

Wine Storage Management Systems Certification

葡萄酒儲存管理體系認證



For fine and commercial wine storage facilities, including wine cellars and warehouses

適用於專門儲存高級葡萄酒及商品葡萄酒的儲存設施（如酒窖、倉庫等）



	Fine Wine 高級葡萄酒 for wines that require long term storage 適用於貯酒期較長的葡萄酒	Commercial Wine 商品葡萄酒 for wines that are produced primarily for consumption in the near future 適用於生產作較短期內飲用的葡萄酒
Min. storage temperature 最低儲存溫度	11°C	—
Max. storage temperature 最高儲存溫度	17°C	22°C
Max. daily fluctuation range 每日最大浮動溫度	3°C	5°C
Max. annual fluctuation range 每年最大浮動溫度	5°C	10°C
Humidity as running average 運行範圍濕度	55% - 80%	>50%
Storage areas shall be isolated from external lights 儲存點應隔離外部光源	✓	✓
Low UV lights (i.e. LED lights) shall be used to replace regular fluorescent lights 使用低紫外線燈光（如 LED 燈光）代替常規熒光燈	✓	
Storage areas shall not subject to continuous vibrations 儲存點應防止持續震盪	✓	✓
Suspension systems underneath cellar floorings shall be installed if continuous vibrations occur 如果有持續震盪，則於酒窖地板下安裝減震系統	✓	✓
Regular maintenance shall be carried out on all equipments (refrigerators, humidifiers etc) 定期保養維修所有設備（如冰箱、增濕器）	✓	✓
Regular calibration of temperature and humidity monitoring equipment shall be carried out 定期對溫度和濕度感應器進行校準	Once / year 每年一次	Once / 3 years 每三年一次
Accuracy of temperature sensors 溫度感應器的準確度	±0.5°C	±1°C
Accuracy of humidity sensors 濕度感應器的準確度	±5%	±5%
Insurance coverage shall satisfy with contractual agreements with clients 保險範圍應滿足與客戶的合同協議	✓	✓

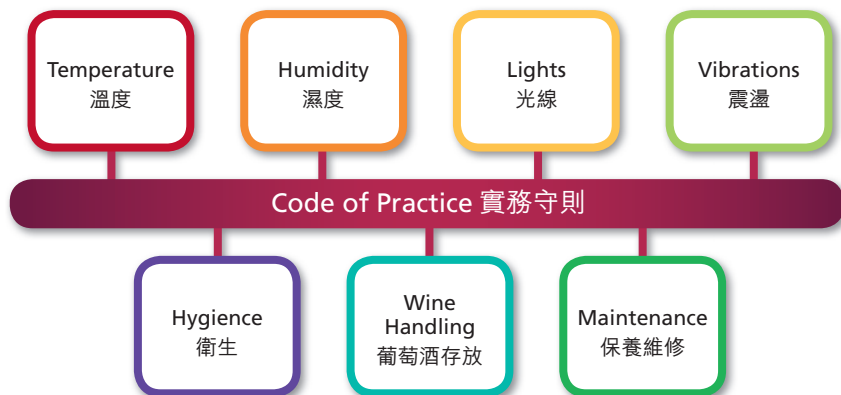


Wine Storage Management Systems Certification – for Wine Retailers

零售商葡萄酒儲存管理體系認證

For wine storage facilities in retailing and catering service providers, including wine retail shops, hotels, clubhouses, restaurants and supermarkets

適用於零售商及餐飲業的葡萄酒儲存設施 (如葡萄酒專賣店、酒店、會所、餐廳、超級市場等)



Min. storage temperature 最低儲存溫度	11°C
Max. storage temperature 最高儲存溫度	22°C
Max. temperature tolerance when temperature exceeded 22°C 溫度超過 22°C 後的最大溫度限值	3°C (not exceeding a total of 90 min. per day 每日總計不超過 90 分鐘)
Humidity as running average 濕度運行範圍	55% - 90%
Electronic sensors for continuous monitoring of temperature and humidity 安裝電子感應器，持續監測溫度及濕度	✓
Storage areas isolated from direct sunlight 儲存點應隔離日光直接照射	✓
Low heat lighting (i.e. LED lights & fluorescence lights) 使用低溫照明 (如 LED 燈、熒光燈)	✓
Storage areas shall be free of continuous and extensive vibration 防止持續強烈震盪	✓
Regular maintenance on all equipment (air-conditioners, refrigerators, etc) 定期保養維修所有設備 (如冰箱、增濕器)	✓
Regular calibration of temperature and humidity sensors shall be carried out 定期對溫度和濕度感應器進行校準	Once / 3 years 每三年一次
Accuracy of temperature sensors 溫度感應器的準確度	±1°C
Accuracy of humidity sensors 濕度感應器的準確度	±5%

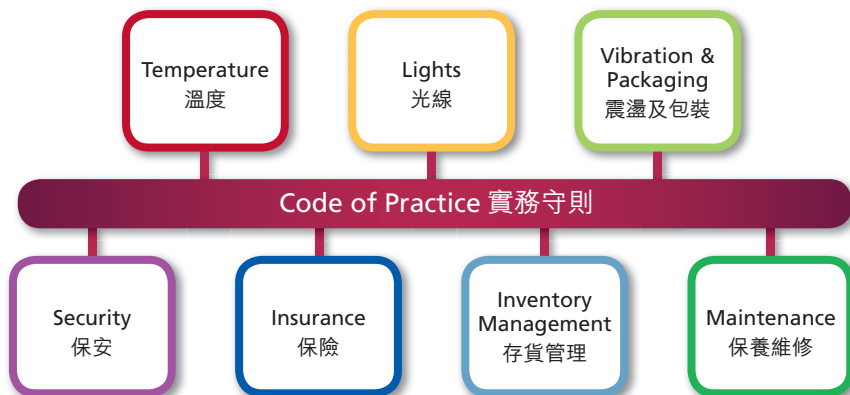
Wine Storage Management Systems Certification – Transportation

運輸服務供應商葡萄酒儲存管理體系認證



For wine transportation service providers, including carriers and forwarders for air, sea and land transport

適用於葡萄酒運輸服務(包括海、陸、空運的運輸商、貨運代理商等)



	Fine Wine 高級葡萄酒 for wines that require long term storage 適用於貯酒期較長的葡萄酒	Commercial Wine 商品葡萄酒 for wines that are produced primarily for consumption in the near future 適用於生產作較短期內飲用的葡萄酒
Min. storage temperature 最低儲存溫度	11°C	11°C
Max. storage temperature 最高儲存溫度	17°C	25°C
All wine shall be packaged properly to protect against damage 防止葡萄酒損壞的包裝	✓	✓
Regular maintenance shall be performed on all equipments and vehicles pertaining to wine transportation 定期保養維修所有與運輸有關的設備和車輛	✓	✓
Temperature measuring equipment shall be calibrated or verified at specified intervals 定期對溫度感應器進行校準或核實	✓	✓
Accuracy of temperature sensors 溫度感應器的準確度	±0.5°C	±1°C
Direct sunlight on wines shall be avoided 避免日光直接照射在葡萄酒上	✓	✓
Insurance coverage shall satisfy the contractual agreements with clients 保險範圍應滿足與客戶的合同協議	✓	✓