



WINE IS A SAFE FOOD

*Katherine Bedard, Wine Institute
Standards Alliance West Africa
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Wine Institute

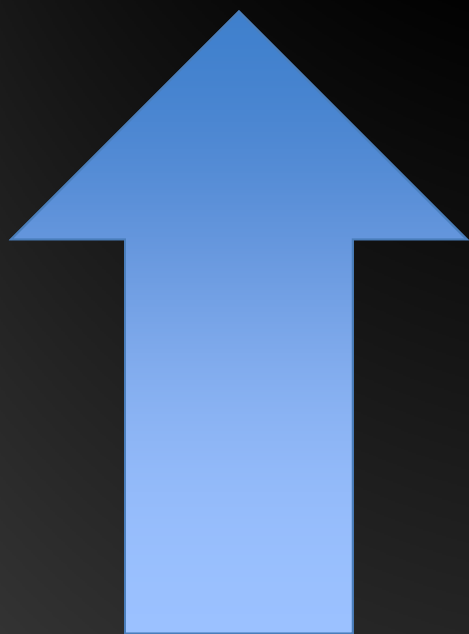


PRESENTATION TITLE HERE

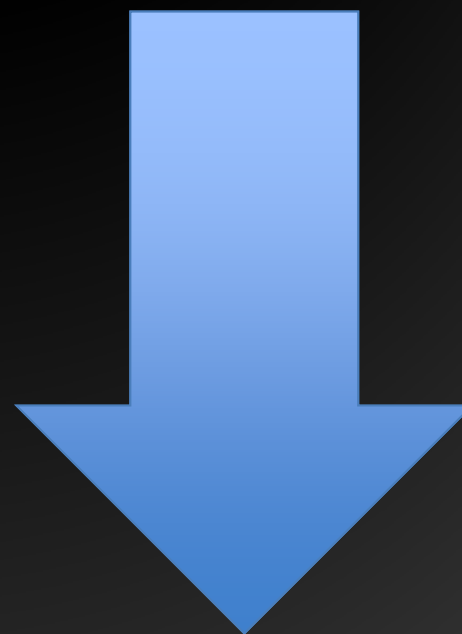
Global Collaboration in Standards



Wine is a low risk...

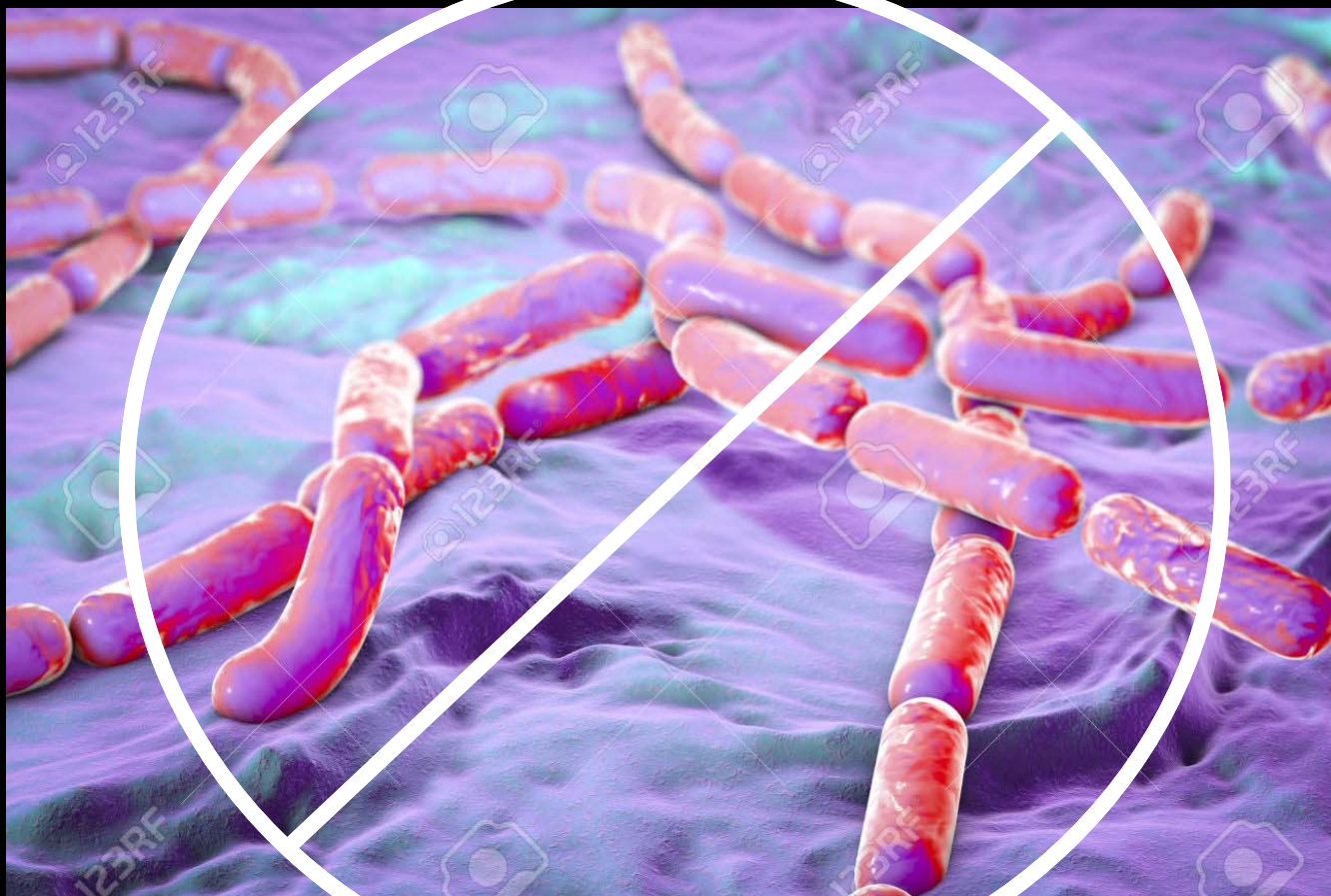


ACID



pH

High acid foods...



Wine is a low risk...



Wine pH

2.9-3.9

Pathogens	Min. pH
<i>Bacillus Cereus</i>	4.3
<i>Campylobacter Jejuni</i>	4.9
<i>Clostridium Botulinum</i> (A, proteolytic B&F)	4.6
<i>Clostridium Botulinum</i> (E, non-proteolytic B&F)	5.0
<i>Clostridium Perfringens</i>	5.0
Pathogenic <i>E.Coli</i>	4.0
<i>Listeria Monocytogenes</i>	4.4
<i>Salmonella spp.</i>	3.7
<i>Shigella spp.</i>	4.8
<i>Staphylococcus Aureus</i> (growth)	4.0
<i>Staphylococcus Aureus</i> (toxin formation)	4.0
<i>Vibrio Cholerae</i>	5.0
<i>Vibrio Parahaemolyticus</i>	4.8
<i>Vibrio vulnificus</i>	5.0
<i>Yersinia Enterocolitica</i>	4.2

Wine is a low risk...



- **Alcohol higher than 7%**
- **Sulphites are anti-microbial**
- **Low redox potential...**

...A hurdle for pathogen growth.

Wine is a low risk...



Republic of the Philippines
Department of Health
FOOD AND DRUG ADMINISTRATION



28 November 2014

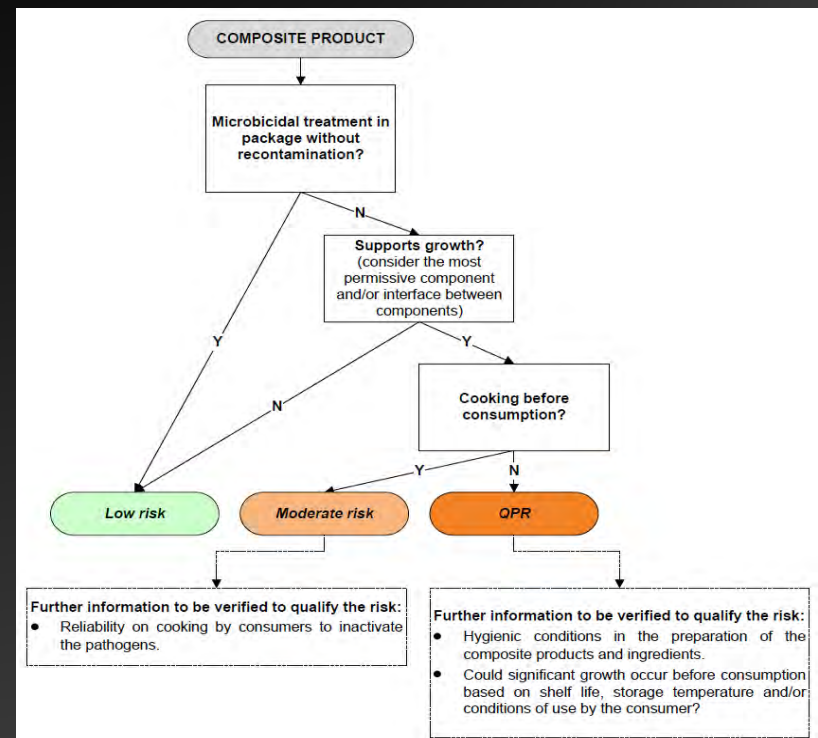
FDA CIRCULAR
No. 2014-029

SUBJECT: PROCEDURE FOR THE USE OF ELECTRONIC REGISTRATION (E-REGISTRATION) SYSTEM FOR RAW MATERIALS OR INGREDIENTS AND LOW RISK PRE-PACKAGED PROCESSED FOOD PRODUCTS

Pursuant to Paragraph (n), Section 2, Article II (A), Book I of the Rules Implementing Republic Act No. 9711, otherwise known as the *FDA Act of 2009*, Section VI Item F of Administrative Order No. 2014-0029, *Rules and Regulations on Licensing of Establishments and Registration of Processed Food Products, and Other Food Products, and for Other Purposes*, and consistent with the objective of Republic Act No. 8792 or the *Electronic Commerce Act of 2000* in promoting the universal use of electronic transaction in the government and general public, the Food and Drug Administration (FDA) hereby implements an electronic registration (E-registration) system initially applicable for raw materials or ingredients and low risk prepackaged processed food products in order to streamline the application and evaluation process without compromising public health and consumer safety, hence, the promulgation of this Circular.

Philippines Food and Drug Administration

European Food Safety Authority



Wine Additives



Dimethyl Dicarbonate (DMDC)

Sulfites

Carbon Dioxide (CO₂)

Sorbates/Sorbic Acid

Lysozyme

Wine Additives



<http://www.fivs-apace.org/>

Additives and Processing Aids For Wine
approved in countries such as:

Argentina, Australia, Canada, Chile, China, the
European Union, Georgia, India, Japan, New
Zealand, South Africa and the United States.

Common Systems of Units



Measurement of methanol, expressed in:

- *volume methanol/volume wine basis-Argentina, **USA***
- *weight methanol /volume wine basis- Japan, Canada, South Africa*
- *weight methanol /weight wine basis-Turkey*
- *weight methanol/ volume of alcohol in wine basis-Australia, Vietnam, Taiwan, Korea, India*
- *percent basis (not clear if basis is weight or volume)-Russia*

Thank You



Questions/Comments:
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