of the most recent revision of the Codex Alimentarius General Standard for Food Additives, JS CODEX STAN 192:

- a) carbon dioxide;
- b) caramel;
- c) dextrin;
- d) stabilising agents;
- e) acidity regulating agents;
- f) ascorbic acid, iso-ascorbic acid and or their salts, and potassium and sodium metabisulphite;
- g) benzoic, sorbic, phosphoric acids and or their salts;
- h) flavouring agents;
- i) sweeteners and sweetening agents or
- j) other permitted optional ingredients in accordance with the European Union, FDA, World Health Organization (WHO) and any other internationally acceptable guidance.

6 Processing aids

6.1 Any of the following filter aids and clarifying agents shall be used in the brewing industry:

- a) acacia gum;
- b) activated carbon;
- c) bentonite;
- d) calcium silicate;
- e) magnesium and aluminium silicate;
- f) cellulose;
- g) collagens;
- h) diatomaceous earth;
- i) gelatine;
- j) silica gel and polyvinyl pyrrolidone;
- k) isinglass;
- l) perlite;

- m) alginates;
- n) tannic acid; and
- o) tannin.

NOTE There is no single, globally harmonized list of "internationally accepted" processing aids. Therefore, their acceptance will be determined by the national or regional food safety authorities (e.g., NCRA, MOH, FDA in the US, EFSA in the EU, FSANZ in Australia/New Zealand, Health Canada) based on safety assessments and technological need.

7 Health, safety and hygienic requirements

7.1 Contaminants

When tested in accordance with methods stated in the Food Chemicals Codex, the concentration of the metals listed in Table 2 shall not exceed the maximum levels specified.

Table 2 — Maximum residue levels for heavy metals

Heavy metal	Maximum level (mg/kg)
Arsenic (As)	0.20
Copper (Cu)	1.50
Lead (Pb)	0.50
Mercury (Hg)	0.05
Zinc (Zn)	5.00

7.2 Pasteurisation or sterile filtration shall be employed for brewed products to remove or prevent the growth of pathogenic or spoilage micro-organisms. Products that have been sterile filtered only shall be refrigerated throughout the expected shelf life.

7.3 Cereals used in manufacturing brewery products shall meet the acceptable quality standards as set by national legislation or by the Codex Alimentarius Commission, whichever is lower.

7.4 Cereals and other ingredients used to manufacture brewery products shall be inspected before use, and any that are found unsuitable in accordance with 6.1.3 and 6.1.4 shall be separated from those selected for processing.

7.5 All water used in manufacturing brewery products and in washing equipment shall be of potable quality, and any steam used in sterilizing or cleaning equipment shall be generated from potable water and be free from chemicals used in boiler water treatment.

7.6 Brewed Products shall comply with the microbiological limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Microbiological limits for Brewed Products

Microbiological parameter	Limits (CFU/100mL)
Total plate count	<10
Yeast/ mould count	0
Coliform count	0
Lactic Acid bacteria	<10

NOTE CFU – Colony Forming Unit

8 Packaging

8.1 The materials used for containers and their closures shall not alter the flavour, colour, aroma or other characteristics of the brewery product or render it harmful to health of the consumer.

8.2 Retail containers used in packaging of brewery products shall be made from clear or coloured glass, aluminium or tin-plated metal or food grade plastic.

8.3 The quantity of a brewery product contained in a closed container shall be in accordance with the legal requirements or common trade practice in the country of sale and may be stated as the average or nominal declared quantity.

8.4 Brewery products may be distributed or sold in bulk containers that conform to the general requirements above and are cleaned and filled in accordance with good manufacturing practices.

8.5 Containers shall be protected by the use of suitable shipping cases during transport, storage, and handling which will guard against hazards of shock, temperature, or corrosion.

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

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

8.8 The container should not impair the organoleptic or chemical characteristics of the product and/or make it harmful to health.

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

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

9 Labelling requirements

9.1 The labelling of retail packages of brewery products shall conform to the requirements of the JS CRS 40 -Labelling of brewed products.

9.2 No health claim shall be made on brewed products.

9.3 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, the following graphic warnings may accompany the text:



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



9.5 The label shall include warnings for underage consumers as follows:



Table 4 - 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	-

10 Sampling

10.1 Sampling of retail packages

10.1.1 Where there are several batches of products, which can be identified and separated, each batch shall be treated as a separate lot. Samples shall be taken from each lot to ascertain if they meet the requirements of this standard.

10.1.2 Where the packages are packed in cases, such as multipacks containing 6, 12, or 24 retail packages, a case may be treated as a unit for the purpose of sampling.

10.1.3 Samples shall be taken from the lot by random selection using random number tables. If such tables are not available, the retail packages or cases shall be counted in a systematic manner, "1, 2, 3, ...r". The r^{th} unit shall be taken as a sample, where $r = N/n$, or the integral part of N/n , and N is the number of units in the lot, and n the units to be sampled, in accordance with Table 3. One retail package shall be taken from each case so selected.

10.1.4 Sampling shall be done in accordance with the requirements in Table 4. This sampling plan is described in the ISO 2859-1: Sampling procedures for inspection by attributes. Special inspection level S-3 was chosen on the basis that all the items in a lot should have received uniform treatment. The effectiveness of the sampling plan is dependent on the execution of proper quality control procedures.

Table 5 — Acceptance criteria

Acceptable Quality Limit (AQL) = 6.5%

Number of units in lot (N)	Number of units in sample (n)	Acceptance number	Rejection number
2 to 50	2	0	1
51 to 500	8	1	2
501 to 3200	13	2	3
3201 and over	20	3	4

^a Deviations from the prescribed sampling plan and acceptance criteria as set out in Table 5 shall be accepted on the provision of documented verifiable proof, as appropriate.

NOTE By selecting an inspection level like S-3, you are defining the size of the sample, which is then used with the chosen AQL to determine the acceptance number for the lot.

10.1.4 The quantity of brewed products needed for testing are dependent on the number of tests to be done. Where acceptable, tests may be performed on a composite sample made by mixing equal quantities taken from each unit.

10.1.5 Composite samples shall be prepared in a clean, dry sampling container that will not affect the characteristics of the product.

10.1.6 All samples shall be marked for identification and kept under conditions that will not affect the product, until required for testing.

10.1.7 When testing for "quantity of fill" or "net contents", samples shall be taken as set out in Table 5. The net contents in each package taken in the sample shall be measured and the average net contents determined. The lot shall be rejected if the average net content is less than the declared net contents or if more than 2.5 % of the packages sampled are non-standard packages.

NOTE Refer to Annex A for the average quantity system.

10.2 Sampling of bulk packages

10.2.1 Each bulk package shall be treated as a batch or lot for purposes of sampling.

11.1 Weights and measures

Calibration and certification of weighing and measuring devices, used in the production of brewery products, shall comply with the requirements set out in national legislation.

Annex A (normative)
The average quantity system

A.1 The declared quantity of a package shall accurately reflect the quantity being supplied, so that the average net contents of the packages in a lot or production run may not be less than the declared quantity.

A.2 Negative error shall be the difference between the actual quantity and the nominal declared quantity, given that the actual quantity is less than the nominal declared quantity.

A.3 No more than 2.5% of the packages in a lot or production run shall have negative errors more than the prescribed tolerable negative error.

A.4 No packages shall have a negative error which exceeds twice the prescribed tolerable negative error.

Table A.1 — Tolerance negative errors (TNEs)

Nominal quantity (Qn) (g or ml) as % of Qn	Tolerable negative error (TNE) ml	
5-50	9	-
50-100	-	4.5
100-200	4.5	-
200-300	-	9
300-500	3	-
500-1000	-	15
1000-10000	1.5	-
10000-15000	-	150
Above 15000	1	-

NOTE 1 TNEs shown as percentages should be rounded up to the nearest 1/10 ml above when calculated in units of weight or volume.

NOTE 2 Extracted from OIML R87.

Annex B (informative)

Guidelines for good hygienic practices, manufacturing and processing of brewed products

B.1 Storage

Ingredients shall be stored in conditions of temperature, humidity and ventilation which will prevent deterioration before use.

B.2 Construction of buildings

A factory or brewery manufacturing brewery products mentioned in this standard shall conform to the requirements of the competent national authority responsible for food safety.

B.3 Sanitation

A factory or brewery manufacturing brewery products covered by this standard shall operate a sanitation programme that is acceptable to the competent national authority responsible for food safety.

B.4 Processing

B.4.1 Processing shall be carried out under a food safety management system, which is based on the principles of Hazard Analysis Critical Control Points (HACCP), as defined by the Codex Alimentarius Commission or similar accredited food quality management programme.

B.4.2 The manufacturer of brewery products shall ensure that all instruments on processing equipment are regularly calibrated and are maintained in good working order.

B.4.3 The manufacturer of brewery products shall maintain records of the processing conditions, calibration checks, and of any test applied to each batch of product and keep such records for at least one year after the date of production. These records shall be available for inspection by the competent national authority responsible for food hygiene or the National Standards Body.

B.5 Filling and packaging

B.5.1 All new glass containers shall be rinsed and/or washed with potable water immediately before filling.

B.5.2 All returnable glass containers which have been previously used, shall be cleaned prior to use in such a manner that no viable micro-organisms or detectable chemical residues remain on the surface with which the contents will come into contact

B.5.3 Metal or plastic containers shall be rinsed and or washed with potable water, ozonized water or air rinsed with filtered or sterile air immediately before filling.

B.5.4 Empty containers shall be inspected visually or otherwise for defects and foreign matter, and the defective containers removed from the filling line.

DRAFT JAMAICAN 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 should be addressed to:

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