

Wine Storage Management Systems Certification Scheme

Introduction

The Wine Storage Management Systems Certification Scheme is a program that assists organizations to take systematic and genuine actions against deterioration of wine during storage. The scheme is applicable to all wine storage facilities and was developed based on ISO 9001 requirements and globally accepted practices. It encourages and rewards organizations to establish and implement management systems to identify, measure, reduce and offset risks that would lead to undesirable effects to wine.

Benefits

- Reduce the risk of deteriorating the quality of wine by imposing suitable management of wine storage systems
- Increase efficiency of wine storage and inventory management by implementation of system approach
- Enhance staff awareness of the importance for maintaining high quality of wine storage
- Demonstrate organization's commitment in assurance of wine quality
- Maximize customer satisfaction

Technical Committee and Third Party Endorsers

The Wine Storage Management Systems Certification Scheme is supported by the wine industry. We have invited independent experts from the industry to form a technical committee to provide guidance and support to the scheme. Following are our technical committee members and some of the third party endorsers who support the scheme.

Technical Committee:

Chairman:

Mr. Ronald Lau, Vice President, Hong Kong Food Council

Members:

Mr. Gregory L Deéb, Hong Kong Wine & Spirits Industry Coalition

Ms. Jeannie Cho Lee, Master of Wine

Mr. Vincent Liu, Alternate Executive Committee and Training Sub-Committee Chairman, Hongkong Association of Freight Forwarding and Logistics Ltd.

Mr. Nicholas Pegna, Managing Director, Berry Bros & Rudd

Mr. Christian Pillsbury, Manager Partner, Asia, Terravina

Mr. Robert Scally, Managing Director, Robert Scally & Associates Ltd.

Mr. Simon Tam, Director, Independent Wine Centre

Mr. Anthony Wong, Immediate Past Chairman, Hong Kong Logistic Association/ CEO, Hong Kong Wine Centre

Third Party Endorsers:

Mr. Jean-Charles Cazes, General Director, Chateau Lynch Bages, SA (France)

Mr. Philippe Dunogui, General Manager, Bordeaux City Bond (France)

Mr. Anthony Finlayson-Green, Managing Director, Cert Octavian plc. (UK)

Mr. Michael H.Y. Ho, General Manager, Chevalier Cold Storage and Logistic Ltd.

Mr. Eric Hosteins, CEO, Louis Vialard Sas/ Chateau Cissac

Mr. Antonio Y.L. Koo, Founder & Managing Director, Ponti Food and Wine Cellar Ltd.

Mr. Samuel Lau, General Manager, Kerry Logistics (H.K.) Ltd.

Mr. Tony Leventhal, Cellar Master, Vintage Wine Warehouse (USA)

Mr. Boris de Vroomen, Chairman, the Coalition of Hong Kong Wine and Spirits Industry



Certification Categories

There are 2 categories in the certification scheme: Fine Wine and Commercial Wine Storage Management Systems. Applicants are required to identify which category of the certification scheme they desire upon application.

1) Fine Wine Storage Management Systems

Fine Wine Storage Management Systems category consists of stringent requirements that meets the industry expectations for long term wine storage. This could effectively minimize the risks that would lead to undesirable deterioration of wine over a long period of time.

2) Commercial Wine Storage Management Systems

Commercial Wine Storage Management Systems category has identical system requirements as Fine Wine Storage Management Systems, but has certain flexibility in terms of the core controls of the wine storage facility.

Certification Requirements

Part I: System Requirements

There are 7 System Requirements in which organizations would have to include in their management plans:

- 1) Policy
- 2) Performance Measurement Indicators
- 3) Wine Storage Management Plan
- 4) Implementation of Wine Storage Management Plan
- 5) Monitoring and Measurement
- 6) Incident Handling
- 7) Management Review and Improvement Action

Part II: Code of Practices

There are 9 core controls in the Code of Practices which organizations shall fulfill in order to be successfully certified. The core controls are shown in the Figure 1 and the specification requirements are summarized below.

Specifications:

	Fine Wine	Commercial Wine
Min. storage temperature	11°C	----
Max. storage temperature	17°C	22°C
Max. daily fluctuation range	3°C	5°C
Max. annual fluctuation range	5°C	10°C
Humidity as a running average	55% - 80%	> 50%
Storage areas shall be isolated from external lights	Yes	Yes
Low UV lights (i.e. LED lights) shall be used to replace regular fluorescent lights	Yes	No
Storage areas shall not subject to continuous vibrations	Yes	Yes
Suspension systems underneath cellar floorings shall be installed if continuous vibrations occur	Yes	Yes
Regular maintenance shall be carried out on all equipments (refrigerators, humidifiers etc)	Yes	Yes
Calibration of conditional controllers and sensors shall be carried out	Once/year	Once/3 years
Accuracy of temperature sensors	±0.5°C	±1°C
Accuracy of humidity sensors	±5%	±5%
Insurance coverage shall satisfy with contractual agreements with clients	Yes	Yes

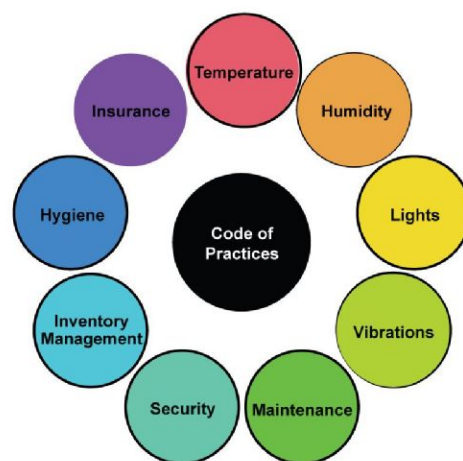


Figure 1: Core Controls in the Code of Practices

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