

**Notice calling for suggestions, views, comments etc from
WTO-SPS Committee members within a period of 60 days on
the proposed standards for Alcoholic beverages.**

1.1 These Standards shall apply to distilled and un-distilled alcoholic beverages.

1.2 General Descriptions

In these regulations, unless the context otherwise requires:

1.2.1 Alcoholic beverage: A beverage or a liquor or brew containing more than 0.5% ethyl alcohol (ethanol) by volume/volume as the active agent. The ethyl alcohol used in the production of alcoholic beverages shall be of agricultural origin.

1.2.1.1 Distilled Alcoholic Beverage: It is a distilled beverage, spirit, or liquor containing ethanol that is made by distilling ethanol produced by fermentation of cereal grain, fruit, vegetables, molasses or any other source of carbohydrates.

1.2.1.2 Un-distilled Alcoholic Beverages: These are fermented un-distilled alcoholic beverages such as beer, wine, cider and toddy.

1.2.2 Alcohol by proof: It is also a measure of how much alcohol (ethanol) is contained in an alcoholic beverage and is defined as - 1.75131 times the alcohol by volume (ABV).

1.2.3 Alcohol by volume: (abbreviated as **ABV**, **abv**, or **alc/vol**): It is a standard measure of how much alcohol (ethanol) is contained in an alcoholic beverage (expressed as a percentage of total volume).

1.2.4 Alcohol by weight (abw): It is the weight of ethyl alcohol expressed as a percentage of total mass.

1.2.5 Brewery: A premises for making beer is called a brewery. A company that makes beer is either called a brewery or a brewing company and includes the place therein where it is stored.

1.2.6 Congeners: Congeners are the by-products produced during fermentation in the alcoholic beverages industry. These are responsible for most of the taste, aroma, and colour of alcoholic beverages.

1.2.7 Denatured alcohol: It is ethanol rendered unfit for human consumption by addition of methanol or acetone or any other permissible denaturants.

1.2.8 Distilled Liquor/ Spirits: Means any alcoholic liquid obtained by distillation of fermented liquid/ mash depending upon the product, distilled at less than 95% volume/ volume (v/v) of ethyl alcohol carrying aroma and taste of the raw material used.

1.2.9 Distillery: A premises where spirit is distilled and includes place therein where it is stored and/or issued.

1.2.10 Ethyl alcohol/ethanol: It is a transparent, colourless, flammable, volatile liquid

miscible with water, ether or chloroform and obtained by the fermentation of carbohydrate with yeast. It is the major ingredient of alcoholic beverages and is potable. Ethyl alcohol is having the chemical formula of C_2H_5OH , having burning taste and is the intoxicating component of alcoholic beverages.

- 1.2.11 Fermented Liquor:** It is the liquor obtained by the process of fermentation and includes beer, ale, stout, porter, wine, *pachwai*, fermented *tadi* and any other similar liquor.
- 1.2.12 Hops:** These are dried ripe female flowers of the hop plant (*Humulus lupulus*), used to give a bitter taste to beer. Hops are used in the form of flowers, extract, pellets or hop oil of different alpha acids.
- 1.2.13 Methyl alcohol/ Methanol:** It is a clear, colourless, flammable liquid having chemical formula, CH_3OH ingestion of which above the specific limits may cause blindness or death.
- 1.2.14 Neutral Grain Spirit** (also called **Pure grain alcohol (PGA)** or **Grain neutral spirit (GNS)**): It is a clear, colorless, flammable liquid that has been distilled from a grain-based mash at a minimum of 95 % (v/v) of ethyl alcohol.
- 1.2.15 Neutral Spirit or Neutral Alcohol:** It is obtained by distillation and rectification, with a minimum alcoholic strength of 95% (v/v) of ethyl alcohol, either after alcoholic fermentation, agricultural products such as beets, molasses, potatoes, grains, grape musts, grapes or other fruits, or agricultural origin spirits including wine and which do not have a detectable taste.
- 1.2.16 Rectified Spirit:** Spirit purified by distillation to achieve strength of not less than 95 % (v/v) of ethyl alcohol.
- 1.2.17 Winery:** A premises for making wine and includes the place wherein it is stored.
- 1.2.18 Yeast:** These are unicellular fungi and are responsible for fermentation to produce alcoholic beverages. Yeast metabolises the fermentable sugars to produce mainly alcohol and carbon dioxide.

Chapter 2

Distilled Alcoholic Beverage Standards

2.1 Brandy

It is an alcoholic liquor made from fruits such as grapes and other fruits that possesses the distinctive colour, odour and taste of its own. It may be of the following types:-

- 2.1.1 Grape Brandy:** It is the alcoholic distillate obtained solely from the fermented juice of fresh, ripe and sound grapes. The distillation shall be carried out to a suitable strength in such a way that the spirit possesses the distinct aroma and taste characteristics derived from grapes and the natural volatile principle already present in grapes or constituents formed during fermentation.

In case of brandy made from any fruit other than grapes, the name of the fruit shall pre-fix the word 'Brandy' in the definition.

2.1.2 Blended Brandy: It is a mixture of at least 2 percent grape brandy with fruit brandy/ neutral spirit/ rectified spirit. If any other fruit brandy is used for blending, then the name of grape shall be substituted by the name of such fruit which shall pre-fix the word 'Brandy'.

Blended brandies shall possess the characteristic aroma and taste of brandy. To enhance the characteristic flavour of the product natural/nature identical/artificial flavours permitted under Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 may be used.

2.1.3 Cognac: It is a grape brandy distilled in the Cognac region of France in compliance with the laws and regulations of the French Government.

2.1.4 Other Requirements:

2.1.4.1 Brandies shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde and/or any other types of narcotic, psychotropic substances* including caffeine which, when mixed with alcohol, is injurious to health.

2.1.4.2 Brandy when labelled as "matured" shall be matured for a period of not less than one year in oak vats or barrels. It shall possess the characteristic aroma and taste of brandy.

2.1.4.3 Blended grape brandy, when labelled "matured", should use grape brandy which is matured for a period not less than one year in wooden vats or barrels.

2.1.4.4 The ethyl alcohol content of brandy shall be in the range of 36 to 50 per cent by volume at 20 degree C when determined according to the method prescribed in FSSAI Manual of Method of Analysis of Food 2015 - Alcoholic Beverages. The tolerance limit for ethyl alcohol content shall be ± 3.0 per cent by volume of the declared strength. It shall also conform to the requirements prescribed in Table-1.

2.1.4.5 The water used for dilution to bottling strength shall be in accordance with IS 10500.

2.1.4.6 These shall also conform to the requirements prescribed in Table - 1.

2.2 Country Spirits (Distilled):

It shall be of following types:

2.2.1 Plain Country Spirit: It is the alcoholic distillate obtained from fermented mash of cereals, potato, cassava, fruits, molasses, jaggery, juice or sap of coconut, and palm trees, *mahua* flowers or any other source of fermentable carbohydrate. The distillation shall be carried out in such a way that the spirit has the flavour derived from the natural volatile components already present in raw materials used or formed during fermentation.

2.2.2 Blended Country Spirit: It is a blend of pot still distillate, rectified spirit and/or neutral spirit; which may be obtained from fermented molasses, grain or any other

source of fermentable carbohydrates. It shall possess the characteristic taste and aroma associated with the product.

2.2.3 Spiced Country Spirit: It is the plain or blended country spirit which has been flavoured and/or coloured as permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

2.2.4 Arrack: It is a distilled alcoholic beverage typically produced from either the fermented sap of coconut flowers, palm, sugarcane, grain or fruit. The clear distillate may be blended, aged in wooden barrels, or repeatedly distilled and filtered depending upon the taste and colour objectives of the manufacturer. This beverage contains about 36-50 percent of alcohol.

2.2.5 Arak or Araq: It is a clear, colourless, unsweetened anise-flavored distilled alcoholic beverage.

2.2.6 Fenny or Feni: It is a *Goan spirit* made from either coconut or the juice of the cashew apple.

2.2.7 Other Requirements:

2.2.7.1 Country spirits, other than spiced country spirits, shall be free from any colouring matter except caramel. It shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde and/or any other types of narcotic, psychotropic substances* including caffeine which, when mixed with Alcohol, is injurious to health.

2.2.7.2 The water used for dilution to bottling strength should be as per IS:10500.

2.2.7.3 These shall also conform to the requirements prescribed in Table - 1.

2.3 Gin

2.3.1 It shall be the distilled alcoholic beverage made from neutral spirit flavoured with volatile products of juniper berries and other botanicals and aromatics. It shall be clear and shall not develop any turbidity on being diluted with water. It may contain color/ additives permitted under Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

2.3.2 Pre-mix/ flavoured gin: It is the alcoholic beverage made out of gin and with added flavours (natural/nature identical /artificial flavours) with or without permitted colours and additives permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011. Pre-mix gin may develop haziness on dilution with water due to presence of natural ingredients.

2.3.3 Other Requirements:-

2.3.3.1 Gin and Premix/ flavoured gin shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde, caffeine and/or any other types of narcotic, psychotropic substances* which, when mixed with Alcohol, is injurious to health.

2.3.3.2 Gin and premix gin shall have the characteristic aroma and taste associated with gin. The ethyl alcohol content of gin shall be in the range of 36 - 50 per cent by volume at 20 Degree C when determined according to the method

prescribed in FSSAI Manual of Method of Analysis of Food 2015 - Alcoholic Beverages. The tolerance limit for ethyl alcohol content shall be ± 3.0 per cent by volume of the declared strength.

2.3.3.3 The water used for dilution to bottling strength should be as per IS:10500.

2.3.3.4 It shall also conform to the requirements prescribed in **Table - 1**.

2.4 Liqueur/ alcoholic cordials:

It is an alcoholic beverages made from distilled spirit that is flavoured with fruit, cream, herbs, spices which contains more than 15% ethyl alcohol by v/v. It shall not contain more than 10% sugar, dextrose, laevulose or a combination thereof by weight made by mixing or redistilling any class or type of spirits with fruits, flowers, cream, plants or pure juices there from or other natural flavoring materials or with extracts derived from infusions, percolation or maceration of such approved botanical substances. It shall be of following types:

2.4.1 Arak/Arack/Raki/Ouzo/Anise/ Anisette: Anise flavored liqueur/cordial

2.4.2 Amaretto: Almond flavored liqueur/cordial

2.4.3 Kummel: Caraway flavored liqueur/cordial

2.4.4 Sambuca: Italian anise flavored liqueur/cordial

2.4.5 Peppermint Schnapps: Peppermint flavored liqueur/cordial.

2.4.6 Triple Sec/ Curacao: Orange flavored liqueur/cordial.

2.4.7 Crème De: Liqueur/Cordial with the predominant flavor as indicated in the name, e.g., "Crème de".

2.4.8 Menthe: Mint flavored liqueur cordial.

2.4.9 Goldwasser: German herb flavored liqueur cordial containing gold flakes.

2.4.10 Other Requirements:

2.4.10.1 It shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde and/or any other types of narcotic, psychotropic substances* including caffeine which, when mixed with alcohol, is injurious to health.

2.4.10.2 The water used for dilution to bottling strength should be as per IS: 10500.

2.4.10.3 It shall also conform to the requirements prescribed in **Table-1**.

2.5 Rum:

2.5.1 Rum: It is an alcoholic distillate obtained from fermented juice of sugarcane, sugarcane molasses, any other sugarcane product, sugar beet or sugar beet molasses and should not contain any colouring matter other than caramel. It can also be prepared from neutral, rectified, distilled spirit or a mixture of any combination thereof.

2.5.2 Rum shall be either of following types:

2.5.2.1 White rum: Rum without colour can be designated as white rum/ light/ silver rum.

2.5.2.2 Premix/Flavoured Rum: It is alcoholic beverage made out of rum and flavourings (spices or fruits), with or without permitted colour and with or without added sugar.

2.5.3 Other Requirements:

2.5.3.1 Rum when labelled as “matured” shall be blended with rum spirit matured for not less than six months in oak vats or barrels.

2.5.3.2 Rum shall possess the characteristic taste and aroma associated with respective products. To enhance the characteristic flavour of the products, natural/ nature identical/ artificial flavours permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 may be used.

2.5.3.3 It shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde and/or any other types of narcotic, psychotropic substances* including caffeine which, when mixed with alcohol, is injurious to health.

2.5.3.4 The ethyl alcohol content of Rum shall be in the range of 36 to 50 per cent by volume at 20 degree C when determined according to the method prescribed in FSSAI Manual of Method of Analysis of Food 2015 - Alcoholic Beverages. The tolerance limits for ethyl alcohol content shall be ± 3.0 per cent by volume of the declared strength.

2.5.3.5 The water used for dilution to bottling strength should be as per IS:10500.

2.5.3.6 The product shall also conform to the requirements prescribed in **Table- 1**.

2.6 Tequila:

2.6.1 It is a distilled alcoholic beverage made from the blue agave juice or at least 51 per cent blue agave juice. It is prepared primarily in the area surrounding the city of Tequila (Mexico) in accordance with laws applicable thereto. It is prepared by double distillation and some brands are distilled third time also.

2.6.2 It shall contain 31-55 per cent alcohol by volume at 20 degree C.

2.6.3 It shall be aged in oak barrels.

2.6.4 It shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde and/ or any other types of narcotic, psychotropic substances* including caffeine which, when mixed with alcohol, is injurious to health.

2.6.5 The water used for dilution to bottling strength should be as per IS: 10500.

2.6.6 It shall also conform to the requirements prescribed in **Table-1**.

2.7 Vodka

- 2.7.1 Vodka** is the distilled alcoholic beverage made from neutral spirit which may be obtained from rye, potato, cassava, molasses and fermented grains. It shall be with or without colour/ flavor/ additive permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.
- 2.7.2 Premix/ Flavoured Vodka:** It is the alcoholic beverage made out of vodka and flavourings, with or without colour and with or without added sugar or additives permitted under the Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011.
- 2.7.3 Swedish Vodka:** It is distilled and matured in Sweden in accordance with laws applicable thereto.
- 2.7.4 Other Requirements:**
- 2.7.4.1** Vodka, Premix/flavoured Vodka shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde, caffeine and/or any other types of narcotic, psychotropic substances* which, when mixed with alcohol, are injurious to health.
- 2.7.4.2** The ethyl alcohol content of Vodka shall be in the range of 36 to 50 per cent by volume when determined according to the method prescribed in FSSAI Manual of Method of Analysis of Food 2015-Alcoholic Beverages. The tolerance limit for ethyl alcohol content shall be ± 3.0 per cent by volume of the declared strength.
- 2.7.4.3** The water used for dilution to bottling strength shall be as per IS: 10500.
- 2.7.4.4** It shall also conform to the requirements prescribed in **Table-1**.

2.8 Whisky/ Whiskey

Whisky is the alcoholic beverage made from neutral grain spirit, or rectified grain spirit, or neutral spirit or their mixture or is made by distilling the fermented extract of malted cereal grains such as corn, rye, barley; or molasses. It shall be with or without caramel colour or additives permitted under the Food Products Standards & Food Additives Regulations, 2011. It shall be any of the following types:

- 2.8.1 Bourbon:** It must be made in the USA in accordance with laws applicable thereto and may not be distilled to more than 80 per cent alcohol by volume from a fermented mash of not less than 51 percent corn and must be stored at not more than 62.5 % alcohol by volume for at least two years in charred, new oak barrels.
- 2.8.2 Rye whisky:** It shall be whisky distilled in Canada/USA as in accordance with the laws applicable thereto in Canada/USA.
- 2.8.3 Irish Whisky:** The whisky distilled in Northern Ireland or in the Republic of Ireland as Irish whisky in accordance with the laws applicable thereto in Northern Ireland or in the Republic of Ireland.
- 2.8.4 Malt or Grain Whisky:** It is the alcoholic distillate produced from fermented mash of malted or unmalted cereals or a mixture of both with or without other natural

enzymes. It should have a distinct aroma and taste derived from the natural volatile principals already present in the raw materials or formed during fermentation. Malt whisky is made primarily from malted barley and Grain whisky is made from any type of grains.

2.8.4.1 Single Malt Whisky: It is the alcoholic distillate produced from fermented mash that uses only one particular malted grain or malted barley, distilled in pot still only and produced from a single distillery.

2.8.4.2 Blended Malt or Grain Whisky: It is a mixture of at least 2 per cent malt or grain whisky with whisky or it is a mixture of single malt whiskies. Blended whiskies are typically made from a mixture of malt and grain whiskies often along with neutral spirits/rectified spirit, caramel, and flavouring.

2.8.5 Scotch Whisky: It is distilled and matured in Scotland in accordance with laws applicable thereto in Scotland.

2.7.5.1 Blended Scotch Whiskey: It is a mixture of Scotch Whiskies in accordance with laws applicable thereto in Scotland.

2.8.6 Tennessee Whisky: It shall be a straight bourbon whisky produced in the state of Tennessee in accordance with the laws applicable thereto in Tennessee.

2.8.7 Vatted Malt Whisky: It is blended from malt whiskies of different distilleries.

2.8.8 Other Requirements:

2.8.8.1 Whiskies shall have the characteristic taste and aroma. To enhance the characteristic flavor of the product, natural/ nature identical or artificial flavor permitted by the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 may be used except in case of single malt whisky.

2.8.8.2 Malt or Grain whisky, when labelled as matured, shall be matured for a period of not less than one year in wooden oak, wooden vats or barrels.

2.8.8.3 Blended malt whisky, when labelled as matured, shall contain malt or grain whisky matured for a period of not less than one year in oak vats or barrels in the blend.

2.8.8.4 Whiskies shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde and/or any other types of narcotic, psychotropic substances* including caffeine which, when mixed with alcohol, are injurious to health.

2.8.8.5 The ethyl alcohol content of Whisky shall be in the range of 36 to 50 per cent by volume at 20 degree C when determined according to the method prescribed in FSSAI Manual of Method of Analysis of Food 2015 - Alcoholic Beverages. The tolerance limits for ethyl alcohol content shall be ± 3.0 per cent by volume of the declared strength.

2.8.8.6 The water used for dilution to bottling strength should be as per IS 10500.

2.8.8.7 It shall also conform to the requirements prescribed in **Table -1**.

Chapter 3

Standards for Wines

- 3.1 Wine:** Save as specifically mentioned in different categories, Wine shall be undistilled alcoholic beverage produced by the normal alcoholic fermentation of the juice of sound, ripe grapes (including restored or unrestored pure condensed grape must), with or without additives and with or without added grape brandy or alcohol, but without other addition or abstraction except as may occur in cellar treatment, provided that the product may be ameliorated before, during or after fermentation by either of the following methods:
- 3.1.1. By adding, separately or in combination, dry sugar or such an amount of sugar (not more than 20 per cent) and water as will not increase the volume of the resulting product more than 35 per cent;
 - 3.1.2. However, save as specifically mentioned in different categories, any product ameliorated as above, shall in no event have an alcoholic content derived by fermentation, not less than 7.0 and not more than 15.5% by volume.
- 3.2 Vintage wine:** It shall be a wine made from grapes that were all or mostly grown in a particular year, and labelled as such. A season's yield of wine from a vineyard is a vintage wine.
- 3.3 Generic wine:** It shall be wine made from blend of several varieties of grapes with no one grape variety predominating; a wine that does not carry the name of any specific grape.
- 3.4 Wines shall be of following types:**
- 3.4.1 Table Wine:** It shall be the wine having an alcoholic content not less than 7 and not more than 14 per cent by volume.
 - 3.4.2 Red wine:** It shall be made from the coloured grape varieties and/or light red to a deep dark red. The fermentation is carried out along with skin in production of red wine to allow the extraction of colour and tannins which contribute to the flavour.
 - 3.4.3 White wine:** It shall be prepared by fermentation of white juice extracted after removal of skin of either white or red grapes before fermentation.
 - 3.4.4 Rose wine:** It shall have pink colour produced during fermentation with less contact time with skin. It may also be obtained from the blending of white wine and red wine.
 - 3.4.5 Dry wine:** It is the wine which contains 0.4 % to 0.9 % sugar.
 - 3.4.6 Medium- dry wine:** It is the wine which contains 0.9 to 1.2 % sugar.
 - 3.4.7 Medium sweet wine:** It is the wine which contains 1.2 to 4.5 % sugar.
 - 3.4.8 Sweet wine:** It is the wine which contains more than 4.5 % sugar.

3.4.9 Fortified wine: Fortified wines are the wines to which additional alcohol is added in the form of brandy or neutral spirit either prior to completion of fermentation or after it, provided at least 4% of actual alcohol content of the products must come from the fermentation. Different types of fortified wines are Port, Sherry, Madeira, Marsala, and Vermouth.

3.4.9.1 Port: It is a fortified wine, could be red or white, fortification is done before completion of fermentation and is aged.

3.4.9.2 Sherry: It is a fortified wine and has characteristics flavour and bouquet of baking. It contains 18 to 21% alcohol.

3.4.9.3 Madeira: It is a fortified white wine with high acidity and is fortified with alcohol before fermentation is stopped and baked in cement tank/ wooden cask before ageing.

3.4.9.4 Marsala: It is a sweet fortified wine. It can be red or white.

3.4.9.5 Vermouth (aromatized wine): It is a type of aperitif wine compounded from grape wine or any other fruit wine fortified with alcohol of 8 to 24 %, having the taste, aroma, and characteristics derived from the addition of extract of herbs and spices, attributed to vermouth, and shall be so designated. It can be sweet or dry.

Fortified wines shall also comply with the requirements given in **Table- 2**.

3.4.10 Aperitif Wine: It is wine having an alcoholic content of not less than 15 per cent by volume, compounded from grape wine or any other fruit wine containing added brandy or spirit, flavoured with herbs and other natural aromatic flavouring materials, with or without the addition of caramel.

3.4.11 Dessert Wine: It is a grape wine having an alcoholic content in excess of 14 per cent but not in excess of 24 per cent by volume. Dessert wines are generally sweet.

3.4.12 Still wine: Wines with less than 4 gm/l at 20 ° C of carbon dioxide or less than 1 bar pressure in the bottle at 20 ° C.

3.4.13 Sparkling Wine: It is a wine made effervescent with carbon dioxide with minimum 3.5 bars pressure at 20 ° C resulting solely from the secondary fermentation of the wine within a closed container, tank or bottle. Sparkling wine may be of the following types:

3.4.13.1 Brut wine: It is wine which shall contain sugar below 1.2 %.

3.4.13.2 Extra-dry wine: It is wine which shall contain 1.2 to 1.7 % sugar.

3.4.13.3 Dry wine: It is wine which shall contain 1.7 to 3.2 % sugar.

3.4.13.4 Semi Dry wine: It is wine which shall contain 3.2 to 5.0 % sugar.

3.4.13.5 Sweet wine: It is wine which shall contain more than 5.0 % sugar.

3.4.14 Champagne: It is a type of sparkling light wine made in the Champagne district of France according to rules and regulations applicable thereto.

3.4.15 Crackling wine/Petillant wine/Frizzante wine (including cremant, perlant, reciotto, and other similar wine): It is sparkling light wine normally less effervescent than Champagne or other similar sparkling wine, but containing

sufficient carbon dioxide in solution to produce, upon pouring under normal conditions, after the disappearance of air bubbles, a slow and steady effervescence evidenced by the formation of gas bubbles flowing through the wine.

3.4.16 Carbonated wine: It is a wine made effervescent with carbon dioxide other than that resulting solely from the secondary fermentation of the wine.

3.4.17 Retsina wine: It is table wine fermented or flavoured with raisin.

3.4.18 Fruit wine: It is a wine produced from fruits other than grapes. It is produced by the normal alcoholic fermentation of the juice of sound, ripe fruit (including restored or unrestored pure condensed fruit must) with or without the addition of sugar as practised for any other wine. Such wine shall have the name of the fruits prefixed to wine such as wine from plum is 'plum wine'.

3.4.19 Natural wine: Any fruit wine containing no added brandy or spirit may be further designated as natural. It is also made by the normal alcoholic fermentation of sound fermentable agricultural produce like ginger, rose, honey or flower etc., either fresh or dried, or of the restored or unrestored pure condensed must thereof. Such wines should be prefixed with the name of the raw material.

3.4.20 Sake: It is a wine produced from rice in accordance with the commonly accepted method of manufacture of such product.

3.4.21 Cashew wine: It is a light yellow alcoholic beverage prepared from the fruit of the cashew tree (*Anacardium occidentale*).

3.4.22 Mead: It is a fermented alcoholic beverage obtained from honey, and water with and/ or additives and possesses a wine like flavour.

3.4.23 Palm wine: It is a sweet or sour fermented and vinegary alcoholic beverage. Palm wine also called **palm toddy** or "**kallu**", or simply **toddy**, is an alcoholic beverage created from the sap of various species of palm tree such as the palmyra, and coconut palms.

3.4.24 Ulanzi (Bamboo wine): Ulanzi is a fermented bamboo sap obtained by tapping young bamboo shoots during the rainy season. It is a clear, whitish beverage with a sweet and alcoholic flavour.

3.4.25 Cider or Cyder: It is a fermented alcoholic beverage made from apple juice and is of two types: Soft Cider and Hard Cider as:

3.4.25.1 Soft cider: It is an alcoholic beverage having alcohol from 1.5 to 5 % .

3.4.25.2 Hard cider: It is an alcoholic beverage having 9 per cent alcohol.

3.4.26 Boukha: It is the wine made from figs.

3.4.27 Perry: It is the wine prepared from pear juice. It could be sweet or dry. Since the pear fruits are more astringent, the same characteristics is imparted to the wine also.

3.4.28 Botrytized wines: Botrytized wines are derived from grapes infected by *Botrytis cinerea*. Typically, its effect on the quality of the resultant wine is negative, but the infected grapes develop the so-called notable rot under unique climate conditions.

3.5 Other requirements:

- 3.5.1 Wine shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde and/or any other types of narcotic, psychotropic substances* including caffeine which when mixed with alcohol, are injurious to health.
- 3.5.2 It shall be free from coliform and other pathogenic microorganisms and should have clarity with characteristic colour, taste, bouquet and form of its type.
- 3.5.3 Wine shall be bottled or canned and effectively pasteurized and/or preserved. Wine shall be clear and shall have characteristic colour, taste and foam of its type.
- 3.5.4 Wine may contain additives permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.
- 3.5.5 Wines shall also conform to the requirements prescribed in **Table -2**.

Chapter - 4

Standards for Beer

- 4.1 **Beer:** It is an un-distilled alcoholic beverage made from any malted grain, but commonly from barley malt, with hops or products obtained from hops to impart a bitter flavor and sometimes added with adjuncts like wheat, maize, corn rice and sugar. Beer may contain additives permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.
- 4.2 Depending upon the ethyl alcohol content specified in **Table-3**, Beer can be classified under following four types:
 - 4.2.1 Light – (0.5 to 4%)
 - 4.2.2 Standard – (4.1 to 5%)
 - 4.2.3 Strong – (5.1 to 6%)
 - 4.2.4 Super strong – (6.1% to 8%)
- 4.3 **Beer shall be of following types: -**
 - 4.3.1 **Lager:** Lager beers are prepared by using bottom fermenting yeast and aged; may have low or high alcohol content and can be found in a wide variety of colours from light to dark. It is stored for a specified period before being bottled or canned.
 - 4.3.2 **Pilsner:** A type of lager beer which is light with 3.0–3.8% alcohol and has a medium hop flavour.
 - 4.3.3 **Ale Beer:** Prepared by using top fermenting yeast and usually lighter in colour, prepared from pale malt and has a medium bodied flavour.
 - 4.3.4 **Stouts and porters:** These are dark beers made using roasted malts or roast barley, and typically brewed with slow fermenting yeast.

- 4.3.5 Root beer:** These are beers containing an infusion of various roots, bark and herbs.
- 4.3.6 Draught Beer:** Beer with all types (lager, ale, stout, pilsner etc.; mild and strong beers) may or may not be pasteurized and shall comply with the requirement as specified in **Table -4**.
- 4.3.7 Flavoured Beer:** It is a beer-based beverage with added natural or nature identical flavours.
- 4.3.8 Blended beer:** It is a beer-based beverage blended with small quantities of spirits in any form to get unique flavours.
- 4.3.9 Irish beer:** The beer produced in Ireland is known as Irish beer. It can be either lager, stout or ales type.
- 4.3.10 Wheat beer:** It is brewed with a large proportion of wheat although it often also contains a significant proportion of malted barley. Wheat beers are usually top-fermented. Wheat provides a soft character to beer and is sometimes hazy or cloudy with a touch of spice notes.

1.4 Other Requirements:

- 4.4.1** It should have clarity with characteristic colour, taste, bouquet and form of its type. Beer shall be bottled canned or kegged and effectively pasteurized.
- 4.4.2** Beer shall be free from chloral hydrate, ammonium chloride, diazepam, paraldehyde and/ or any other types of narcotic, psychotropic substances* including caffeine which, when mixed with alcohol, are injurious to health.
- 4.4.3** It shall be free from coliform and other pathogenic microorganisms.
- 4.4.4** Beers shall comply with the requirements as specified in **Table-3**.

Chapter - 5

Low Alcoholic Beverages (Ready to Drink)

- 5.1** Low alcoholic beverages, ready-to-drink, shall be a low alcoholic, flavored beverages within 0.5 to 8.0% of alcohol ABV, made from spirit or the mixture of spirit or any alcoholic beverage as base by adding natural/nature identical/artificial flavors and/or food additives permitted under the **Food Products and Standards** (Food Products Standards and Food Additives) Regulations, 2011; and/or fruit/vegetable juice with or without added sugar/ salt and with or without carbonation.
- 5.2** In case of carbonated ready-to-drink (RTD) low alcoholic beverages, they shall be carbonated with carbon dioxide. However, the carbonated RTD low alcoholic beverages shall have a minimum of one volume of carbon dioxide.
- 5.3** Low alcohol beverages shall be free from any ingredients injurious to health and shall be free from sediments or suspended matters except for the components incorporated in colloidal suspension and roughage from fruit pulp/ juice.
- 5.4** Water used in these beverages shall conform to IS: 10500.

- 5.5 Low alcohol beverages shall also comply with the requirements given in **Table - 5**.

Chapter - 6

Specific Labelling Requirements for Alcoholic Beverages

In addition to the applicable general labeling related regulations laid down under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, every package containing alcoholic beverages shall bear the following on the label:-

6.1 Declaration of Alcohol by volume

- 6.1.1** If over 0.5% alcohol, this should be expressed in ml/100 ml; or % v/v ; or % Vol or % ABV or % alc/vol alcohol by volume.

6.2 Labeling of Standard Drink

The label on a package of a beverage or a food capable of being consumed as a beverage, which contains more than 0.5 per cent alcohol by volume, measured at 20 degree C, shall include a statement of the approximate number of **Standard Drinks** in the package –

- 6.2.1** One Standard Drink is the amount of beverage that contains 10g or 12.7 ml ethanol, measured at 20 degree C.
- 6.2.2** In the case of packages containing 10 or less number of standard Drinks, accurate to the first decimal place; or/and in case of beer “not exceeding ‘X’ standards Drink” as per example.
- 6.2.3** In case of packages containing more than 10 Standard Drinks, accurate to the nearest whole number of standard Drink.

Examples:

Sr. No.	Measure of Package/container	Number of Standards Drinks
1	For a 750ml. bottle of 12.5%abvWine	Contains Approximately 7.4 Standard Drinks
2	For a 750ml. bottle of 36% abv Spirit	Contains Approximately 22 Standard Drinks
3	For a 375ml. can of 4.9% abv Beer	Contains Approximately 1.4 Standard Drinks

- 6.3** Geographical designation/ names may be used on the label solely for products originating from that geographical region.
- 6.4** In case of imported alcoholic beverages, the information regarding (i) FSSAI Logo and License number; (ii) the Name and Address of the importer shall be allowed to be affixed in the custom bonded warehouse in the form of an additional sticker in a manner that it does not overlap or mask the original information of the label in any manner.
- 6.5** All alcoholic beverages containing more than 0.5% alcohol by volume shall be

exempt from the requirement of Nutritional labelling as laid down under para 2.2.2.(3) of FSS (Packaging and Labeling) Regulation, 2011

- 6.6** An alcoholic beverage which contains more than **8.0 %** alcohol by volume must not represent as a “low alcohol beverage”.
- 6.7** The label of a package of a beverage containing more than 0.5% alcohol by volume must not include the words ‘non-intoxicating’ or words implying similar meaning.
- 6.8** Food containing alcohol must not be represented in a form which expressly or by implication suggests that the product is a non-alcoholic confection or non-alcoholic beverage.
- 6.9 Wine Labelling –**
 - 6.9.1** Name of Manufacturer/Packing house.
 - 6.9.2** Wine labels must show the origin of the wine and the amount of alcohol indicated as dry, semi-dry, semi-sweet or sweet.
 - 6.9.3** Wine label shall mention generic name of grape/ variety or raw material used, geographic origin and vintage dates.
 - 6.9.4** If a wine label carries the name of a place, such as a region, sub-region or appellation, 75% of the grapes must come from that place.
 - 6.9.5** When a wine label carries the name of a grape variety, the wine must be made from at least 75% of that grape variety.
 - 6.9.6** If a wine label carries a vintage, 75% of the wine must come from that vintage.
 - 6.9.7** If two grape varieties are to be named on the label, the names of the varieties must be stated in the order of importance, such as Cabernet-Merlot when the wine contains more Cabernet Sauvignon than Merlot.
 - 6.9.8** Wine labels must show amount of alcohol in per cent by volume.
 - 6.9.9** Name of residues of preservative/additives present in the final product shall be declared.
- 6.10** Alcoholic Beverages which **contain less than 10 %** alcohol shall mention the date of expiry on the label. This must consist of month and year in that order and preceded by the word “Expiry Date ____” or Use By ____” mandatorily. However, the manufacturer may use the expression “Best Before” as an optional additional information. However, wines are excluded from this regulation.
- 6.11 Allergen Warnings:**
 - 6.11.1** If the wine contains more than 10 mg Sulfur dioxide/L, the label must declare that “contains Sulfur dioxide or Sulfitite”.
 - 6.11.2** If egg white, milk, icing glass used as fining, clarifying agents in wine and also if treated with casein, ovalbumin and yellow dye No. 5, these should be mentioned on the label.
- 6.12** No health claim shall be made on alcoholic beverages.
- 6.13** There shall be a Statutory Warning ‘**Consumption of Alcohol is injurious to**

health', printed in English language at the manufacturer's end. In case respective states wish the same to be also printed in their local/ regional languages, the same shall be allowed through an additional Sticker, without the need for repeating the English version.

* Psychotropic substance as defined in the Schedule of the Narcotic Drugs and Psychotropic Substances Act, 1985 (61 of 1985) and rules made there under and substances listed in Schedule E and E1 of the Drugs and Cosmetic Rules, 1945.

Appendix

Table -1 : Requirements for alcoholic beverages

Sr. No.	Characteristic	Gin		Vodka		Whisky			Brandy		Rum			Country spirit		
		Max Gin	Premix Gin	Vodka	Premix Vodka	Malt grain	Blended	Whisky	Grape brandy	Blended grape brandy	Rum	White Rum	Premix/ flavoured rum	Plain Country spirit	Blended country spirit	Spiced country spirit
1.	Aldehydes as acetaldehyde (expressed in terms of g/100 litres of absolute alcohol), Max	20.0	25.0	15.0	20.0	50.0	35.0	15.0	45.0	45.0	30.0	30.0	30.0	35.0	35.0	35.0
2.	Arsenic mg/l, Max	0.25	0.25	0.0	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
3.	Cadmium mg/l, Max	0.01	0.01	0.0	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01
4.	Copper mg/l, Max	5.0	5.0	5.0	5.0	10.0	10.0	10.0	10.0	10.0	10.0	5.0	5.0	5.0	5.0	5.0
5.	Ethyl alcohol content at 20 degree C percent by volume (Range)	36-50	8.0 *	36-50	8.0*	36-50	36-50	36-50	36-50	36-50	36-50	36-50	36-50	19-43	19-43	19-43
6.	Furfural (expressed in terms of g/100 litre of Absolute alcohol), Max	12.0	12.0	12.0	12.0	12.0	6.0	6.0	12.0	12.0	10.0	5.0	5.0	12.0	12.0	12.0
7.	Higher alcohols as amyl alcohol (expressed in terms of g/100 litres of absolute alcohol), Max	100.0	150.0	50.0	100.0	1000.0	750.0	350.0	600.0	350.0	350.0	200.0	200.0	250.0	250.0	350.0
8.	Lead mg/l, Max	0.2	0.2	0.0	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
9.	Mercury mg/l, max	0.25	0.25	0.0	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
10.	Methyl alcohol (expressed in terms of mg/litre of distilled absolute alcohol), Max	20.0	10.0	10.0	10.0	30.0	20.0	10.0	150.0	100.0	20.0	10.0	10.0	50.0	50.0	50.0
11.	Residue on evaporation per cent (mg/liter), Max	2.5	25.0	2.0	25.0	2.0	2.0	2.0	2.0	2.0	2.0	1.0	25.0	1.0	1.0	1.0
12.	Total Esters as ethyl acetate (expressed in terms of g/100 litres of absolute alcohol), Max	30.0	50.0	50.0	100.0	200.0	150.0	100.0	350.0	250.0	150.0	150.0	150.0	150.0	100.0	150.0
13.	Volatile acids as acetic acid (expressed in terms of g/100 litres of absolute alcohol), Max	10.0	10.0	10.0	10.0	150.0	100.0	50.0	100.0	100.0	50.0	50.0	100.0	100.0	50.0	100.0

*Maximum

Table -2 : Requirements for Wine

Sr. No.	Characteristic	Dry white	Sweet White	Dry red	Sweet red	Sparkling wines	Cider	Apple wine	Perry	Plum wine	Peach wine	Toddy/palm wine/bambo o wine	Fortified wines
1.	Aldehydes as acetaldehyde (expressed in terms of g/100 litre of absolute alcohol), Max	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0
2.	Arsenic (mg/l), Max.	0.25	0.25	0.25	0.25	0.25	-	-	-	-	-	-	0.25
3.	Cadmium (mg/l), Max.	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01
4.	Carbon dioxide v/v (not less than)	-	-	-	-	3.5	-	-	-	-	-	-	-
5.	Copper (mg/l), Max.	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0
6.	Esters as ethyl acetate (expressed in terms of g/litre of absolute alcohol), Max.	4.0	4.0	4.0	4.0	4.0	0.2	0.2	0.2	0.2	0.2	0.2	4.0
7.	Ethyl alcohol content at 20 degree C percent by volume (Range)	7.0-15.5	7.0-15.5	7.0-15.5	7.0-15.5	7.0-15.5	1.5-9.0	7.0-15.5	0.5-9.0	7.0-15.5	7.0-15.5	5.0-8.0	15.0-22.0
8.	Higher alcohols as amyl alcohol (expressed in terms of g/litre of absolute alcohol), Max.	4.0	4.0	4.0	4.0	4.0	-	100-200	100-200	100-200	100-200	-	4.0
9.	Iron (as Fe) mg/l, Max.	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0
10.	Lead (mg/l), Max.	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
11.	Methyl alcohol (expressed in terms of mg/litre of distilled absolute alcohol), Max	2.0	2.0	400	400	2.0	1.0	1.0	-	-	-	250	200
12.	Ochratoxin A (mg/l), Max	0.002	0.002	0.002	0.002	0.002	0.002	0.002	0.002	0.002	0.002	0.002	0.002
13.	pH (Range)	3.0-4.0	3.0-4.0	3.0-4.0	3.0-4.0	3.0-4.0	3.0-4.0	3.0-4.0	3.0-4.0	3.0-4.0	3.0-4.0	3.0-4.0	3.0-4.0
14.	Pyridine (expressed in terms of g/ litre of Absolute alcohol)	0.1	0.1	0.1	0.1	0.1	-	-	-	-	-	-	0.1
15.	Reducing residual sugar per litre (gm), Max/Range	10.0	10-150	10.0	10-150	100	50-150	-	-	-	-	-	10.0
16.	Residual extract g/l, Max	50.0	50.0	50.0	50.0	50.0	50.0	50.0	50.0	50.0	50.0	50.0	180.0
17.	Sorbic acid (mg/l), Max	300.0	300.0	300.0	300.0	300.0	300.0	300.0	300.0	300.0	300.0	300.0	300.0
18.	Total acids as tartaric or malic acid (as expressed in terms of g/litre, Max	10.0	10.0	10.0	10.0	10.0	0.4	0.4	0.37	0.68	0.4	0.1	10.0
19.	Total Sulphur di-oxide, (mg/l), Max	250.0	250.0	250.0	250.0	100.0	50.0	100.0	-	-	-	-	250.0
20.	Volatile acids as acetic acid v/v	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2		1.2
21.	Zinc (mg/l), Max	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0

(-) means Not Applicable

Table - 3 : Requirement for Beer (canned/bottled)					
Sr. No.	Characteristic	Beer			
		Light	Standard	Strong	Super strong
1.	Ethyl alcohol content at 20 degree C percent by volume (Range)	0.5-4.0	4.1-5.0	5.1-6.0	6.1-8.0
2.	pH (Range)	3.8-4.5	3.8-4.5	3.8-4.5	3.8-4.5
3.	Carbon dioxide, v/v (not less than)	2.5	2.5	2.5	2.5
4.	Methyl alcohol mg/l max.	50.0	50.0	50.0	50.0
5.	Copper (mg/l), Max.	1.0	1.0	1.0	1.0
6.	Iron (as Fe) mg/l, Max.	5.0	5.0	5.0	5.0
7.	Lead (mg/l), Max.	0.2	0.2	0.2	0.2
8.	Arsenic (mg/l), Max.	0.25	0.25	0.25	0.25
9.	Cadmium (mg/l), Max.	0.1	0.1	0.1	0.1
10.	Total plate count, cfu per ml, max	2.0	2.0	2.0	2.0
11.	Coliform count, cfu per ml	Absent	Absent	Absent	Absent
12.	Yeast & Mould, cfu per ml	Absent	Absent	Absent	Absent

Table - 4: Requirements for Draught Beer					
Sr. No.	Characteristic	Beer			
		Light	Standard	strong	Super strong
1.	Ethyl alcohol content at 20 degree C percent by volume(Range)	0.5-4.0	4.1-5.0	5.1-6.0	6.1-8.0
2.	pH (Range)	3.8-4.5	3.8-4.5	3.8-4.5	3.8-4.5
3.	Carbon dioxide, v/v (not less than)	2.5	2.5	2.5	2.5
4.	Methyl alcohol mg/l max.	50.0	50.0	50.0	50.0
5.	Copper (mg/l), Max.	1.0	1.0	1.0	1.0
6.	Iron (as Fe) mg/l, Max.	5.0	5.0	5.0	5.0
7.	Lead (mg/l), Max.	0.2	0.2	0.2	0.2
8.	Arsenic (mg/l), Max.	0.25	0.25	0.25	0.25
9.	Cadmium (mg/l), Max.	0.1	0.1	0.1	0.1
10.	Total plate count, cfu per ml, max	50	50	50	50
11.	Coliform count, cfu per ml	Absent	Absent	Absent	Absent
12.	Yeast & Mould, cfu/ml, max	40	40	40	40

Table - 5: Requirements for Low Alcoholic Beverages		
Sr. No.	Characteristics	Requirements
1.	Arsenic (mg/l), Max.	0.25
2.	Cadmium (mg/l), Max.	0.1
3.	Copper (mg/l), Max.	1.0
4.	Ethyl alcohol content at 20 degree C percent by volume, range	0.5 - 8.0
5.	Iron (as Fe) mg/l, Max.	5.0
6.	Lead (mg/l), Max.	0.2
7.	Methyl alcohol(expressed in terms of g/100 litres of absolute alcohol), Max	25.0
8.	pH	2.0-5.0
9.	Residue on evaporation, percent (g/liter), Max	25.0
10.	Sugar, percent (w/v), Max	20.0
11.	Total acids as tartaric acid, percent (m/v), Max	1.0
