



Sulphites and Labelling of Imported Wine

Imported Foods Monitoring Programme

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1. Executive Summary

This survey was carried out to provide MPI with information on general compliance of imported wines with specific labelling requirements and levels of sulphites.

Sulphites are permitted food additives at various levels in food as set out in the Australia New Zealand Food Standards Code (Food Standards Code). They are tested and reported as sulphur dioxide equivalents. The Food Standards Code sets maximum limits for sulphur dioxide in wine sold in New Zealand. Sulphites are often added to wine to give a preservative function. Clause 4 of Standard 1.2.3 in the Food Standards Code requires that sulphites must be declared on the label if present in the wine at levels above 10mg/L.

Schedule 1 to Standard 1.3.1 of the Food Standards Code lists for wine, sparkling wine and fortified wine containing greater than 35g/L residual sugar, the maximum permitted level for sulphur dioxide is 400mg/kg. For wine, sparkling wine and fortified wine containing less than 35g/L residual sugar, the sulphur dioxide limit is 250mg/kg.

A total of 236 imported wine samples were purchased. The wines were from France (27%), Italy (17%), Spain (17%) and South Africa (16%), with smaller numbers from Germany, Argentina, Chile and Portugal. Most were either red (47%) or white (40%) still wines, with smaller numbers of dessert and sparkling white wines.

Samples were analysed for sulphur dioxide by Ion Chromatography. All 236 wine samples complied with the Food Standards Code maximum permitted level of sulphur dioxide. This survey used a stratified randomised sampling plan which meant the data was able to be used to conclude compliance levels of the populations of all wine imported into New Zealand.

Samples were checked for labelling requirements including general food labelling requirements, mandatory warning and advisory statements, legibility requirements and labelling of alcoholic beverages and food containing alcohol requirements. Some labelling non compliances were identified. MPI contacted by letter all importers of products included in this survey to notify them of the findings and remind them of their obligations under the Food Act 1981 and Wine Act 2003 to comply with Food Standards Code requirements. MPI is not considering further action at this time.

2. Background

Imported wines are an important part of New Zealand's wine consumption. The consumption of imported wines on the domestic market was 27.3 million litres in 2011 (New Zealand Wine 2011). Australia is the largest exporter of wine to New Zealand supplying over 82% of imported wines available on the New Zealand market. South Africa is the second largest supplier followed by France and Italy (New Zealand Wine 2011).

In 2008 all New Zealand wine makers were required to have a wine standard management plan (WSMP). A WSMP is verified annually and enables MPI to ensure New Zealand wine makers are compliant with current New Zealand legislation. This survey will enable MPI to gain a better understanding of the compliance of imported wines to New Zealand in relation to sulphur dioxide levels and labelling.

Sulphites are often added to wine to form a preservative function. They are also added as processing aids e.g. to sterilise bottles.

Sulphites are permitted food additives in New Zealand by the Food Standards Code which sets maximum limits for sulphites (as sulphur dioxide equivalents) in wine on the New Zealand market. Sulphites are frequently used in the wine industry and must be declared on the label if present in the wine at levels above 10mg/L.

Notwithstanding the permissibility of specified levels of sulphites in wine, a small percentage of the population display allergy type symptoms when exposed to sulphites.

This survey will inform MPI on general compliance with labelling and sulphite requirements. The main risk to health is where wine is not adequately labelled as legally required. This survey will provide an indication of compliance levels of imported wine with New Zealand legislation. MPI has not previously tested imported wine as a specific food group for sulphites.

3. Survey objectives

The objective is to carry out a survey to determine if imported wine:

1. Complies with the Food Standards Code- Standard 1.3.1 for sulphur dioxide; and
2. Complies with the Food Standards Code labelling requirements

4. Materials and Methods

4.1. SURVEY SCOPE

This survey focused on imported red and white wine. Also included in the survey were sparkling, dessert and rose wines. Fortified wines, such as sherry and port wines, were excluded from the survey. This survey is a compliance survey; therefore imported wine from Australia has been excluded from the scope of this survey as wine is included in the Trans-Tasman Mutual Recognition Agreement.

4.2. SAMPLE COLLECTION

A non-proportional sampling method was used to allow for both country of origin, volumes and overall population estimates of sulphites. This survey used a stratified randomised sampling plan, i.e. the sample set can be taken to be representative of the population of all imported wine into NZ. The sampling of the imported white wine occurred in January/February 2011, and was purchased from retail premises in Wellington. The sampling of imported red wines occurred in April/May, and was purchased from retail premises in Hamilton, Cambridge and Taupo. For each sample purchased a sample information sheet and a labelling checklist was completed. FoodSpec Ltd and Quality Environmental Consulting Ltd staff collected the samples.

5. Methodology

5.1. ANALYTICAL TESTING

All samples were analysed for sulphites by Ion Chromatography. Total sugars were analysed by mixing the wine sample with p-hydroxybenzoic acid hydrazide solution and the absorbance of this diluted sample was measured by spectrophotometry at 415nm. Samples were analysed by RJ Hill Laboratories Limited, Hamilton, New Zealand.

5.2. DATA ANALYSIS

Results for sulphur dioxide were interpreted against the maximum permitted level of sulphur dioxide in Schedule 1 to Standard 1.3.1 of the Food Standards Code. For wine, sparkling wine and fortified wine containing greater than 35g/L residual sugar, the maximum permitted level for sulphur dioxide is 400mg/kg. For wine, sparkling wine and fortified wine containing less than 35g/L residual sugar, the sulphur dioxide limit is 250mg/kg.

6. Results & Discussion

6.1. SAMPLES AND COUNTRY OF ORIGIN

For this survey a stratified randomised sampling plan was used. A total of 236 samples were purchased and analysed. The wines were from France (27%), Italy (17%), Spain (17%) and South Africa (16%), with smaller numbers from Germany, Argentina, Chile and Portugal. Most were either red (47%) or white (40%) still wines, with smaller numbers of dessert and sparkling white wines (figure 1).

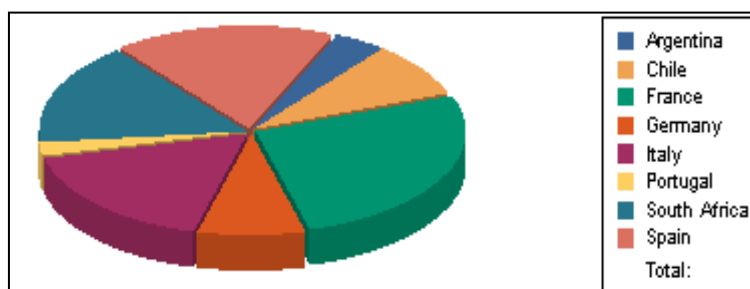


Figure 1. Country of Origin of samples.

6.2. ANALYTICAL RESULTS

The survey results are included in Appendix 1. A summary is provided below.

6.3. DISCUSSION OF RESULTS

All 236 (100%) wine samples tested complied with the Food Standards Code maximum permitted level of sulphur dioxide. The estimated average sulphur dioxide concentration of imported white wines (still and sparkling) was 87mg/L, with 95% confidence limits of 72 mg/L and 102 mg/L. The average sulphur dioxide concentration of imported red and rose wines was 91mg/L, with 95% confidence limits of 83mg/L and 100 mg/L.

This survey used a stratified randomised sampling plan which meant the data could be used to conclude compliance levels of the populations (Figure 2). It was concluded that 99% of all imported red, rose and white wines, with less than 35g/L sugar, had 201mg/L or less sulphur dioxide. This result is well within the standard of 250g/L. Excluding dessert types, all wines with a sugar content of 35g/L or more were white. It was concluded that 99% of such imported wines had 229mg/L or less sulphur dioxide. This was considerably less than the New Zealand standard (400mg/L), and the modelling results suggested that the 95% upper confidence limit was less than this; i.e. high confidence that 99% of wines complied with the standard. Nine dessert wines were tested. In all of these the sugar concentration was greater than 35g/L. The upper confidence limit of the 99th percentile of this sample of wines was 348mg/L, well within the standard

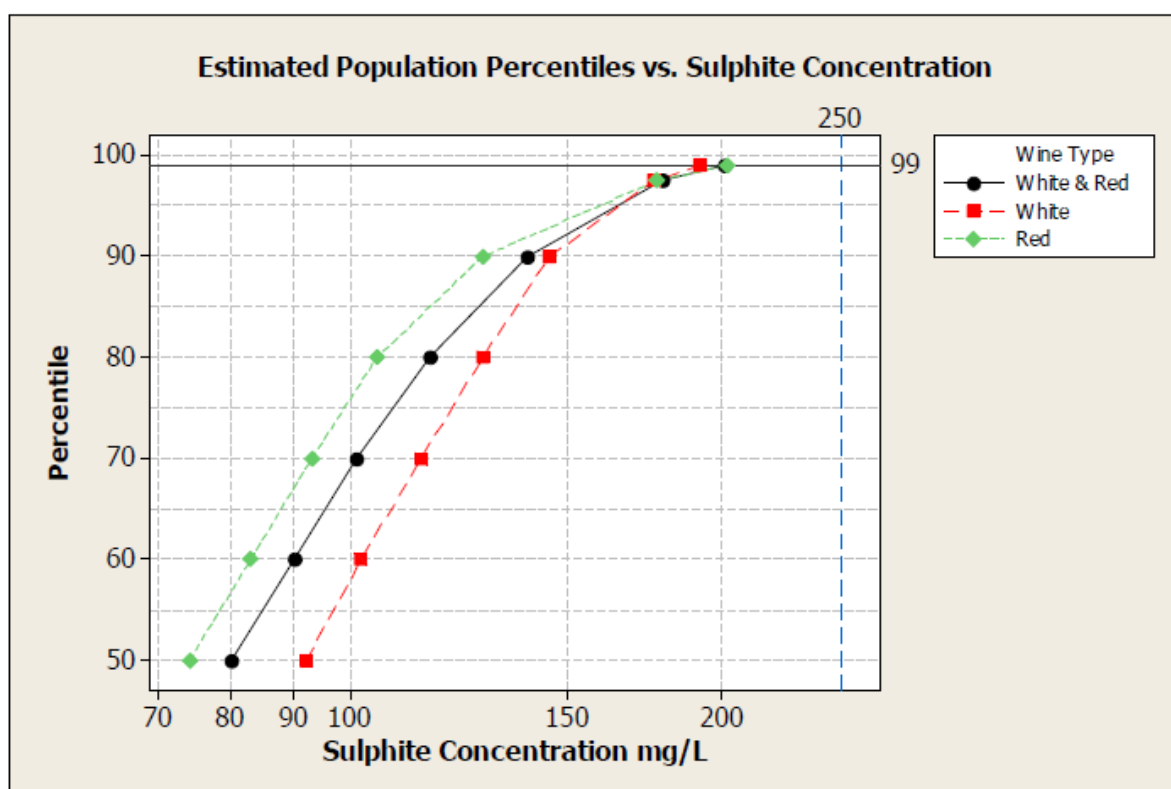


Figure 2. Percentiles of Sulphur dioxide Concentration for population. (Note: The model used to estimate these statistics appears to have under-estimated the uncertainty for these figures and for this reason the upper confidence limits have not been quoted.)

Compliance for each “wine type” by “origin” was also investigated, noting that the smaller sample size per case would lead to wider confidence intervals. In two cases, red wine from South Africa and white wines from France, there were a small number of very high values (“outliers”). The calculated curves of these distributions therefore had long right tails, and in both the upper 95th limit of the 99th percentile were exceeded. Thus, with this sample, this severe criterion for tolerance has been exceeded. This may be an area to be looked at for future work.

The analysis showed there was a very poor association between sulphur dioxide concentration and with wine type and sugar concentration. Wines from Germany, all of which were white, were significantly associated with higher sulphur dioxide concentrations.

6.4. LABELLING REQUIREMENTS RESULTS

Each sample purchased was checked against the following labelling requirements:

- Clause 2 (1) Standard 1.2.2 Food Labelling Requirements
- Clause 4 Standard 1.2.3 Mandatory Warning and advisory statements

- Clause 2 & 3 of Standard 1.2.9 Legibility Requirements
- Clause 3 Standard 2.7.1 Labelling of Alcoholic Beverages and food containing alcohol

The following labelling non compliances were identified:

- Clause 2(1) of Standard 1.2.9: Some wine labels had the supplier details but they were not in English.
- Clause 4, Standard 1.2.3: 22 samples of 236 samples did not declare sulphites on the product label and 12 samples declared sulphites on the product label, but it was not in English.
- Clause 3, Standard 1.2.9: Some wine labels had fonts <3mm
- Clause 3, Standard 2.7.1: Some wine labels did not state number of Standard drinks.

MPI contacted by letter all importers of products included in this survey to notify them of the finding and remind them of their obligations under the Food Act 1981 and Wine Act 2003 to comply with Food Standards Code requirements. MPI is not considering further action at this time.

7. Conclusion

This survey was conducted to inform MPI on general compliance with labelling and sulphite requirements of imported wine. All imported wine samples purchased in this survey were compliant with the Food Standards Code maximum permitted level of sulphur dioxide. Because of survey design encompassing all wine imported into NZ and expectations that manufacturing have not significantly altered, MPI conclude that imported wine meets the Food Code requirements for sulphur dioxide. Samples were then checked for labelling requirements including general food labelling requirements, mandatory warning and advisory statements, legibility requirements and labelling of alcoholic beverages and food containing alcohol requirements. Some labelling non compliances were identified. MPI contacted by letter all importers of products included in this survey to notify them of the findings and remind them of their obligations under the Food Act 1981 and Wine Act 2003 to comply with Food Standards Code requirements. MPI is not considering further action at this time.

8. References

1. New Zealand Wine (2011) Annual Report 2011 <http://www.nzwine.com/info-centre/>

9. Appendix

Appendix 1: Raw data results from imported wine tested for sulphur dioxide.

Sample Reference	Date Sampled	Country of Origin	Wine Type	Sulphur dioxide concentration (mg/kg)	Total sugars concentration (mg/kg)
SY1	19/01/2011	South Africa	white	89.0	5.4
SY2	19/01/2011	South Africa	white	89.1	6.0
SY3	19/01/2011	South Africa	white	91.8	2.4
SY4	19/01/2011	South Africa	sparkling	56.6	12.0
SY5	19/01/2011	South Africa	white	86.9	1.8
SY6	19/01/2011	South Africa	sparkling	88.7	16.0
SY7	19/01/2011	South Africa	white	84.9	93.2
SY8	19/01/2011	South Africa	sparkling	70.8	15.6
SY9	19/01/2011	South Africa	white	105.5	3.2
SY10	19/01/2011	South Africa	white	51.1	213.8
SY11	19/01/2011	South Africa	white	98.3	1.6
SY12	19/01/2011	Argentina	white	117.2	2.6
SY13	19/01/2011	Argentina	white	114.4	4.6
SY14	19/01/2011	Spain	white	89.2	2.1
SY15	19/01/2011	South Africa	white	72.2	3.6
SY16	19/01/2011	France	white	71.3	66.5
SY17	19/01/2011	Spain	white	33.0	2.0
SY18	19/01/2011	France	white	68.8	1.8
SY19	19/01/2011	Germany	dessert	147.0	188.0
SY20	19/01/2011	Spain	white	83.8	3.4
SY21	19/01/2011	Spain	dessert	18.7	68.1
SY22	19/01/2011	France	white	40.4	7.3
SY23	20/01/2011	Spain	white	58.7	1.7
SY24	20/01/2011	Spain	sparkling	99.0	9.6
SY25	20/01/2011	Spain	white	102.1	5.9
SY26	20/01/2011	Spain	white	86.9	1.8
SY27	20/01/2011	France	white	126.9	2.0
SY28	20/01/2011	Spain	white	103.0	1.7
SY29	20/01/2011	Spain	white	96.5	2.7
SY30	20/01/2011	France	white	85.7	2.8
SY31	20/01/2011	France	white	57.6	2.2

Sample Reference	Date Sampled	Country of Origin	Wine Type	Sulphur dioxide concentration (mg/kg)	Total sugars concentration (mg/kg)
SY32	20/01/2011	Spain	white	66.6	2.2
SY33	20/01/2011	Spain	red	113.6	1.6
SY34	20/01/2011	France	white	71.0	3.5
SY35	20/01/2011	France	dessert	192.0	133.0
SY36	20/01/2011	Italy	sparkling	143.0	20.0
SY37	20/01/2011	France	white	272.0	119.8
SY38	22/01/2011	Spain	white	80.1	2.6
SY39	22/01/2011	France	white	69.4	1.5
SY40	22/01/2011	France	white	42.1	2.2
SY41	22/01/2011	France	white	36.4	108.9
SY42	22/01/2011	France	white	118.5	15.1
SY43	22/01/2011	France	white	115.9	3.8
SY44	22/01/2011	France	white	62.1	1.9
SY45	22/01/2011	France	white	182.4	9.7
SY46	22/01/2011	Chile	white	87.2	2.8
SY47	22/01/2011	Chile	white	88.0	1.7
SY48	22/01/2011	Chile	white	74.9	5.2
SY49	22/01/2011	France	white	142.7	2.4
SY50	22/01/2011	Germany	white	146.2	75.1
SY51	22/01/2011	Germany	white	188.4	54.3
SY52	22/01/2011	Germany	white	160.5	64.7
SY53	22/01/2011	Germany	white	203.9	58.9
SY54	22/01/2011	Germany	white	102.8	76.5
SY55	22/01/2011	Germany	white	107.6	66.0
SY56	22/01/2011	Germany	white	66.2	60.0
SY57	22/01/2011	Germany	white	69.7	62.4
SY58	22/01/2011	Germany	white	48.9	94.4
SY59	22/01/2011	Germany	white	111.7	63.4
SY60	22/01/2011	Germany	white	57.7	58.2
SY61	22/01/2011	Germany	white	133.3	68.4
SY62	22/01/2011	Argentina	white	55.0	1.3
SY63	22/01/2011	Argentina	white	115.7	72.0
SY64	22/01/2011	France	sparkling	52.4	9.4
SY65	22/01/2011	Chile	white	79.6	6.8
SY66	22/01/2011	France	sparkling	61.5	9.9
SY67	22/01/2011	France	white	61.1	1.7
SY68	22/01/2011	Spain	white	71.1	2.7

Sample Reference	Date Sampled	Country of Origin	Wine Type	Sulphur dioxide concentration (mg/kg)	Total sugars concentration (mg/kg)
SY69	22/01/2011	Argentina	white	84.0	3.3
SY70	22/01/2011	Spain	white	43.8	9.2
SY71	22/01/2011	Italy	white	81.2	2.1
SY72	22/01/2011	Spain	white	83.6	1.3
SY73	22/01/2011	Spain	white	67.5	3.1
SY74	22/01/2011	France	white	39.1	2.3
SY75	22/01/2011	South Africa	dessert	106.9	141.9
SY76	22/01/2011	France	sparkling	31.2	9.5
SY77	22/01/2011	France	dessert	16.8	115.7
SY78	22/01/2011	South Africa	white	66.9	4.1
SY79	22/01/2011	France	white	150.7	13.7
SY80	22/01/2011	France	sparkling	81.8	13.0
SY81	22/01/2011	Italy	white	36.8	94.9
SY82	22/01/2011	France	sparkling	45.4	11.0
SY83	22/01/2011	France	sparkling	35.7	10.6
SY84	22/01/2011	Italy	white	95.2	113.3
SY85	22/01/2011	France	sparkling	48.4	7.3
SY86	22/01/2011	Germany	white	172.9	84.3
SY87	22/01/2011	Germany	white	185.0	32.7
SY88	22/01/2011	Germany	white	156.8	182.1
SY89	22/01/2011	Germany	white	191.8	102.7
SY90	22/01/2011	Germany	white	131.6	60.5
SY91	22/01/2011	Germany	white	188.9	38.9
SY92	22/01/2011	Germany	white	58.7	45.9
SY93	22/01/2011	Spain	sparkling	50.4	7.8
SY94	22/01/2011	France	white	105.3	1.9
SY95	22/01/2011	Italy	dessert	134.9	191.7
SY96	22/01/2011	South Africa	white	103.2	1.6
SY97	22/01/2011	France	sparkling	44.6	43.5
SY98	22/01/2011	Italy	sparkling	75.9	88.3
SY99	22/01/2011	Italy	white	117.2	2.4
SY100	22/01/2011	Italy	white	82.1	5.9
SY101	22/01/2011	Italy	white	68.0	1.5
SY102	22/01/2011	Italy	dessert	64.7	176.1
SY103	22/01/2011	Italy	white	70.2	156.9
SY104	22/01/2011	Italy	white	85.1	154.9
SY105	22/01/2011	Italy	white	87.3	1.7

Sample Reference	Date Sampled	Country of Origin	Wine Type	Sulphur dioxide concentration (mg/kg)	Total sugars concentration (mg/kg)
SY106	22/01/2011	Italy	white	84.5	151.7
SY107	22/01/2011	Italy	sparkling	91.4	15.7
SY108	22/01/2011	Italy	white	83.0	2.0
SY109	22/01/2011	Italy	white	60.4	1.2
SY110	27/01/2011	South Africa	white	68.1	6.3
SY111	28/01/2011	Italy	white	109.1	3.8
SY112	28/01/2011	Italy	white	81.8	1.9
SY113	28/01/2011	Spain	white	79.4	1.3
SY114	28/01/2011	Spain	sparkling	41.0	7.3
SY115	28/01/2011	France	dessert	39.2	71.4
SY116	28/01/2011	France	white	118.5	65.8
SY117	4/02/2011	South Africa	white	81.9	0.5
SY118	7/02/2011	South Africa	white	74.1	2.0
SY119	7/02/2011	Chile	white	114.6	2.1
SY120	23/04/2011	South Africa	red	117.5	2.4
SY121	23/04/2011	South Africa	red	69.8	7.8
SY122	23/04/2011	South Africa	red	64.1	8.0
SY123	23/04/2011	South Africa	red	76.4	7.8
SY124	23/04/2011	South Africa	red	72.2	6.5
SY125	23/04/2011	South Africa	red	91.3	6.3
SY126	23/04/2011	South Africa	red	113.7	5.8
SY127	23/04/2011	South Africa	red	92.1	5.2
SY128	23/04/2011	South Africa	red	163.3	4.9
SY129	23/04/2011	South Africa	red	100.7	4.2
SY130	23/04/2011	South Africa	red	109.8	5.9
SY131	23/04/2011	South Africa	rose	95.9	28.6
SY132	23/04/2011	South Africa	red	92.3	8.4
SY133	23/04/2011	South Africa	red	219.5	6.9
SY134	23/04/2011	South Africa	red	76.7	6.4
SY135	23/04/2011	South Africa	red	208.3	6.4
SY136	23/04/2011	South Africa	red	160.9	7.0
SY137	23/04/2011	South Africa	red	71.4	6.4
SY138	13/04/2011	South Africa	red	197.9	3.0
SY139	13/04/2011	Italy	red	86.0	2.2
SY140	13/04/2011	Italy	red	112.7	1.8
SY141	13/04/2011	France	red	45.2	2.5
SY142	13/04/2011	France	red	49.9	1.6

Sample Reference	Date Sampled	Country of Origin	Wine Type	Sulphur dioxide concentration (mg/kg)	Total sugars concentration (mg/kg)
SY143	13/04/2011	France	red	97.8	1.6
SY144	13/04/2011	France	red	78.7	2.3
SY145	20/04/2011	Spain	red	100.9	4.7
SY146	13/04/2011	France	red	74.2	2.1
SY147	13/04/2011	Italy	red	116.4	5.6
SY148	19/04/2011	Chile	red	83.4	2.7
SY149	19/04/2011	France	red	59.0	1.9
SY150	19/04/2011	Chile	red	69.3	3.2
SY151	19/04/2011	France	red	107.7	2.9
SY152	19/04/2011	Chile	red	98.7	6.0
SY153	27/04/2011	Chile	red	153.7	5.6
SY154	19/04/2011	Chile	red	56.0	5.3
SY155	19/04/2011	France	red	136.3	1.2
SY156	29/04/2011	Chile	red	76.0	3.5
SY157	19/04/2011	Italy	red	58.4	3.7
SY158	29/04/2011	Chile	red	76.6	2.8
SY159	19/04/2011	France	red	52.4	2.8
SY160	19/04/2011	Chile	rose	132.2	3.6
SY161	19/04/2011	France	rose	48.3	10.9
SY162	19/04/2011	Argentina	red	45.8	1.8
SY163	19/04/2011	Chile	red	89.2	2.7
SY164	19/04/2011	Chile	red	159.9	3.5
SY165	19/04/2011	Spain	red	60.6	3.6
SY166	19/04/2011	Spain	red	81.6	3.2
SY167	19/04/2011	Spain	red	82.3	3.1
SY168	19/04/2011	Spain	red	69.2	1.9
SY169	19/04/2011	Italy	red	134.2	6.6
SY170	19/04/2011	Spain	red	218.7	3.7
SY171	19/04/2011	Italy	red	114.8	4.8
SY172	19/04/2011	Italy	red	105.4	3.7
SY173	19/04/2011	France	red	59.7	1.8
SY174	19/04/2011	Italy	red	49.0	2.4
SY175	19/04/2011	Chile	red	90.8	2.5
SY176	19/04/2011	Argentina	red	84.9	2.9
SY177	19/04/2011	Spain	red	76.1	1.9
SY178	19/04/2011	Italy	red	29.1	4.9
SY179	19/04/2011	Spain	red	122.3	2.2

Sample Reference	Date Sampled	Country of Origin	Wine Type	Sulphur dioxide concentration (mg/kg)	Total sugars concentration (mg/kg)
SY180	19/04/2011	France	red	24.8	2.8
SY181	27/04/2011	Italy	red	67.3	2.6
SY182	27/04/2011	South Africa	red	120.7	3.1
SY183	27/04/2011	Spain	red	33.5	5.6
SY184	27/04/2011	Spain	red	117.4	2.5
SY185	27/04/2011	Spain	dessert	32.0	177.4
SY186	27/04/2011	Spain	red	5.0	2.0
SY187	27/04/2011	France	red	127.7	1.8
SY188	27/04/2011	France	red	103.8	1.4
SY189	27/04/2011	France	red	100.6	2.5
SY190	27/04/2011	Argentina	red	53.6	3.4
SY191	27/04/2011	France	red	144.5	2.2
SY192	27/04/2011	Italy	red	132.5	2.1
SY193	27/04/2011	France	red	104.1	1.8
SY194	27/04/2011	Spain	red	116.4	3.7
SY195	27/04/2011	Spain	red	59.8	2.7
SY196	27/04/2011	Spain	red	81.9	2.4
SY197	27/04/2011	Spain	red	75.9	2.1
SY198	27/04/2011	Spain	red	23.8	4.2
SY199	27/04/2011	France	red	123.7	2.5
SY200	27/04/2011	Portugal	red	72.7	3.2
SY201	27/04/2011	Portugal	red	84.6	2.9
SY202	27/04/2011	Chile	red	62.0	4.3
SY203	27/04/2011	Spain	rose	24.2	1.3
SY204	27/04/2011	Portugal	red	70.4	2.9
SY205	27/04/2011	France	red	84.7	2.7
SY206	27/04/2011	France	red	53.5	2.7
SY207	27/04/2011	France	red	22.2	3.0
SY208	27/04/2011	France	red	16.2	2.1
SY209	27/04/2011	France	red	99.7	2.3
SY210	27/04/2011	France	red	69.5	1.9
SY211	27/04/2011	Italy	red	100.8	3.3
SY212	27/04/2011	Italy	red	113.5	2.7
SY213	27/04/2011	Argentina	red	76.3	3.1
SY214	27/04/2011	Chile	red	57.8	2.7
SY215	27/04/2011	Chile	red	80.1	2.6
SY216	27/04/2011	Italy	red	56.6	3.3

Sample Reference	Date Sampled	Country of Origin	Wine Type	Sulphur dioxide concentration (mg/kg)	Total sugars concentration (mg/kg)
SY217	27/04/2011	Italy	red	115.0	2.3
SY218	27/04/2011	Spain	red	20.6	2.9
SY219	27/04/2011	Italy	red	157.8	1.9
SY220	27/04/2011	France	red	183.5	1.5
SY221	27/04/2011	Italy	red	172.9	2.9
SY222	27/04/2011	France	red	66.7	2.1
SY223	27/04/2011	France	red	140.8	2.1
SY224	27/04/2011	Italy	rose	160.4	1.4
SY225	27/04/2011	France	red	133.0	2.6
SY226	27/04/2011	France	red	174.5	1.2
SY227	27/04/2011	France	red	70.6	2.4
SY228	27/04/2011	France	red	131.2	0.9
SY229	27/04/2011	Portugal	red	166.8	2.1
SY230	27/04/2011	Spain	red	49.1	1.6
SY231	27/04/2011	Italy	red	50.7	1.9
SY232	27/04/2011	Italy	red	65.0	2.4
SY233	3/05/2011	Argentina	red	87.0	3.0
SY234	3/05/2011	Chile	red	47.0	2.8
SY235	9/05/2011	Portugal	red	46.0	2.7
SY236	20/04/2011	Italy	white	116.0	3.8

Appendix 2. Labelling Checklist

Product Name: _____ **Date:** _____

Pack Size: _____ **SY Number:** _____

Standard Reference	Requirement	Compliant Y/N/N/A	Comments
1.2.2	<ul style="list-style-type: none"> Name of food Lot identification Name and address of supplier 		
1.2.3	<ul style="list-style-type: none"> Mandatory Advisory and Warning Information including mandatory declaration of certain substances 		
1.2.4	Labelling of Ingredients (Descending Order of Ingoing Weight)		
1.2.5	Date Marking of the Packaged Food (Best Before / Use By)		
1.2.6	Direction for Use and Storage (e.g. Store <5°C)		
1.2.8	Nutrition and Information Requirements		
1.2.9	Legibility Requirement		
1.2.10	Characterizing Ingredients and Components of Food		
1.2.11	Country of the Origin Requirements		
2.7.1	<ul style="list-style-type: none"> Declaration of alcohol by volume Standard drink labelling Correct representation of beverage 		

NZFSA only –

Does the analytical results agree with the mandatory sulphur declaration? Yes/No

Lab Report No. _____

Does the food label meet regulatory requirements? Yes/No

Reviewer: