

TURKISH FOOD CODEX COMMUNIQUÉ on AROMATISED WINES, AROMATISED WINE-BASED DRINKS AND AROMATISED WINE-PRODUCT COCKTAILS.

Purpose

Article 1 - (1) This communiqué lays down rules on the definition, description, presentation and labelling of spirit drinks as well as on the protection of geographical indications of aromatised wines, aromatised wine-based drinks and aromatised wine-product cocktails.

Scope

Article 2- (1) This communiqué laying down general rules on the definition and specifications of aromatised wines, aromatised wine-based drinks and aromatised wine-product cocktails.

Legal base

Article 3- (1) This communiqué shall be prepared On the basis of Regulation on Turkish Food Codex,

(2) In parallel with Regulation 251/2014 of European Parliament and of the Council.

Definitions

Article 4- (1)

a) Aromatised wines: Obtained from one or more of the grapevine products defined in Annex I except point (b),(j) and (k),with the exception of ‘Retsina’ wine; in which the grapevine products represent at least 75 % of the total volume; to which alcohol may have been added; to which colours may have been added; which may have been sweetened;

b) Aromatised wine-based drinks: Obtained from one or more of the grapevine products defined in Annex I except point (c),(j) and (k),with the exception of wines produced with the addition of alcohol and ‘Retsina’ wine; in which the grapevine products represent at least 50 % of the total volume; to which no alcohol has been added, except where Article 7 provides otherwise, to which colours may have been added; which may have been sweetened;

c)Aromatised wine-product cocktails: Obtained from one or more of the grapevine products defined in Annex I except points (c), with the exception of wines produced with the addition of alcohol and ‘Retsina’ wine; in which the grapevine products represent at least 50 % of the total volume; to which no alcohol has been added; to which colours may have been added; which may have been sweetened;

General process definitions

Article 5- (1) Bu Tebliğ kapsamında yer alan;

a) **Sweetening:** Sweetening means using one or more of the following products in the preparation of aromatised wines, aromatised wine-based drinks and aromatised wine-product cocktails:

-semi-white sugar, white sugar, extra-white sugar, dextrose, fructose, glucose syrup, sugar solution, invert sugar solution, invert sugar syrup, as defined in Turkish Food Codex Communiqué on Sugar

-rectified concentrated grape must, concentrated grape must, fresh grape must;

- burned sugar,

- honey as defined in Turkish Food Codex Communiqué on Honey

- carob syrup;

- any other natural carbohydrate substances having a similar effect to those products.

b) Burned sugar: which is the product obtained exclusively from the controlled heating of sucrose without bases, mineral acids or other chemical additives;

c)Flavouring: Flavouring means using in the preparation of a aromatised wines one or more of the natural flavouring substances and/or flavouring preparations defined in Turkish Food Codex Regulation on Flavourings and Certain Food Ingredients with Flavouring Properties for Use in and on Foods, vanillin, almond, apricot and egg flavouring substances and aromatic herbs and/or flavouring foods. In the preparation of a aromatised wine-based drinks and wine-product cocktails, one or more of the flavouring substances and/or flavouring preparations ,aromatic herbs and/or spices and/or flavourings and/or flavouring foods, flavourings defined in Turkish Food Codex Regulation on Flavourings and Certain Food Ingredients with Flavouring Properties for Use in and on Foods.

ç) **Colouring:** Colouring means using in the preparation of a aromatised wines, aromatised wine-based drinks and aromatised wine-product cocktails, one or more colorants, as defined in Turkish Food Codex Regulation on Food Additives.

d) Addition of alcohol: The following products are authorised for the preparation of some aromatised wines and, some aromatised wine-based drinks:

(1) ethyl alcohol of agricultural origin, including viticultural origin;

(2) wine alcohol or dried grape alcohol;

(3) wine distillate or dried grape distillate;

(4) distillate of agricultural origin;

(5) wine spirit;

(6) grape-marc spirit;

(7) spirit drinks distilled from fermented dried grapes.

e) Alcoholic strength by volume: means the ratio of the volume of pure alcohol contained in the product in question at a temperature of 20 °C to the total volume of that product at the same temperature.

f) Potential alcoholic strength by volume: means the number of volumes of pure alcohol at a temperature of 20 °C capable of being produced by total fermentation of the sugars contained in 100 volumes of the product at the same temperature.

g) Total alcoholic strength by volume: means the sum of the actual and potential alcoholic strengths by volume.

ğ) Actual alcoholic strength by volume: means the number of volumes of pure alcohol contained at a temperature of 20 °C in 100 volumes of the product at that temperature.

h) Geographic Indication: Geographical indication shall be an indication which identifies a spirit drink as originating in the territory of a country, or a region or locality in that territory, where a given quality, reputation or other characteristic of that spirit drink is essentially attributable to its geographical origin.

ı) Addition of water: For the preparation of aromatised wine products, the addition of water is authorised provided that it is used in the dose necessary:

- to prepare flavouring essence,
- to dissolve colorants and sweeteners,
- to adjust the final composition of the product.

Definitions and Descriptions of Aromatised wine products

Article 6- (1)

a) Aromatised wines:

1) which has an actual alcoholic strength by volume of not less than 14,5 % vol. and less than 22 % vol. and a total alcoholic strength by volume of not less than 17,5 % vol.

2) omitted

3) Grapevine products used for the production represent at least 75 % of the total volume

4)) to which alcohol may have been added

b) Aromatised wine-based products;

1) which has an actual alcoholic strength by volume of not less than 4,5 % vol. and less than 14,5 % vol.

2) to which no alcohol has been added, except Article 7 provides otherwise

3) Grapevine products used for the production represent at least 50 % of the total volume

c) Aromatised wine-product cocktails:

1) which has an actual alcoholic strength by volume of more than 1,2 % vol. and less than 10 % vol.

2) to which no alcohol has been added;

3) The use of the term 'cocktail' in this connection is without prejudice to its use to define products which do not fall within the scope of this Communiqué.

4) Grapevine products used for the production represent at least 50 % of the total volume

ç) Aromatised wine products may have been sweetened;

d) Colours may have been added to aromatised wine products

e) Water used for the preparation of aromatised wine products should not change the nature of the product and it may be distilled, demineralised, permuted or softened.

f) For the preparation of aromatised wine products, the addition of carbon dioxide is authorised.

g) The ethyl alcohol used to dilute or dissolve colorants, flavourings or any other authorised additives used in the preparation of aromatised wine products must be of agricultural origin and must be used in the dose strictly necessary and is not considered as addition of alcohol for the purpose of production of an aromatised wine product.

ğ) Addition of confers flavouring substances and/or flavouring preparations and aromatic herbs and/or spices and/or flavouring foodstuffs on the final product organoleptic characteristics other than those of wine.

h) Raw materials which may have been used for the products within this Communiqué defined in Annex I. Properties of ethyl alcohol of agricultural origin used for the products within this Communiqué listed in Annex I of Turkish Food Codex Communiqué on Spirit Drinks

i) The oenological practices and restrictions shall apply to the grapevine products used in the production of aromatised wine products

i) The sales denominations may also be supplemented by the following particulars concerning the sugar content of the aromatised wine product:

Sugar content	
< 30 g/L and a minimum total alcoholic strength by volume of 15 % vol. (by way of derogation from aromatised wines);	Extra dry
< 50 g/L and a minimum total alcoholic strength % 16 (a by way of derogation	dry

from aromatised wines)	
< 90 g/L or ≥ 50 g/L	semi dry
< 130 g/L or ≥ 90 g/L	semi sweet
minimum 130 g/L	sweet

j) For the protection of names as geographical indications, the main raw material from which the aromatised wine product is obtained shall be indicated besides the provisions defined on the 2. Book of Law No. 6769

Special provisions

Article 7 – (1) Sales denominations and descriptions of aromatised wines:

a) Wine-based aperitif: Aromatised wine to which alcohol may have been added. The use of the term ‘aperitif’ in this connection is without prejudice to its use to define products which do not fall within the scope of this Regulation.

b) Vermut: Aromatised wine to which alcohol has been added, and whose characteristic taste has been obtained by the use of appropriate substances of *Artemisia* species.

c) Bitter aromatised wines: Aromatised wine with a characteristic bitter flavour to which alcohol has been added. The sales denomination ‘bitter aromatised wine’ is followed by the name of the main bitter-flavouring substance.

The sales denomination ‘bitter aromatised wine’ may be supplemented or replaced by the following terms:

1- ‘Quinquina wine’, whose main flavouring is natural quinine flavouring,

2- ‘*Bitter vino*’, whose main flavouring is natural gentian flavouring and which has been coloured with authorised yellow and/or red colour; the use of the word ‘bitter’ in this connection is without prejudice to its use to define products which do not fall within the scope of this Communiqué,

3- ‘*Americano*’, where the flavouring is due to the presence of natural flavouring substances derived from wormwood and gentian and which has been coloured with authorised yellow and/or red colours.

ç) Egg-based aromatised wine: Aromatised wine to which alcohol has been added, good-quality egg yolk or extracts thereof have been added, which has a sugar content expressed in terms of invert sugar of more than 200 grams, and in the preparation of which the minimum quantity of egg yolk used in the mixture is 10 grams per litre.

The sales denomination ‘egg-based aromatised wine’ may be accompanied by the term ‘*cremovo*’ where such product contains wine of the protected designation of origin ‘Marsala’ in a proportion of not less than 80 %.

The sales denomination ‘egg-based aromatised wine’ may be accompanied by the term ‘*cremovo zabaione*’, where such product contains wine of the protected designation of origin ‘Marsala’ in a proportion of not less than 80 % and has an egg yolk content of not less than 60 grams per litre.

- b) *Väkevä viiniglögi/Starkvinsglögg*: An aromatised wine to which alcohol has been added, and whose characteristic taste has been obtained by the use of cloves and/or cinnamon.

(2) Sales denominations and descriptions of aromatised wine based drinks:

a) Aromatised fortified wine-based drink: Aromatised wine-based drink to which alcohol has been added, which has actual alcoholic strength by volume not less than 7 % vol., which has been sweetened, which is obtained from white wine, to which dried grape distillate has been added, and which has been flavoured exclusively by cardamom extract; or to which alcohol has been added, which has actual alcoholic strength by volume not less than 7 % vol., which has been sweetened, which is obtained from red wine, and to which flavouring preparations obtained exclusively from spices, ginseng, nuts, citrus fruit essences and aromatic herbs, have been added.

b) Sangria: Şaraptan elde edilen, doğal turuncgil ekstraktı veya esansı ile aromalandırılmış, bu meyvelerin suyu eklenerek veya eklenmeden üretilen, aromatize şarap bazlı içkidir.

Aromatised wine-based drink which is obtained from wine, aromatised with the addition of natural citrus-fruit extracts or essences, with or without the juice of such fruit.

1) carbon dioxide and spices may have been added

2) have an actual alcoholic strength by volume of not less than 4,5 % vol., and less than 12 % vol.,

3) which may contain solid particles of citrus-fruit pulp or peel 4) Renklendirilmemeli,

5) its colour must come exclusively from the raw materials used.

6) ‘*Sangría*’ or ‘*Sangria*’ may be used as a sales denomination only when the product is produced in Spain or Portugal.

7) When the product is produced in other Member States, ‘*Sangría*’ or ‘*Sangria*’ may only be used to supplement the sales denomination ‘aromatised wine-based drink’, provided that it is accompanied by the words: ‘produced in ...’, followed by the name of the Member State of production or of a more restricted region.

c) Clarea: Aromatised wine-based drink, which is obtained from white wine under the same conditions as for *Sangría/Sangria*.

1) '*Clarea*' may be used as a sales denomination only when the product is produced in Spain.

2) When the product is produced in other Member States, '*Clarea*' may only be used to supplement the sales denomination 'aromatised wine-based drink', provided that it is accompanied by the words: 'produced in ...', followed by the name of the Member State of production or of a more restricted region.

ç) Zurra: Aromatised wine-based drink obtained by adding brandy or wine spirit as defined in Turkish Food Codex Communiqué on Spirit Drinks, possibly with the addition of pieces of fruit. The actual alcoholic strength by volume must be not less than 9 % vol. and less than 14 % vol.

d) Bitter soda: Aromatised wine-based drink which is obtained from '*bitter vino*' the content of which in the finished product must not be less than 50 % by volume, carbon dioxide or carbonated water has been added, and has an actual alcoholic strength by volume of not less than 8 % vol., and less than 10,5 % vol..

The use of the word 'bitter' in this context shall be without prejudice to its use to define products which do not fall within the scope of this Communiqué.

e) Kalte ente: Aromatised wine-based drink which is obtained by mixing wine, semi-sparkling wine or aerated semi-sparkling wine with sparkling wine or aerated sparkling wine, natural lemon substances or extracts thereof have been added, and has an actual alcoholic strength by volume of not less than 7 % vol..The finished product must contain not less than 25 % by volume of the sparkling wine or aerated sparkling wine.

f) Glühwein: Aromatised wine-based drink which is obtained exclusively from red or white wine, flavoured mainly with cinnamon and/or cloves, and has an actual alcoholic strength by volume of not less than 7 % vol..Without prejudice to the quantities of water resulting from the application of Annex I, point 2, the addition of water is forbidden.

Where it has been prepared from white wine, the sales denomination '*Glühwein*' must be supplemented by words indicating white wine, such as the word 'white'.

g) Viiniglögi/Vinglögg/*Karštas vynos*: Aromatised wine-based drink which is obtained exclusively from red or white wine, flavoured mainly with cinnamon and/or cloves, and has an actual alcoholic strength by volume of not less than 7 % vol..Where it has been prepared from white wine, the sales denomination '*Viiniglögi/Vinglögg/Karštas vynos*' must be supplemented by words indicating white wine, such as the word 'white'.

ğ) Maiwein: Aromatised wine-based drink which is obtained from wine in which *Galium odoratum* (L.) Scop. (*Asperula odorata* L.), plants or extracts thereof has been

added so as to ensure a predominant taste of *Galium odoratum* (L.) Scop. (*Asperula odorata* L.), and has an actual alcoholic strength by volume of not less than 7 % vol..

h) Maitrank: Aromatised wine-based drink which is obtained from white wine in which *Galium odoratum* (L.) Scop. (*Asperula odorata* L.) plants have been macerated or to which extracts thereof have been added with the addition of oranges and/or other fruits, possibly in the form of juice, concentrated or extracts, and with maximum 5 % sugar sweetening, and which has an actual alcoholic strength by volume of not less than 7 % vol..

i) Pelin: Aromatised wine-based drink which is obtained from red or white wine and specific mixture of herbs, has an actual alcoholic strength by volume of not less than 8,5 % vol., and has a sugar content expressed as invert sugar of 45-50 grams per litre, and a total acidity of not less than 3 grams per litre expressed as tartaric acid.

i) Aromatizovaný dezert: Aromatised wine-based drink, which is obtained from white or red wine, sugar and dessert spices mixture, has an actual alcoholic strength by volume of not less than 9 % vol. and less than 12 % vol., and has a sugar content expressed as invert sugar of 90-130 grams per litre and a total acidity of at least 2,5 grams per litre expressed as tartaric acid. 'Aromatizovaný dezert' may be used as a sales denomination only when the product is produced in the Czech Republic. When the product is produced in other Member States, 'Aromatizovaný dezert' may only be used to supplement the sales denomination 'aromatised wine-based drink' provided that it is accompanied by the words 'produced in ...' followed by the name of the Member State of production or of a more restricted region.

(3) Sales denominations and descriptions of aromatised wine-product cocktails:

a) Aromatised wine-product cocktail: In which the proportion of concentrated grape must does not exceed 10 % of the total volume of the finished product, has an actual alcoholic strength by volume less than 7 % vol., and the sugar content, expressed as invert sugar, is less than 80 grams per litre.

b) Aromatised semi-sparkling grape-based cocktail: Aromatised wine-product cocktail which is obtained exclusively from grape must, has an actual alcoholic strength by volume less than 4 % vol., and contains carbon dioxide obtained exclusively from fermentation of the products used.

c)) Sparkling wine cocktail: Aromatised wine-product cocktail, which is mixed with sparkling wine.

Additives

Article 8- (1) Additives, flavourings and colours used for the products falling under the scope of this Communiqué shall be in accordance with the Turkish Food Codex Regulation on Flavourings and Certain Food Ingredients with Flavouring Properties for Use in and on Foods.

Food flavourings and food ingredients with flavouring properties

Article 9-(1) Flavouring substances used for the products falling under the scope of this Communiqué shall be in accordance with the Turkish Food Codex – Regulation on Food Flavourings And Food Ingredients With Flavouring Properties.

Enzymes

Article 10 – (1) Enzymes used for the products falling under the scope of this Communiqué shall be in accordance with the Turkish Food Codex – Regulation on Food Enzymes

Contaminants

Article 11-(1) The amount of contaminants in the products within the scope of this Communiqué shall be in accordance with the Turkish Food Codex-Regulation on Contaminants.

Pesticide Residues

Article 12- (1) The amount of pesticide contaminants in the products within the scope of this Communiqué shall be in accordance with the Turkish Food Codex-Regulation on Maximum Pesticide Contaminant Limits.

Maximum residual level of of veterinary drugs

Article 13- (1) In case of the addition of animal components to the products within the scope of this Communiqué, residual level of veterinary drugs shall be in accordance with Turkish Food Codex Regulation on Classification and Maximum Residue Limits of Pharmacologically Active Substances in Foodstuffs of Animal Origin.

Hygiene

Article 14- (1) Products within the scope of this Communiqué shall be in accordance with the Turkish Food Codex Regulation on Microbiological Criteria.

Packaging

Article 15-(1) Packages of products within the scope of this Communiqué shall be in accordance with Turkish Food Codex Regulation on Materials and Articles in contact with Food.

Labelling

Article 16 – (1) Products within the context of this Communiqué shall be in accordance with Turkish Food Codex Regulation on Labelling.

In addition to these provisions;

a) Where the sales denomination is supplemented by or includes the particular ‘sparkling’, the quantity of sparkling wine used shall be not less than 95 %.

b) The particulars ‘semi-sweet’ and ‘sweet’ may be accompanied by an indication of the sugar content, expressed in grams of invert sugar per litre.

c) An alcoholic beverage not fulfilling the requirements laid down in this Communiqué shall not be described, presented or labelled by associating words or phrases

such as ‘like’, ‘type’, ‘style’, ‘made’, ‘flavour’ or any other term similar to any of the sales denominations.

ç) Sales denominations may also be supplemented by a reference to the main flavouring used.

d) Internationally known cocktail names, products within the scope of Turkish Food Codex Communiqué on Spirit Drinks and other spirit drink which do not fall within the scope of Turkish Food Codex Communiqué on Spirit Drinks and also those flavourings shall not be used as a flavouring substances and also as a sales denominations for the products within the scope of this Communiqué.

e) Caffeine, guarana and ginseng extracts should not added to the products within the scope of this Communiqué.

Nutrition and Health Claims

Article 17 – (1) Nutrition and Health Claims within the context of this Communiqué shall be in accordance with Turkish Food Codex Regulation on Nutrition and Health Claims.

Transporting and Storage

Article 18- (1)Transporting and storage of the products within the context of this Communiqué shall be in accordance with Turkish Food Codex Regulation.

Methods of Analysis and Sampling

Article 19- (1) The sampling of products covered by this Communiqué from the production line and protection storage shall be in line with the section on Sampling and Analysis Methods in the Regulation on Turkish Food Codex. The sample will be analyzed by internationally accepted methods.

Harmonization of European Union

Article 20- (1)This communiqué prepared based on Regulation (Ec) No No 251/2014 of The European Parliament And of The Council of 26 February 2014 on the definition, description, presentation, labelling and the protection of geographical indications of aromatised wine products and repealing Council Regulation (EEC) No 1601/91.

Administrative Sanctions

Article 21- (1) In the event of a violation of this communiqué, sanctions with respect to relevant articles of Law No. 5996 shall be applied.

Repealed communiqué

Article 22- (1) This Communiqué repeals the Turkish Food Codex Communiqué on Aromatised Wines, Aromatised Wine-based Drinks and Aromatised Wine-product Cocktails dated 7/7/2006 published in the Official Gazette No: 26221.

Transitional Provisions

Article 1- (1) Operators that operate within the scope of this Communiqué are obliged to this Communiqué until the date of 31/12/2018.

Enforcement

Article 23- (1) This Communiqué will enter into force on the date it is published.

Execution

Article 24- (1) The provisions of this communiqué shall be executed by Minister of Food, Agriculture and Livestock.

Annex-I Raw materials

- a) Wine
- b) New wine still in fermentation
- c) Liqueur wine
- d) Sparkling wine
- e) Quality sparkling wine
- f) Quality aromatic sparkling wine
- g) Aerated sparkling wine
- h) Semi-sparkling wine
- i) Aerated semi-sparkling wine
- j) Grape must
- k) Partially fermented grape must