GUIDELINE TO THE WFA-WISA
SUPPLIER RAW MATERIAL QUALITY MINIMUM STANDARD
Product Information Declaration (PID)

Why has the Product Information Declaration (PID) form been created?

The PID aims to define the **minimum** documentation requirements and declarations expected of industry suppliers to support the identity, quality and safety of additives and processing aids.
To that end, the PID has been developed primarily to maintain and enhance the credibility and ensure the sustainability of suppliers to wine producing companies.

Who is the PID aimed at?

The PID clarifies certifications that wine producers may require of all additive and processing aid suppliers, brokers, distributors, re-packers, sponsors and contract manufacturers, and all other parties involved with the manufacture, supply or distribution of additives and processing aids.

Is compliance with the PID mandatory?

No - industry is encouraged to voluntarily supply the information and declarations described within the PID. Compliance is therefore strongly encouraged as minimum best practice.
As per other voluntary declaration forms less specific to the wine industry, such as the Australian Food & Grocery Council Product Information Form, some wine producers may make it a condition of tender regardless in order to meet their supply chain obligations.

Is the PID applicable only to WFA/WISA members?

No. It is envisaged that adoption by wine producers and suppliers as an industry standard will help drive consistency in the dataset typically provided upon tender & supply, assist in reducing data replication for multiple customers, and provide transparency on key identity, quality and safety parameters.

How should wine companies use the PID?

The completed questionnaires should be reviewed and assessed by an experienced Quality Professional / Winemaker. While many large manufacturers and multinational companies already have in place their own assessment criteria, the PID provides an opportunity for small to medium winemakers to understand which questions they should be asking to validate quality assurance in their own supply chain. After review the wine producer may need to request further data or ask additional questions to finalise their assessment to approve or reject a source of supply. This say also form the foundation for supplier audit to help underpin a 'trusted supplier' status or relationship.

KEY DATA REQUIREMENTS

PURITY AND IDENTITY STATUS

Standard 4.5.1 Wine Production Standards (http://www.comlaw.gov.au/Details/F2014C00037) lists in the Tables to Clause 3 and Table to Clause 4 the specific identity of various permitted additives and processing aids for wine production in Australia, which should be specified by this name on the PID.

Additionally, all such substances are required to meet one of a hierarchy of monograph standards in Schedule 3 - Identity & Purity (https://www.legislation.gov.au/Details/F2015L00493) which should be complied to in full. Where no monograph exists a heavy metals requirement is required to be complied to as a default.

ADDITIONAL REQUIREMENTS

Standard 1.3.3 Processing Aids (http://www.comlaw.gov.au/Details/F2012C00352) sets down the permitted plant, animal and microbial sources for enzymes used in wine production, to which a declaration of compliance is required.

Additives specifically of animal origin (i.e. beef gelatin) may be at risk of Transmissible Spongiform Encephalopathies (TSE's) depending on the country of origin and methods of preparation, and may require certification to ensure a TSE Free status. Additional information on Australia's risk management program is found at http://www.animalhealthaustralia.com.au/programs/biosecurity/tse-freedom-assurance-program/

Finished wine products that enter the US Market may be required to make declarations of compliance as to whether any component of production was comprised of or derived from biosolids (organic solids from wastewater recovery programs that might be beneficially recycled). Further information on these requirements can be found at http://water.epa.gov/scitech/wastetech/biosolids/503pe_index.cfm

The Irradiated status of an ingredient may be important for review of the microbial integrity. Additionally it may be required information to ensure it is a substance permitted to be irradiated under Australian regulations http://www.foodstandards.gov.au/consumer/foodtech/irradiation/Pages/default.aspx

ALLERGEN STATUS

The presence of potentially allergenic material is critical for labelling compliance purposes as detailed in http://www.comlaw.gov.au/Details/F2011C00610

GENE TECHNOLOGY

Key questions relating to threshold limits in Standard 1.5.2 Food Produced Using Gene Technology (http://www.comlaw.gov.au/Details/F2012C00354), REGULATION (EC) No 1829/2003 Genetically Modified Food & Feed (http://ec.europa.eu/food/food/animalnutrition/labelling/Reg_1829_2003_en.pdf) and REGULATION (EC) No 1830/2003 Concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms (http://ec.europa.eu/food/food/animalnutrition/labelling/reg_1830-2003.pdf) lay down the defining criteria for differentiating genetically modified from non-genetically modified ingredients, and any implications for labelling.

TRACEABILITY

All additives and processing aids involved in the wine production process should be fully traceable as to their their manufacturing and batch history, country of origin and/or country of manufacture. Traceability is essential for maintaining product integrity, underpins quality assurance, and supports practices required to comply with legal requirements about record keeping in the food supply chain.