

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
Minimum temperature inside transportation container shall be: 運輸容器內的最低溫度限制應在:	11°C	11°C
Maximum temperature inside transportation container shall be: 運輸容器內最高溫度限制應在:	17°C	25°C
Direct sunlight on wines should be avoided 葡萄酒應避免受到陽光直接照射	✓	✓
Wines shall be packaged properly to protect against damage 葡萄酒應有妥善包裝, 以防止葡萄酒受到損害	✓	✓
Accuracy of temperature equipment shall be: 溫度感應器的準確度應在:	±0.5°C	±1°C
Role and responsibility of staff in relating to security shall be clearly defined 應規定工作人員對保安的職責和角色	✓	✓
All wine shall be identified and traceable during transportation process 在運輸過程中所有葡萄酒應有識別和能夠被追蹤	✓	✓
Noxious or toxic chemicals shall not be stored in the same container or vehicle 有害或有毒的化學品, 不應放置在相同的運輸容器或車箱內	✓	✓
Dominant or strong odours shall not be detected in the same transportation container or vehicle 在相同運輸容器或車箱內, 不應存有強烈的氣味	✓	✓
Insurance coverage shall satisfy the contractual agreements with clients 保險範圍應符合與客戶的合同協議	✓	✓

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)



Minimum temperature inside storage area shall be: 儲存範圍的最低溫度限制應在:	11°C
Maximum temperature inside storage area shall be: 儲存範圍的最高溫度限制應在:	22°C
Maximum temperature tolerance when temperature exceeds 22°C shall be: 當溫度超過 22°C 的最大溫度限值應在:	3°C (not exceeding a total of 90 minutes/day 每日總計不超過 90 分鐘)
Humidity at any point inside the storage area (running average within a day) shall be: 儲存範圍內任何位置的濕度 (一天內的平均運行範圍) 應在:	55% - 90%
Wine storage areas shall be isolated from external lights or direct sunlight 葡萄酒儲存範圍應隔離外部光源或日光直接照射	✓
Low-heat lighting, e.g. LED lighting, fluorescent lighting, shall be used 應選用低溫照明, 如 LED 燈光、熒光燈等	✓
Accuracy of temperature equipment shall be: 溫度感應器的準確度應在:	±1°C
Accuracy of humidity equipment shall be: 濕度感應器的準確度應在:	±5%
Regular calibration of temperature and humidity monitoring equipment shall be carried out 應定期對溫度和濕度感應器進行校正	Once / 3 years 每三年一次
Noxious or toxic chemicals shall not be stored within the location of wine storage and nearby aisle 有害或有毒的化學品, 不應放置在儲酒的位置和附近的通道	✓
Dominant or strong odours shall not be detected within the storage areas 儲存範圍內, 不應存有強烈的氣味	✓

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)



Code of Practice 實務守則



	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
Minimum temperature inside storage area shall be: 儲存範圍的最低溫度限制應在:	11°C	11°C
Maximum temperature inside storage area shall be: 儲存範圍的最高溫度限制應在:	17°C	22°C
Maximum daily fluctuation range at any point inside the storage area shall be: 在儲存範圍內的任何位置的每日最大波動幅度應在:	3°C	5°C
Maximum annual fluctuation range at any point inside the storage area shall be: 在儲存範圍內的任何位置的每年最大波動幅度應在:	5°C	10°C
Humidity at any point inside the storage area (running average within a day) shall be: 儲存範圍內任何位置的濕度 (一天內的平均運行範圍) 應在:	55% - 80%	>50%
Wine storage areas shall be isolated from external lights or direct sunlight 葡萄酒儲存範圍應隔離外部光源或日光直接照射	✓	✓
Low UV lighting (e.g. LED lighting) shall be used to replace regular fluorescent lighting when wines are exposed to the lighting during storage 當要照明儲存中的葡萄酒, 應使用低紫外線燈光 (如 LED 燈光) 代替常規的熒光燈	✓	
Low-heat lighting, e.g. LED lighting, fluorescent lighting, shall be used 應選用低溫照明, 如 LED 燈光、熒光燈等		✓
Suspension systems underneath cellar floorings shall be installed if continuous vibrations occur 如果有持續震盪, 應於酒窖地板下安裝減震系統	✓	✓
Accuracy of temperature equipment shall be: 溫度感應器的準確度應在:	±0.5°C	±1°C
Accuracy of humidity equipment shall be: 濕度感應器的準確度應在:	±5%	±5%
Regular calibration of temperature and humidity monitoring equipment shall be carried out 應定期對溫度和濕度感應器進行校正	Once / year 每年一次	Once / 3 years 每三年一次
Role and responsibility of staff in relating to security shall be clearly defined 應規定工作人員對保安的職責和角色	✓	✓
Noxious or toxic chemicals shall not be stored within the location of wine storage and nearby aisle 有害或有毒的化學品, 不應放置在儲酒的位置和附近的通道	✓	✓
Dominant or strong odours shall not be detected within the storage areas 儲存範圍內, 不應有強烈的氣味	✓	✓
Insurance coverage shall satisfy the contractual agreements with clients 保險範圍應符合與客戶的合同協議	✓	✓

Sharing from Wine Critics and Professionals

酒評人及專家意見分享

As a member of HKQAA's Committee for WSMS, I know that Hong Kong wine professionals are putting huge efforts into provide world-class, highly competitive, quality-oriented logistics support for wine. Many wine professionals in Europe and North America have expressed their admiration for this scheme, administered by a completely independent body. Hong Kong's wine scene is thriving and as the centre for fine wine in Asia, it's reassuring to know that the storage, transport and logistics support is growing in parallel with the industry.

作為認證計劃的技術委員, 我欣見近年香港的葡萄酒業界, 正積極發展出達國際水平、具競爭力和質量為本的物流支援服務。事實上, 不少歐美的同業均表示, 十分欣賞這個由獨立機構推行的認證計劃。隨著香港作為亞洲高級葡萄酒中心的地位日益鞏固, 我深信區內的葡萄酒儲存、運輸和物流支援亦會同步蓬勃發展。*



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I expect the WSMS scheme should gather even more momentum for the wine import business already reaching HK\$8 billion in 2013, a four-fold increase from 2007. They also reinforce HKSAR's policy intention in nurturing the six priority industries including "Testing and Certification", with the scheme developed by a Hong Kong based Agency meeting global needs. I have every reason to believe in the continuing success of the Hong Kong pure-bred schemes.

2013年本港葡萄酒進口總值達80億港元, 比07年增長了4倍; 而香港特區政府亦有意進一步推廣檢測和認證業等優勢產業。我深信香港品質保證局為迎合國際需求而制訂的「葡萄酒儲存管理體系認證」計劃, 必定能在國際供應鏈市場上續創佳績。



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* Translated by editorial team 由編輯小組翻譯