DJS 381: 2026
ICS 27.160.10

Draft Jamaican Standard

Specification

for

Tequila

BUREAU OF STANDARDS JAMAICA

PUBLIC COMMENT PERIOD:

10 MAY 2026 – 09 JULY 2026

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 381: 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 submittor.
- 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

DJS 381: 2026

ICS 27.160.10

Draft Jamaican Standard

Specification

for

Tequila

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
E-mail: info@bsj.org.jm

Month 202X

ISBN XXX 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 381: 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

Tables

Foreword

This standard is intended for use by manufacturers, bottlers and importers of Tequila, 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 Mexican Ministry of Economy and the International Organization for Standardization to reproduce material from the documents referenced below.

Related Documents

This standard makes reference to the following:

a) NOM-006- SCFI *Official Mexican Standard Alcoholic Beverages- Tequila Specifications*
b) ISO 2859-1, *Sampling procedures for inspection by attributes- Part 1: Sampling plans indexed by acceptable quality level (AQL) for lot by lot inspection.*
c) NMX-V-017-NORMEX- *Alcoholic Beverages – Determination of dry extract and ash – test methods*

Draft Jamaican standard specification for Tequila

1. Scope
This Standard specifies requirements and sampling for Tequila.

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) CAC/GL 66, *Guidelines for the use of flavourings*
b) CXS 192, *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 applies:

3.1
acceptable Quality Limit (AQL)
AQL is the maximum percentage or ratio of defective items in a product batch that is considered tolerable for acceptance during sampling inspections.

3.2
acceptance Number
The number of non-conforming product that will be accepted.

3.3
agave spirits
distilled spiritous beverages derived from the fermentation of the sugars of the agave plant. May include and not limited to tequila, mezcal, bacanora, raicilla, and sotol.

3.4
agave spirits Aging
gradual transformation process during which agave spirits develop enhanced sensory characteristics such as aroma, flavour, and colour through natural physical and chemical changes that occur while it rests in oak or Encino oak (holm oak) barrels

3.5
alcohol
The term "alcohol", when used without a qualifying adjective, refers to ethyl alcohol (C_2H_5OH) and includes all concentrations of this substance in water.

Ethyl alcohol or ethanol" means a transparent, colourless, flammable, volatile liquid miscible with water, ether or chloroform and obtained by the fermentation of carbohydrates with yeast.

3.6
alcohol, methyl (methanol)

The simplest of all alcohols, having the chemical formula CH3OH. Methyl alcohol or "methanol" means a clear, colourless and flammable liquid.

NOTE Consumption of which above the specified limits may cause blindness or death.

3.7
alcoholic fermentation
The process by which fermentable sugars are converted into alcohol by the action of enzymes using microorganisms.

3.8
distillation
process of separating alcohol from the fermented agave juice by heating it and then condensing the vapor to obtain a purified, concentrated alcoholic liquid which becomes agave spirits.

3.9
fermentation
transformation of the sugars of vegetable origin into ethylic alcohol and carbon dioxide, with the creation of other compounds that will contribute to the final sensorial characteristics of agave spirits

3.10
fermentation alcohol
Alcohol produced by the fermentation of raw materials containing monosaccharides, disaccharides, and polysaccharides after hydrolysis.

3.11
inspection level
The inspection level designates the relative amount of inspection and determines the sample size.

3.12
lLot
Definite amount of some product, material or service, collected together.

NOTE An inspection lot may consist of several batches or parts of batches.

3.13
mellowing
Procedure to soften the flavour of the Tequila, through the addition of one or more of the following ingredients:
- Caramel colouring
- Natural oak or Encino oak extract (holm or holm oak extract).
- Glycerine
- Sugar-based syrup

3.14
musts
Sugary liquid, obtained from the extraction of the hydrolysed agave and added with other sugars, according to this NOM, ready to be fermented.

3.15
responsible authority
The responsible authority may be:

a) the quality department within a supplier's organization (first party);
b) the purchaser or procurement organization (second party);
c) an independent verification or certification authority (third party);
d) any of a), b) or c), differing according to function as described in a written agreement between two of the parties, for example a document between supplier and purchaser.

3.16
spirit
As ordinarily used, this term refers to any distilled liquor (such as brandy, whiskey, rum or gin). It is also employed as a synonym for unflavoured alcohol of any strength.

3.17
strength
The concentration of alcohol by volume which is present.

3.18
tequila Aging
The slow transformation that allows the product to acquire additional sensorial characteristics, obtained through physical-chemical processes that take place naturally while the product is resting in oak or Encino oak (holm or holm oak) containers.

4 Requirements

4.1 Essential ingredients

4.1.1 Ingredients

The ingredients for agave spirits may include the following:

a) Agave plant

b) potable, distilled or demineralized water or distilled water complying with the relevant

4.1.2 Processing aids

Only food grade processing aids generally recognized as safe for human consumption shall be used during the manufacture of Agave spirits.

4.1.3 Optional ingredients (not permitted in "100% agave spirits)

These may include:

a) Natural oak or Encino oak extracts; and

b) Other fermentable sugars (e.g., cane sugar, corn syrup, food grade glycerine- sugar-based syrup)

4.1.3.1 Flavourings may be used in the manufacture of Agave spirits and shall be in accordance with CAC/GL 66.

4.2 General requirements

4.2.1 Tequila shall:

a) have the characteristic colour, aroma, flavour and texture of the product;

b) be free of foreign odour and taste; and

c) be free of particulate matter.

4.3 Product Description

4.3.1 Tequila

4.3.1.1 The regional alcoholic beverage obtained by distilling musts, prepared directly and originally from extracted material, in the manufacturing facilities of an Authorized Producer, which must be located in the territory specified in the Declaration, derived from the hearts of *tequilana weber blue variety*

4.3.1.2 Agave, previously or subsequently hydrolysed or cooked, and subjected to alcoholic fermentation with cultivated or uncultivated yeasts, wherein said musts may be enhanced and blended together before fermentation with other sugars up to a proportion no greater than 49% of total reducing sugars expressed in units of mass, Tequila is a liquid that may have colour, when matured, mellowed, or added with a specific colour.

4.3.1.3 Tequila may be enhanced by the addition of sweeteners, colouring, aromatisers and/or flavourings permitted by the relevant authority in order to provide or intensify its colour, aroma and/or flavour.

Reference to the term "Tequila" in this standard is understood to apply to the two categories indicated in Section 5, except for express references to "100% agave" Tequila.

4.3.2 Silver Tequila (*Blanco*)

Transparent product not necessarily colourless, without additives, obtained through distillation, whose commercial alcohol content must be adjusted by dilution with water and the provisions in article 6.1.1.1 in the cases that apply; possibly having an aging process of less than two months in oak or Encino oak containers.

4.3.3 Gold Tequila (*Joven* or *Oro*)

Product resulting of the mix between white Tequila with aged, extra-aged or ultra-aged Tequilas.

Also called Tequila *joven* or gold is the product that results from blending silver Tequila with any of the ingredients listed in section 3.12 in what is known as mellowing.

4.3.4 Aged Tequila (*Reposado*)

A product which may be enhanced by mellowing, subject to an aging process of at least two months in direct contact with the wood of oak or Encino oak (holm or holm oak) containers. Its commercial alcohol content must be adjusted by dilution with water, as applicable.

The result of blending aged Tequila with extra-aged Tequila is considered aged Tequila.

4.3.5 Extra-aged Tequila (*Añejo*)

A product that may be enhanced by mellowing, subject to an aging process of at least one year in direct contact with the wood of oak (holm or holm oak) or Encino oak containers with a maximum capacity of 600 liters. Its commercial alcohol content must be adjusted by dilution with water.

The result of blending extra-aged Tequila with ultra-aged Tequila is considered extra-aged Tequila.

4.3.6 Ultra-aged Tequila (Extra Añejo)

A product that may be enhanced by mellowing, subject to an aging process of at least three years, in direct contact with the wood of the oak or Encino oak containers, whose maximum capacity is 600 liters, its commercial alcohol content must be adjusted with dilution water.

4.4 Organoleptic characteristics

4.4.1 Appearance: Light-, medium- or full-bodied, depending on how long the tequila clings to the glass, creating 'tears' or 'legs'.

4.4.2 Colour: White tequila is crystal-clear and transparent, with hints of silver. The colour of

other tequilas, which may be smoothened, ranges from straw to dark straw, with golden-to-reddish or ochre hues; these other tequilas are aged in direct contact with the wood of common oak or holm oak barrels.

4.4.3 Aroma:

a) White tequila: hints of fruity and floral citrus notes.

b) Young tequila: wood aroma.

c) Aged tequila: spicy aromas; slightly sweet, vanilla- and butter-tinged tone.

d) Extra-aged and ultra-aged tequilas: floral and fruity aromas.

4.4.4 Flavour:

a) White tequila: cooked agave and pronounced herbal notes.

b) Young tequila: presence of herbs, cooked agave, raw agave, hints of wood.

c) Aged tequila: soft, slightly sweet and fruity flavours; slight bitterness and a slight-to-moderate impact from the alcohol.

d) Extra-aged and ultra-aged tequilas: dried fruit, spices, vanilla, wood, caramel and smoke, with astringency.

5 Classification

5.1 Categories

Tequila is classified in one of the following two categories, based on the percentage of natural Agave sugars used it is production:

5.1.1 "100% agave"

A product whose fermentation may not be enhanced with sugars other than those obtained from the *tequilana weber* blue variety Agave grown in the territory specified in the Declaration. For the product to be considered "100% agave" Tequila, it must be bottled in the bottling plant controlled by the Authorized Producer, which must be located within the territory specified in the Declaration.

This product must be labelled using one of the following statements: "*100% de agave*," "*100% puro de agave*," "*100% agave*," or "*100% puro agave*," to which the word "azul" ["blue"] may be added.

5.1.2 "Tequila"

5.1.2.1 The product whose musts may be enhanced and blended together prior to fermentation with other sugars in a proportion not to exceed 49% of total reducing sugars expressed in units of mass. This maximum enhancement of up to 49% of total reducing sugars expressed in units of mass may not be done with sugars from any species of Agave.

Table 1 — Specific chemical requirements for Tequila

Characteristic	Silver Tequila		Gold Tequila		Aged Tequila		Extra Tequila		Ultra Aged Tequila	
	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max
Alcohol content at 293 K (20°C) (% Alc. Vol.)	35	55	35	55	35	55	35	55	35	55
Dry Extract (g/L)	0	0.3	0	5	0	5	0	5	0	5

Values expressed in mg/100 ml of Absolute (Anhydrous) Alcohol										
Higher Alcohols (alcohols with molecular weight higher than ethyl alcohol (e.g. amyl alcohol)	20	500	20	500	20	500	20	500	20	500
Methanol	30	300	30	300	30	300	30	300	30	300
Aldehydes	0	40	0	40	0	40	0	40	0	40
Esters	2	200	2	200	2	250	2	250	2	250
Furfural	0	4	0	4	0	4	0	4	0	4

5.1.2.2 When the tequilas defined in sections 4.3 are added with sweeteners, colouring, aromatizers and/or flavourings permitted by the CODEX STAN 192 in order to provide or intensify their colour, aroma and/or flavour, the total reducing sugars shall have a maximum limit of 75 g/L, according to the NMX-V-006-NORMEX and their dry extract shall have a maximum limit of 85 g/L, according to the NMX-V-017-NORMEX. For purposes of this paragraph, compliance with Sub-section 11.1.c) is required.

5.1.2.3 The use of any of the mellowing additives to which section 4.1 of this Standard refers must not be more than 1% in relation to the total Tequila weight before it is bottled. The producer must keep the corresponding records of the raw material used.

5.1.2.4 Geographical area

The source of the raw material used to make tequila and the place of production must be located in the geographical area protected by the designation of origin, which comprises:

a. 181 municipalities in Mexico: all of Jalisco state (particularly the municipality of Tequila, which gives the name to this geographical indication), eight municipalities in Nayarit state (Ahuacatlán, Amatlán de Cañas, Ixtlán del Río, Jala, Xalisco, San Pedro de Lagunillas, Santa María del Oro and Tepic), seven in Guanajuato state (Abasolo, Ciudad Manuel Doblado, Cuerámaro, Huanimaro, Pénjamo, Purísima del Rincón and Romita)

b. 11 in Tamaulipas state (Aldama, Altamira, Antiguo Morelos, Gómez Farías, González, Llera, Mante, Nuevo Morelos, Ocampo, Tula and Xicoténcatl)

c. 30 in Michoacán state (Briseñas de Matamoros, Chavinda, Chilchota, Churintzio, Cotija, Ecuandureo, Jacona, Jiquilpan, Marcos Castellanos, Maravatío, Nuevo Parangaricutiro, Numarán, Pajacuarán, Peribán, La Piedad, Los Reyes, Regules, Sahuayo, Tancítaro, Tangamandapio, Tangancícuaro, Tanhuato, Tingüindin, Tocumbo, Venustiano Carranza, Villamar, Vista hermosa, Yurécuaro, Zamora and Zináparo)

6 Food additives

Food additives may be used in the production of Tequila in accordance with CODEX STAN 192.

7 Contaminants

7.1 Heavy metals

7.2 Tequila shall comply with the relevant provisions of CXS 193.

7.3 Tequila shall comply with the heavy metal limits given in Table 2.

Table 2 — Heavy metal contaminants limits for Tequila

Heavy metal	Maximum level (mg/kg. maximum)
Arsenic (As), mg/kg	0.1
Lead (Pb), mg/kg	0.1
Tin (Sn), mg/kg (for the canned beverages)	150
Copper	1.50
Iron	2.00
Mercury	0.05
Cadmium	0.003

8 Hygiene

8.1 Tequila shall be produced, processed, handled and stored in accordance with CXC 1.

8.2 Tequila 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 Tequila

Microbiological parameter	Limits (CFU/ml) at time of Bottling	Limits (CFU/ml) at 1 week postproduction
Total plate count	< 100CFU /100 ml	30 CFU
Yeast/ mould count	< 25 CFU /100 ml	10 CFU
Coliform count	< 1 CFU /100 ml	-
NOTE CFU- Colony Forming Unit		

9. Packaging

9.1 Alcoholic Beverages shall be filled in glass liquor bottles or in any other suitable food grade containers, to ensure products safety and quality.

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

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

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

9.5 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.

10. Labelling

10.1 In addition to the requirements in JS CRS 5, each package shall be legibly and indelibly labelled with the following:

a. name of the product
b. name, physical location and address of manufacturer
c. ethyl alcohol content, expressed as percent by volume
d. list of ingredients in descending order of proportion by mass
e. net contents
f. date of manufacture
g. best before date
h. batch identification number/code
i. country of origin
j. storage condition; and 'Declaration of statutory warnings, where applicable

10.2 No health claim shall be made on alcoholic beverages.

10.3 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, graphic warnings may accompany the text.

10.4 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).

10.5 The label shall include warnings for underage consumers.

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	-

11 Sampling

Sampling and testing shall be carried out in accordance with ISO 2859-1.

11.1 Sampling plan

combination of sample size(s) to be used and associated lot acceptability criteria.

NOTE 1 A single sampling plan is a combination of sample size and acceptance and rejection numbers.

NOTE 2 A sampling plan does not contain the rules on how to draw the sample.

11.1.1 The inspection level required for any particular application shall be specified by the responsible authority. This allows the authority to require greater discrimination for some purposes and less for others.

All the containers drawn from a particular lot shall be considered a sample for testing purposes.

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

The number of containers to be selected from each lot shall be in accordance with the requirements given in Table #5.

11.1.3 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 the following procedure shall be used:

Starting from any case count 1,2,3,4 ……. 'r' in a systematic manner. Every 'r^{th}' case thus 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 be drawn from each case.

11.1.4 All the cases selected shall be opened and the containers inspected for the conditions of packing, the external appearances and the fill.

11.1.5 All the cases selected shall be opened and the containers inspected for the conditions of packing, the external appearances and fill.

11.1.6 Sampling shall be done in accordance with the requirements in Table #5.

11.1.7 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.

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.

Table 5 - Sample plan for chemical and physical requirements

Acceptable Quality Limit (AQL) = 6.5%			
Lot Size	Sample Size	Acceptance number	Rejection number

2 - 50	2	0	1
51 - 500	8	1	2
501 - 3200	13	2	3
3201 - 35000	20	3	4
35001 - 500000	32	5	6
500001 and over	50	7	8

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:

Bureau of Standards Jamaica

6 Winchester Road

P.O. Box 113,

Kingston 10

JAMAICA, W. I.