The Australian System
Certification and the Advantages for Producers and Consumers

APEC Wine Regulatory Forum
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Consumer Concerns
Quality
- Safety
- Integrity (truthful and accurate labelling and advertising)

Safety
- Microbiological
- Chemical
- Physical

Microbiological Testing
- "Wine is the most healthful and hygienic of beverages"..
  (Louis Pasteur)
- Sugio-Konishi et al, Japanese Society for the Promotion of Science and Research

Food Standards Code
(www.foodstandards.gov.au)
- Food Composition
- Food Labelling
- Additives
- Contaminants
- Food Hygiene
- Production Standards

Australian Wine Production
Standard 4.5.1 Additives allowed in Australian wine

Additives
- Acetobacter
- Yeasts
- Dextrin
- Carbon dioxide
- Thermophilic yeasts
- Saccharomyces
- Bacterial
- Germs
- Oenococcus
- Leuconostoc
- Miscellaneous
- Metabolised by
- Prevents producers
- Prescribes
- Wine
- Beverages
- Nutrisure
- Additives
- Normal

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18–19 September 2011
Chemical Testing
- Preservatives
- Allergens
- Contaminants

Import Controls
- Imported wine must comply with the Food Standards Code.
- Risk based inspection at border – Wine low risk, therefore only 5% of consignments are inspected (the lowest legislated rate).
- Microbiological: None
- Physical: Label inspection (mandatory items-standard drinks, importer details, country of origin etc)
- Chemical: Sulphur dioxide tested if not declared on label

Physical Contamination
- Isolated examples
- HACCP (Hazard Analysis by Critical Control Points)

Food Standards Code
- Hazard Analysis by Critical Control Point
- Summary of Hazards Required to be Controlled

<table>
<thead>
<tr>
<th>Material</th>
<th>Hazard</th>
<th>Control</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOD</td>
<td>Resistance problems to susceptible consumers</td>
<td>Acceptance limits or removal</td>
</tr>
<tr>
<td>DPDC</td>
<td>Material</td>
<td>Design</td>
</tr>
<tr>
<td>Allergenic protein</td>
<td>Allenge individuals</td>
<td>Warning notices</td>
</tr>
<tr>
<td>Glass pieces</td>
<td>Impurity by consumers</td>
<td>Warning notices</td>
</tr>
<tr>
<td>Toxic Chemical Residues</td>
<td>Remove contamination</td>
<td>Warning notices</td>
</tr>
</tbody>
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Confidence in Lab Testing
- ISO 17025
- National Association of Testing Authorities (NATA)

Wine Scandals
- [Image of wine bottle]

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Typical Wine Label

Wine Australia Corporation Act
Export Controls
- Food Standards Code
  (alcohol and sulphur dioxide)
- Tasting
- Label Review

Summary
- Limited Laboratory Testing
- ISO 17025
- Open Transparent
- Effective
- Enforced

“And the person who waters wine or changes the label should lose his life.” - Miguel de Cervantes