

EcoStep wine standard: Requirements and testing aspects

0 Introduction

This standard sets requirements for the integrated management system EcoStep-Wine for wine-

and sparkling wine estates firmly, the Sustainability, Quality, environmental protection, Energy efficiency,

We want to integrate food safety and social responsibility. The basis is EcoStep-

Wine 5.1 adapted to the specific needs of the wine industry.

1 Scope

This standard applies to wine and sparkling wine estates of all sizes that are committed to sustainable and

They want to establish and further develop an integrated management system.

2 Normative references

- ISO 9001 Quality Management Systems
- ISO 14001 Environmental Management Systems
- ISO 45001 Occupational Health and Safety Management Systems
- ISO 22000 Food Safety Management Systems
- ISO 50001 Energy Management Systems
- German Sustainability Code (DNK)

3 terms

- Integrated management system: Combining different management approaches into one System.
- Wine and sparkling wine estate: A business dedicated to the cultivation, processing and distribution of wine and sparkling wine.

4.1 Management responsibility and organization

- Organizational structure with current organizational chart.
- Responsibilities and powers documented.
- Corporate policy enshrines quality, environmental protection, occupational safety, food safety, and social criteria.
- Management representatives and subject matter experts appointed.

4.2 Process Management

- Processes defined and documented.
- Process requirements systematically managed.
- Legal compliance integrated into processes.

4.3 Customer relationships and product realization

- Customer requirements were captured and implemented.
- Development results documented.
- Suppliers are evaluated and monitored.

- Production processes controlled, traceability ensured.

4.4 Resource Management

Maintenance plans for machines and equipment are available.

- Monitoring of measuring equipment was carried out.
- Documented information directed.

4.5 Environmental Management

- Environmental impacts recorded and assessed.
- Measures for biodiversity and resource protection implemented.
- Waste and hazardous material management is regulated.

4.6 Energy Management

- Energy consumption is balanced.
- Energy targets and improvement programs documented.
- Energy consumption areas identified and monitored.

4.7 Food safety

- Hazard analysis and HACCP plan implemented.

Measures have been taken to combat food fraud and allergen contamination.

- Effective traceability and emergency management.

4.8 Occupational safety and health

- Risk assessments carried out and updated.
- Occupational health care ensured.

Emergency and escape plans are in place.

4.9 Sustainability and social responsibility

- Employee rights respected.
- Fair pay and social programs introduced.
- Human rights along the supply chain are taken into account.

5. Evaluation and Improvement

- Management reviews are conducted annually.
- Internal audits are systematically planned.
- Corrective and improvement measures documented.
- Participation in further training at least once a year.
- Certification audit by an independent auditor.

