

# New Zealand's Wine Regulatory Programme

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Ministry of Agriculture and Forestry  
Te Manatū Ahuwhenua, Ngāherehere

# Food Chain - Legislation



Rootstock → Grape growing → **Winemaking** → Domestic sale



Import  
Health Std

Agricultural  
Compounds &  
Vet. Medicines  
Act 1997

**Wine Act 2003**

Food Act  
1981

Sale of Liquor Act 1989  
Fair Trading Act 1986



# Legislation



Wine Act



Regulations



Specifications, Notices, Directions



Industry Standards / Guidance

# Wine Act 2003



## Wine Regulations 2006

## Food Standards Code

### D-G Notices

- Specifications
- Export Eligibility
- Recognised Agencies and Persons
- Recognised Laboratories
- OMAR

### D-G Directions

- Exercise of verification functions

### Conditions

- Recognition conditions: agencies
- Recognition conditions: persons

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Codes of Practice

Templates





# Australia New Zealand Joint Food Standards



- Australia New Zealand Food Standards Code standards set by FSA NZ (Food Standards Australia New Zealand)
- Joint arrangement between the two countries
- Essentially same standards apply in two countries for:
  - Food Composition & Labelling (i.e. product standards for wine, alcohol content, std drinks, allergen declaration)
  - Additives and processing aids (SO<sub>2</sub> & fining agents)
  - Contaminants and toxicants (from s              

# What is wine?



Wine is produced from the complete/partial fermentation of fruit

- Grape wine
- Fruit wine (i.e. blueberry, kiwifruit)
- Mead
- Cider (from apples) and perry (from pears)
- Fortified wines such as port, sherry, and wine-based liqueurs

Wine product is a beverage that has at least 70% wine

# Scope



- Wine Act 2003 applies to making of all wine for purposes of sale or export:
  - every wine making process from receipt of commodity (grapes or fruit) to dispatch of wine
- Applies to wine products and producers of commodities
- Parts can apply to exporters and transporters



# Wine Standards Management Plans (WSMP)

- Most winemakers require a WSMP to demonstrate compliance with Wine Act requirements
- WSMP consists of:
  - Approved code of practice
  - Approved HACCP plan
  - Winemaker's own documents and records (site plans, quality systems, winemaking records)

# Who needs a WSMP?



## WSMP

All winemakers  
Contract winemakers  
All bottling plants  
All mobile bottlers

## No WSMP

Grape growers  
Exporters (not making wine)  
Exempt businesses

- Very small winemakers
- Those making other food products e.g. beer – comes under the Food Act
- Those that only affix labels

# Verification of WSMPs



- MAF has recognised agencies & persons to act on behalf of them (as for other Acts)
- They verify WSMPs + any export requirements
- Exporters that produce wine must have an annual verification, others are on performance based verification



# Performing verification - the process



1. Verifier Rights
2. Scope of verification (traceability always included)
3. Start-up/entry meeting
4. Outcome assigned – acceptable/unacceptable
5. Reporting
6. Complaints and appeals

# Wine Export Legislation



- Wine (New Zealand Grape Wine Export Eligibility Requirements) Notice 2006
- Wine (Laboratories Recognised for Export Testing) Notice 2011
- Overseas Market Access Requirements

# Overseas Market Access Requirements



European Union

USA

Brazil

Specified Countries (World Wine Trade Group)

- Argentina
- Australia
- Canada
- Chile
- USA
- South Africa
- Georgia



# Export related objectives of the Wine Act 2003



- Facilitate the entry of wine into overseas markets by providing the controls and mechanisms needed to give and safeguard official certification issued for the purpose of enabling entry into those markets
- Enable the setting of export eligibility requirements to safeguard the reputation of New Zealand wine in overseas markets.

# Export Eligibility Requirements



## Wine (New Zealand Grape Wine Export Eligibility Requirements) Notice 2006

All NZ grape wine exported from New Zealand must:

- be free from obvious fault
- have a related set of winemaking records that are verified each year to determine whether requirements for:
  - Traceability are met; and
  - Any labelling statements are met; and
  - OMAR's (if relevant) are met.

# Free from obvious fault



Obvious fault is defined as:

- Oxidised
- Tainted by extraneous flavours
- Malodorous

Sensory analysis panel

Blind tasting

Industry experts authorised by New Zealand  
Government



# Wine Export Certification Service



Administered by New Zealand Winegrowers under contract to MAF

Processes applications for export eligibility

Co-ordinates sensory analysis panel 2-3 times/week

Processes applications for export documentation

Co-ordinates random sampling programme to verify batch homogeneity

# Assessing for export eligibility



Export eligibility approval is given if:

- the sensory analysis panel consider it to be without obvious fault
- the winery where the wine was made has had an acceptable outcome assigned to their annual WSMP verification.

Export eligibility approval is valid for 24 months.



# NZ Dairy Industry



**New Zealand has around 1.56 million hectares in dairy  
11,700 dairy herds and 4.4 million dairy cows in-milk**

**Annual milk production:**

- **1.44 billion kg milksolids (fat + protein)**
- **16.5 billion litres of liquid milk**

**96% of milk used for exported dairy products going to over 140 countries**

**Dairy industry export earnings approx. NZ\$11 billion**

**~34% of NZ's gross agricultural revenue**

**NZ dairy products account for only 3% of world production, but one third of international trade**



# NZ Dairy Industry



## Structure (regulatory perspective)

Farm Dairies (11,700)

Dairy Manufacturers (172)

Dairy Transporters & Stores (226)

Dairy Exporters (164)

Dairy Laboratories (45)

Dairy Risk Management Programme Operators (252)

# Farm Dairies



Herds- approx. 11,700 cows, 80 goat, 3 sheep & 2 buffalo

Over 99.8% have supply contracts with a dairy company

35% of farm dairies operated by sharemilkers

All farm dairies must operate under a risk management programme (RMP) registered by MAF

RMPs generally operated by the dairy company and cover all farms supplying the company

# Dairy Farms



## Dairy Farms

13 herds have < 50 cows

400 herds have 1,000+ cows

Most common size 200-250 cows

### Milking Animals

- 42% Holstein-Friesian, 13% Jersey, 36% Holstein-Jersey cross

Source: LIC Dairy Statistics 2009-2010

# Dairy Industry



## Major Processors

Fonterra Co-op Group

Westland Milk Products

Open Country Dairy

Tatua

Synlait

NZ Dairies

Dairy Goat Co-op





# Food Chain - Legislation



<b>Primary Production</b>	<b>Primary Processing</b>	<b>Export</b>	<b>Domestic Sale</b>
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**Animal Products Act 1999**

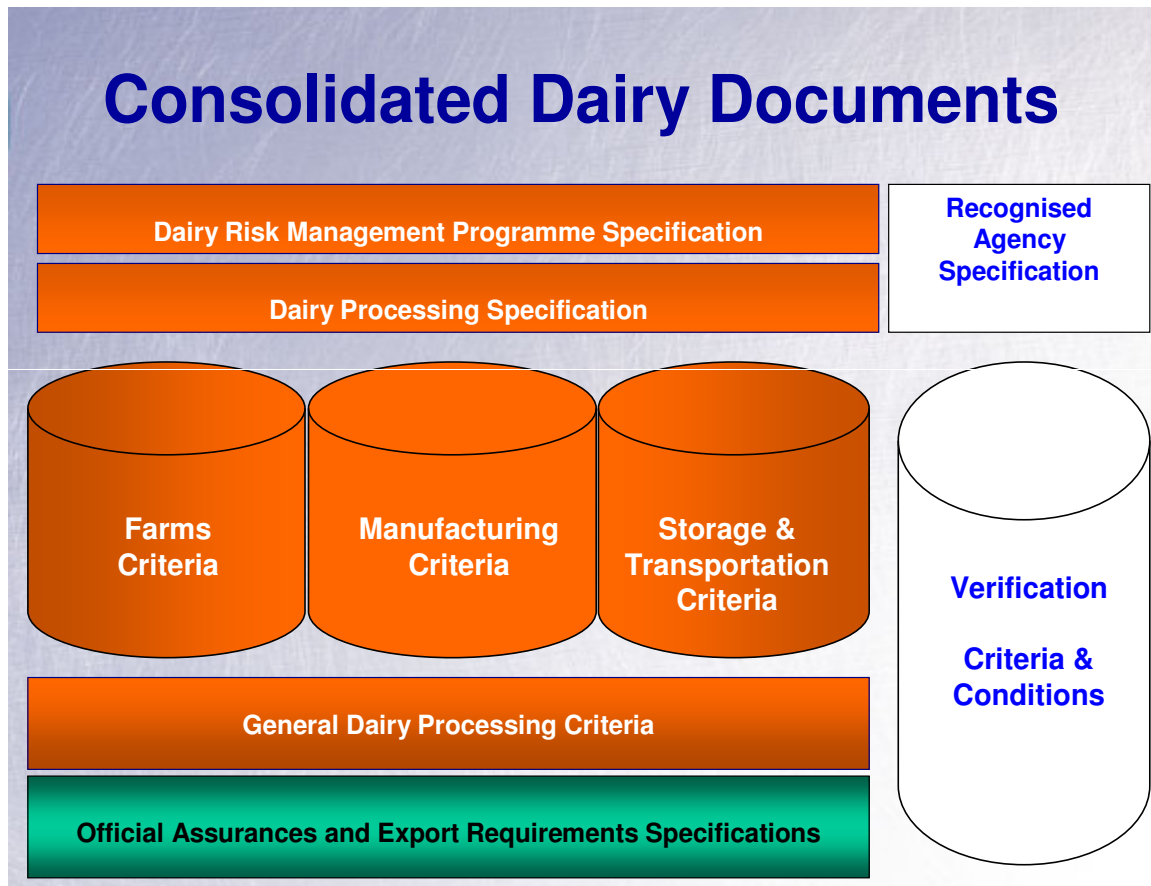
**ACVM 1997**

**Food Act 1981**

# Dairy Requirements



## Consolidated Dairy Documents



# RMP requirements



- Processing requirements similar to all animal products
- Specific farm dairy requirements
- Special transport and testing requirements

# Structure of Specifications



the RMP Specifications outline the minimum requirements for a programme

the Dairy Processing Specifications set the minimum technical outcomes to be covered in the RMP

Export Notices apply additional general or market specific requirements that are relevant to product for export

Approved Criteria set the more specific technical detail against which an RMP will be evaluated

in some cases Codes of Practice provide additional detail and assist operators to develop their RMP following accepted industry practice



# Animal Health



## **Farm dairy operators must;**

**identify and, if instructed, isolate diseased animals;**

**withhold milk from:**

- **animals that have recently given birth (4 days), unless as colostrum supply**
- **diseased animals**
- **inflamed or injured quarters**
- **animals being treated with veterinary medicines**
- **animals affected by toxic or milk-tainting substances**



# Animal Health



## Farm Records Required:

- the date that diseased animals were identified or isolated from the herd
- the type of disease
- details of the treatment given
- dates that milk was withheld
- the name of the veterinarian consulted.



# Farm Dairies



## Milk Harvester Interventions

Milk offered for supply must be fit for its intended purpose and come from healthy animals, i.e.:

- free from any disease transmissible via milk, and
- free from udder injury that may adversely affect the milk

Farmers are expected to assess suitability, e.g.:

- monitor bulk herd SCC, hygiene tests, individual cow SCCs
- observe animal behaviour, udder condition, strip foremilk if doubtful

Farmers required to ensure teats and udders are clean

# Raw Milk Acceptance



Raw milk acceptance requirements (applied at collection and delivery) include:

Milk Cooling

Sampling at collection

Wholesomeness

Microbiological parameters

Residues and contaminants limits





# Farm Dairies



## Animal Feed

**covered by ACVM Act 1997 unless intended for export (schedule 4 of the ACVM Regulations 2001)**

**must not cause disease, distress or result in residues/contaminants in food**

**applies at the point of use but assumes due care**

**no formal programme requirement for processors and distributors**

**Potential source of hazards – notably chemical contaminants and pathogens**



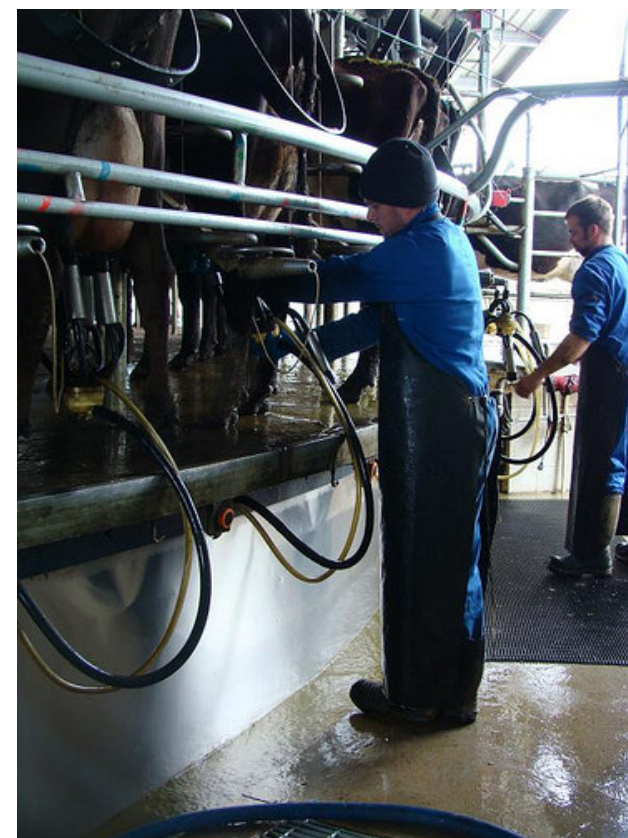
# Monitoring Farm Dairy Operations



Farm Dairies must be independently assessed (audited) at least once a year by a Farm Dairy Assessor

Farm Dairy Assessor competence is confirmed by a Recognised Verifier

Farm Dairy Verifier competence is confirmed by accreditation bodies and MAF Compliance



# Considerations for the Vet



Farms must have routine veterinary visits to ensure animal health is managed appropriately

- concerns regarding unacceptable animal health or lack of farmer competence should be reported to dairy company

Provide clear instruction to farmers, especially when requiring animals to be segregated

Provide written instructions whenever possible

Official sanitary certificates make attestations that rely on milk being withheld from unhealthy animals and other national controls

# Considerations for the Vet



## Veterinary Medicines

milk must meet the residue or contaminant limits that apply for all markets that the manufactured product(s) are intended to be eligible

in special cases NZFSA may approve alternative means to manage risk e.g. Fonterra colostrum code of practice

for off-label use farmers need written instructions for milk withholding



# Considerations for the Vet



## Veterinary Medicines

Veterinarian is the risk manager

Serious implications if residues exceed limits

- loss of payment for the milk; or
- supplier charged for value of all milk affected (tanker/silo)
- product withdrawn from trade, securely held, traceback undertaken & consequential loss
- sanctions may be imposed by markets
- possible prosecution by NZFSA



# Monitoring



## Residue Monitoring

Programme administered by MAF

Assesses raw milk at the farm to:

- ensure the Regulatory framework is effective
- confirm that Good Agricultural Practices are being followed

Provides an assurance of 99% compliance with limits

Consists of random monitoring, targeted surveillance & periodic surveys (information gathering)

# Monitoring



## Compounds included

Veterinary Medicines & Agricultural compounds (including pesticides)

Environmental contaminants

Chemical elements & Radionuclides

Compounds of international interest

Results assessed against New Zealand, Codex and importing country limits



Te Pou Oranga Kai O Aotearoa



NEW ZEALAND  
**nzfsa**  
FOOD SAFETY  
AUTHORITY

