



# Australian Government

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## Wine Australia

## Bulk Wine Procedure

### CQC Audits

Wine Australia signed a Memorandum of Cooperation with the China Quality Certification Centre (CQC) effective from 1 April 2011. In addition to maintaining their existing quality management system certification, Chinese facilities approved to package Australian wine will be required to submit to an annual audit by the China Quality Certification Centre (CQC).

The audit will comprise an inspection of the facilities records to ensure:

- All Australian bulk wine is packaged at the facility and not on-sold;
- Nothing other than permitted materials is added to Australian wine;
- Claims made on labels about the vintage, variety and regional origin of the wine are truthful; and
- Basic quality control processes are in place.

Specific elements to be covered by the audit are documented in the following specification. Please note that this specification does not limit the obligation imposed by the need to demonstrate compliance with the elements of an independently audited quality management standard.

Bottling facilities will need to contact CQC to arrange a convenient time for an audit within three months from the date of receipt of their first shipment of Australian wine. The cost of the audit is the responsibility of the approved packaging facility. CQC contact details are provided at the end of this document.

# Bulk Wine Procedure

## CQC Audits

### Specification for the Receipt, Storage and Packaging of Australian Wine

#### 1. Wine Receipt

Packaging facilities must record;

- a. Batch Number.
- b. Date received.
- c. Information enabling tracking of wine identity including the Export Permit Number<sup>1</sup> provided by the supplier and the unique identification of the shipping container<sup>2</sup> in which the wine was transported.
- d. Volume received (in litres).
- e. Vintage, variety and Geographical Indication (region of origin) as provided by the supplier.
- f. The following basic analysis conducted upon receipt of wine:
  - i. Temperature (°C) at which the wine was received. (If the temperature exceeds 26°C, the supplier should be informed).
  - ii. Alcohol content of the wine.
  - iii. Sulphur dioxide content of the wine (mg/l).

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<sup>1</sup> This is the unique export permit number issued by Wine Australia to the Australian exporter for each individual consignment. The valid format is: WBCxxxxxxx

<sup>2</sup> Every individual shipping container is issued a unique Shipping Container Number. The numbers are physically attached to the container.

## **2. Bulk Wine Storage Prior to Bottling**

- a. Wine Australia requires that bottlers be able to demonstrate traceability of the wine whilst it is under your control. CQC auditors will pay particular attention to this aspect of your quality management system to ensure you have uniquely identified the wine, and can trace its progress through your production process.
- b. You must develop a specification for the target sulphur dioxide level of each style of wine that is handled. Wine batches must be analysed at least once a month during storage, and sulphur dioxide levels adjusted to ensure the content remains within the target range that you have developed. Records must be maintained of sulphur dioxide adjustments.
- c. Records must be made of any sorbic acid or potassium sorbate additions.
- d. Nothing other than permitted preservatives and antioxidants may be added to Australian wine, and following any addition, the wine must be analysed to ensure the target is achieved, and the result recorded.
- e. Wine should be stored at less than 20°C in full vessels, or, in extreme cases, where the vessel is not full, the wine must be protected by inert gas in accordance with Chinese legal requirements. Records should be maintained to demonstrate compliance with this requirement.
- f. Vessels used for storing wine should not be used for any other purpose.

## **3. Packaging of Australian Wine**

- a. A final analysis of the wine should be conducted prior to bottling, and the results recorded. In particular, if the alcohol content differs from that recorded upon receipt of the wine, by more than 0.3%, the wine may have been diluted, and bottling should not proceed until further investigation.
- b. No Australian wine is to be dispatched in bulk from the facility. It must all be packaged at the approved facility. Facilities must maintain records of packaging, warehousing and despatch of finished product, in order to demonstrate compliance with this requirement.
- c. Records must be kept of regular documented audits of cork suppliers. Facilities must either establish a test method to monitor incoming batches of cork for potential to taint the wine, or require such testing to be conducted by the supplier. In either case, records of the results of such testing must be held by the bottler and made available to the auditor.
- d. As bottlers will have prepared a HACCP plan, particular attention will be paid to the documented procedure to avoid and control broken glass on the production line.



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## Wine Australia

## 散装酒程序 审核

澳大利亚葡萄酒局与中国质量认证中心（CQC）签署了从 2011 年 4 月 1 日开始生效的合作备忘录。澳大利亚葡萄酒局将在以上要求的基础上实施另一附加要求。各取得澳大利亚葡萄酒出口许可资质的中国灌装厂须向中国质量认证中心（CQC）提交申请，实施附加要求的年度审核。

审核将包括对灌装厂相关记录的核查，以确保：

- 所有澳大利亚散装葡萄酒须在取得资质的灌装厂实施灌装，否则不得销售；
- 除被批准使用的添加剂外，其他添加剂不得用于澳大利亚葡萄酒；
- 标签中标明的葡萄酒年份、品种和原产地是真实的；
- 基本的质量控制程序已经建立并实施

附加的审核要求请见以下规格。请注意，此附加要求并不影响其他独立质量管理要求的审核结果。仅为澳大利亚葡萄酒局对出口澳大利亚葡萄酒的特殊要求。

各灌装厂须在三个月以内，从接收第一批澳大利亚葡萄酒的日期起，与 CQC 联系以安排适当的时间进行审核。审核的费用由已各灌装厂负担。CQC 的联络细节提供在本文件的结尾。

# 散装酒程序

## 审核

### 接收、储存、灌装澳大利亚葡萄酒管理规范

#### 1. 葡萄酒接收

灌装厂应保存以下记录：

- a. 批号
- b. 接收日期
- c. 关于可追溯葡萄酒来源的所有记录。包括由供应商提供的出口许可编号，用于运送葡萄酒的海运集装箱号码<sup>34</sup>
- d. 接收酒的容量（公升）
- e. 供应商所提供的年份，品种和地理标记（原产区）。
- f. 接收葡萄酒时应进行以下项目的检验，并保存检验记录：
  - i. 接收葡萄酒时，酒的温度（摄氏度）。（如果酒温高过 26°C，需通知供应商）
  - ii. 葡萄酒的酒精含量
  - iii. 葡萄酒的二氧化硫含量（毫克/升）

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<sup>3</sup>（这是由澳大利亚葡萄酒局发给澳大利亚出口商每个别托运物，独一无二的出口许可证。有效格式为：WBCxxxxxx）。

<sup>4</sup>（每个海运集装箱都附有一个独一无二的海运集装箱号码。这些号码都明显的附在集装箱上）。

## 2. 装瓶前散酒的储存

- a. 灌装厂须保证葡萄酒在其场所内具有可追溯性，并能够提供相应证明。CQC 审核员将会对灌装厂相关管理体系要求进行审核，以确保葡萄酒在生产过程中的可追溯性。
- b. 灌装厂应为加工的各类型葡萄酒的制定二氧化硫含量规范标准。在储存期间，每批葡萄酒每月至少须进行一次二氧化硫含量检验；根据检验结果对二氧化硫含量进行调整，以确保其含量保持在所制订的标准范围内。二氧化硫的调整记录须予以保存。
- c. 灌装厂须对山梨酸或山梨酸钾的添加进行记录。
- d. 除被批准使用防腐剂和抗氧化剂外，其他添加剂不得使用于澳大利亚葡萄酒。在使用的任何添加剂后，均须对葡萄酒进行检验，以确保产品合格，添加及检验记录应予以保存。
- e. 葡萄酒须在低于 20 摄氏度的条件下满缸储存。特殊情况下，储存容器未充满时，须填充满足中国法律法规标准要求的气性气体对葡萄酒进行保护。应保存相关记录以证明此项要求已满足。
- f. 储藏葡萄酒的容器不能作其他用途使用。

## 3. 澳大利亚葡萄酒灌装

- a. 葡萄酒在装瓶前应进行产品检验，并记录检验结果。当酒精含量与接收时的含量差异超过 0.3%时，葡萄酒可能已被稀释；应中止装瓶程序并进行调查。
- b. 澳大利亚葡萄酒不得从已被批准接收的灌装厂散装发送到其他地方。所有的葡萄酒必须在被批准的灌装厂完成灌装。灌装厂应保持灌装、储存及成品发送的记录，以证明此项要求得到满足。
- c. 应对软木塞供应商进行定期审核，并保持审核记录。灌装厂应建立程序，对每批进厂的软木塞进行检验，确定对葡萄酒造成污染的可能性；或者要求软木塞供应商实施检验。当由软木塞供应商实施检验时，灌装厂应保存该检测报告并提供给审核员进行审核。
- d. 灌装厂在建立实施 HACCP 计划的基础上，应特别关注破碎玻璃在生产线上的控制并实施记录，避免发生。

# CQC Contact Details

## China Quality Certification Centre

中国质量认证中心

Address: Section 9, No.188, Nansihuan (the South Fourth Ring Road) Xi lu (West Road),  
Beijing 100070, China

地址: 中国北京南四环西路 188 号 9 区

http://[www.cqc.com.cn](http://www.cqc.com.cn)

网址: [www.cqc.com.cn](http://www.cqc.com.cn)

姜南 JIANGNAN:

Tel: +8610-83886830 / +8613601176451

Fax: +8610-83886823

Email: [jiangnan@cqc.com.cn](mailto:jiangnan@cqc.com.cn)

闫明磊 YANMINGLEI:

Tel: +8610-83886653 / +8613401147519

Fax: +8610-83886823

Email: [yanminglie@cqc.com.cn](mailto:yanminglie@cqc.com.cn)