

Guidelines

FOR PURCHASING & DUE DILIGENCE

Identity, Quality
& Food Safety
of Oenological Products

OEnoppia

Oenological Products
and Practices

International Association



FIVS

The growing importance of global wine trade has created a complex framework for winemakers with regard to the use of oenological products and practices.

They need to check that any product they want to buy or use (being additive or processing aid) is compliant with both local and international standards, according to their target market.

Who's involved?

Accordingly, FIVS and Oenoppia have worked together to provide clarity and guidance to their memberships for both wine producers and oenological product suppliers respectively, relating to the type of information that should readily be available for winemaking additives and processing aids for purposes of commercial due diligence and validation of supply chain traceability. A mutual understanding of these recommendations is foreseen as being useful to both winemakers and suppliers to reduce duplication of effort and anticipate a range of regulatory demands.

Three levels requested

Beyond the information required by local regulations governing the rules of trade, a product and supplier quality management assessment might be initiated by a wine producer. Companies operating under a range of different quality management schemes may request different levels of information, depending on the quality policy of the wine companies and the relationship they have with the supplier. Three levels of information may therefore be requested of documentation according to increasing complexity of risk management framework.

- 1. Basic data provision (i.e. National Regulatory Quality Standard, HACCP)**
- 2. Intermediate data provision (i.e. Accredited ISO9001, and equivalent Quality Management Systems)**
- 3. High level data provision (i.e. Accredited GFSI and equivalent Quality Management Systems)**

To set up ASAP

It is in the interests of wine producers to communicate proactively with suppliers of oenological products as to what quality management systems they utilise, whether information will be required to be provided using industry standard declaration forms or company specific questionnaires, and to obtain clarity as to when key information is required to be provided with respect to tendering, ordering & delivery. This should occur as early within the commercial interaction as possible to ensure mutual expectations are managed appropriately. This transparency will ensure a positive relationship can be developed that balances the available technical resources of oenological suppliers with audit & traceability requirements of the procuring wine producers.

1. Basic Data Provision *i.e. National Regulatory Quality Standards, HACCP*

Information/Documents to be routinely made available

- Invoice
- Delivery note with Lot Codes
- Safety Data Sheet
- Technical/Product Data Sheets
- Customs Documents (when purchased from a foreign supplier)
- Declarations on Allergen status
- Declaration on GMO status
- Veterinary & Phytosanitary Certificates (where relevant)
- Organic certificate (where relevant)
- Halal certificate (where relevant)
- Kosher certificate (where relevant)
- Certificates of suitability/conformity of packaging materials
- Compliance with local food regulations and/or local wine regulation when present¹
- Compliance with internationally recognised reference works on oenological products, such as the International Oenological Codex of the OIV^{1,2} (optional)

¹ Identification by Recognised Names/CAS Number/INS Number (as appropriate) & Technical Specification

² Download the latest edition at this site: <http://oiv.int/en/technical-standards-and-documents/oenological-products>
OIV: International Organisation of Vine and Wine. www.oiv.int

* The certificate of Conformity is the supplier's commitment to the conformity to the specifications informed in the data sheet, based on analyzes of samples of products considered to be statistically representative.

** The lot/batch specific analytical testing should be exceptional and must be subject to prior agreement between the supplier and the buyer, including on who bare the cost of the analyses.

2. Intermediate Data Provision *i.e. Accredited ISO9001 and equivalent Quality Management System*

Information/Documents recommended to be made commonly available between accredited wine producers and oenological product suppliers

All of 1, in addition to:

- Certificates of Conformity*
- Certificates of Quality Management System or Food Safety System (ISO9001, HACCP, ISO 22000) of oenological product manufacturer
- Compliance with internationally recognised reference works on oenological products, such as the International Oenological Codex of the OIV²

3. High level data provision *i.e. Accredited GFSI and equivalent Quality Management Systems*

Information/Documents to be negotiated between GFSI accredited wine producers and oenological product suppliers (with agreements on commercial in confidence where relevant)

All of 1 & 2, in addition to:

- Certificates of Conformity**
- Generic declaration of Ionising Radiation Treatment
- Generic declaration on use of Nanotechnology/ Nanoparticles and/or Biosolids
- Declaration of Animal Origin status
- Additional traceability requirements laid down in Retailer/Customer Own quality standards or GFSI should be based on agreements on commercial in confidence.

INFORMATION/DOCUMENTS	1	2	3
Invoice	✓	✓	✓
Delivery note with Lot Codes	✓	✓	✓
Safety Data Sheet	✓	✓	✓
Technical/Product Data Sheets	✓	✓	✓
Customs Documents (when purchased from a foreign supplier)	✓	✓	✓
Declarations on Allergen status	✓	✓	✓
Declarations on GMO status	✓	✓	✓
Veterinary & Phytosanitary Certificates (where relevant)	✓	✓	✓
Organic/Halal/ Kosher certificates (where relevant)	✓	✓	✓
Certificates of suitability/conformity of packaging materials	✓	✓	✓
Compliance with local food regulations and/or local wine regulation when present	✓	✓	✓
Compliance with internationally recognised reference works on oenological products (such as the International Oenological Codex of the OIV)		✓	✓
Certificates of Conformity		✓	✓
Certificates of Quality Management System or Food Safety System (ISO9001, HACCP,ISO22000) of oenological product manufacturer		✓	✓
Declaration of Ionising Radiation Treatment			✓
Declaration on use of Nanotechnology/Nanoparticles and/or Biosolids			✓
Certificate/Declaration of Animal Origin status			✓
Additional traceability requirements laid down in Retailer/Customer Own quality standards or GFSI (Country of origin, Simplified chart of production...)			✓

FIVS is an international federation serving trade associations and companies in the alcohol beverage industry from around the world. It provides a forum for its members to work collaboratively on legal and policy issues and communicates Federation views to national governments and international organisations.

Members listed on www.fivs.org

Oenoppia is a non-profit association grouping together the principal parties involved in the production and development of oenological products. The members of Oenoppia represent approximately 85% of oenological products used by wine makers throughout the world. They have a strong wine culture and have for decades founded their development on research in wine components.

Members listed on www.oenoppia.com