

**Voluntary Report** – Voluntary - Public Distribution

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**Report Name:** National Food Safety Standard for Fermented Wine and its Preparation Notified to WTO

**Country:** China - People's Republic of

**Post:** Beijing

**Report Category:** FAIRS Subject Report, Trade Policy Monitoring, WTO Notifications, Wine

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**Report Highlights:**

On March 6, 2023, China notified the National Food Safety Standard for Fermented Wine and Its Preparation to the World Trade Organization (WTO) under G/SPS/N/CHN/1265. The deadline for comments submission is May 5, 2023. The implementation date is to be determined. Comments can be sent to China's SPS Enquiry Point at [sps@customs.gov.cn](mailto:sps@customs.gov.cn). This report provides an unofficial translation of the draft standard.

## **Summary:**

On March 6, 2023, China notified National Food Safety Standard for Fermented Wine and its Preparation to WTO under [G/SPS/N/CHN/1265](#). The deadline for comments submission is May 5, 2023. Comments can be submitted by e-mail to China's SPS Enquiry Point at [sps@customs.gov.cn](mailto:sps@customs.gov.cn). This report provides an unofficial translation of the draft standard.

The current [National Food Safety Standard for Fermented Wine and its Preparation](#) (GB 2758-2012) took effect on February 1, 2013, and its [draft standard](#) was notified to WTO in May 2011.

Compared with GB 2758-2012, the new draft standard adds specific sensory requirements, deletes a labeling exemption for shelf life of wine and other fermented beverages whose alcohol concentration is higher than 10% vol, deleted the limits of formaldehyde in beers, included limits of methanol in white wine, red wine, rose wine and fermented fruit alcoholic beverages, and deleted limit levels for microorganisms such as Salmonella and Staphylococcus Aureus in products.

## **BEGIN TRANSLATION**

### **National Food Safety Standard for Fermented Wine and its Preparation**

#### **(Draft for Comments)**

#### **Foreword**

This standard replaces GB 2758-2012 "National Food Safety Standard for Fermented Wine and Its Preparation".

Compared with GB 2758-2012, the main changes of this standard are as follows:

- Modified the terms and definitions
- Modified the technical requirements
- Modify the physical and chemical indicators
- Delete the microbial limits
- Modified the labeling requirements

### **National Food Safety Standard for Fermented Wine and its Preparation**

#### **1 Scope**

This standard applies to fermented wine and its preparation.

## 2 Terms and Definitions

### 2.1 Fermented Wine

Alcoholic beverage made from grains, potatoes, fruits, dairy products, etc., using a complete or partial fermentation process.

### 2.2 Preparation of Fermented Wine [(noun)]

Alcoholic beverage made from a base of fermented alcoholic beverage with additional edible ingredients and/or food additives and produced by blending and/or reprocessing.

## 3 Technical Requirements

### 3.1 Ingredients Requirements

Ingredients shall comply with the corresponding food standards and relevant regulations.

### 3.2 Sensory Requirements

Sensory requirements should be consistent with indicators in Table 1.

**Table 1: Sensory Requirements**

Items	Requirements	Testing Methods
Color	It should have the proper color and luster.	Take about 50 mL of the sample to be tested that is mixed evenly in a colorless, transparent, and clean container. Observe the color and luster under natural light, identify the smell, and taste it after rinsing your mouth with warm boiled water or packaged drinking water. Check whether it contains foreign objects.
Taste and smell	It should have the relevant taste, smell, and no abnormal odor.	
Status	It should have proper status, and no visible foreign objects <sup>a</sup> .	

<sup>a</sup> A small amount of cork residue is allowed in wines sealed with corks.

### 3.3 Physical and Chemical Indicators

Physical and chemical indicators should comply with requirements in Table 2.

**Table 2: Physical and Chemical Indicators**

Items	Indicators		Testing Methods
	White wine	0.25	GB 5009.266

Methanol <sup>a</sup> /(g/L)	Rose wine	0.25	
	Red wine	0.4	
	Fruits wine (fermented)	0.8	
<sup>a</sup> The content of methanol in the prepared wine shall follow the corresponding indicators of the major wine bases.			

### 3.4 Contaminant Limits and Mycotoxin Limits

3.4.1 Limit levels of contaminants shall comply with GB 2762.

3.4.2 Limit levels of mycotoxin shall comply with GB 2761.

### 3.5 Food Additives

Food additives shall comply with GB 2760.

## 4 Others

4.1 Alcohol content should be marked with “% vol” as the unit.

4.2 Beer should be marked with the original wort concentration, with “Original Wort Concentration” as the title and the Plato symbol “°P” as the unit. Fruit wine (excluding grape wine) should indicate the total content of the original fruit juice, expressed as “××%” in the ingredient list.

4.3 The product should be marked with “excessive drinking is harmful to health,” and other warning words can be marked at the same time. Beer packaged in glass bottles should be marked with warnings such as “do not hit,” “prevent the bottle from bursting,” etc.

**END OF TRANSLATION**

### **Attachments:**

No Attachments.