



Winegrape Inspection Program



Special points of interest:

- Inspection Program has been in existence for 68 years.
- An average of 2 million tons of grapes are inspected each season.
- 120 seasonal inspectors are hired to work throughout the state.

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History of Inspection

The Winegrape Inspection Program should definitely not be considered the new kid on the block around the California wine industry. The Inspection Program has been providing impartial certifications for nearly 70 years.

In 1939, leaders of the industry realized there was a need to guarantee the level of sugar in grapes delivered for processing. Legislation was passed, making third party inspection mandatory on all loads of grapes where the purchase price is based on the soluble solids content.

In 1959, the first quality inspections to determine the amount of mold and decay in grapes were performed by

hand sorting defective grape berries from representative samples.



Inspectors sort grape sample

By 1971, the wine industry became aware that “Material Other than Grapes” (MOG) delivered in loads of grapes was detrimental to the making of quality wine. The Wine Institute funded necessary research to establish “foreign material” inspection procedures and the Program began inspecting and certifying

the pounds per ton and percentage of MOG in loads.

On April 30th, 2005 the CDFA issued the “California Winegrape Inspection Marketing Agreement”. The Winegrape Inspection Advisory Board, was established to assist the Department in administering the Program.

Each year the Board recommends the establishment of the inspection fees for the fiscal year. Both vintners and growers share the cost of inspection.

The Winegrape Inspection Program provides extensive classroom and practical training for personnel in order to guarantee quality inspections and accurate certifications.

Mission Statement

The mission of the Winegrape Inspection Program is to provide a professional, consistent, and impartial inspection service to the wine industry of California.

WIP provides a consistently uniform service that will make

determinations and certification of soluble solids, Material Other than Grapes (MOG) and defects in loads of grapes. The Program will hire, train, and supervise as many employees as necessary to adequately carry out the request for inspection.

The Program emphasizes that uniformity in the application and procedures for grading and testing are identical at all inspection stations. The only purpose is to professionally and impartially inspect winegrapes as instructed and governed in the regulations.

Overview of the 2006 Inspection

The 2006 Inspection Season began with the Fresno District Orientation class on July 26th. At orientation, 23 employees with 3 or more seasons of “accident free” experience were honored. These people were featured as “The Best of the Bunch” and their names were listed on the 2006 inspection T-Shirt.

The first loads were certified in the South valley on August 9th, and inspection is still continuing as of

January 17th, 2007 in the Fresno District.

The Program has issued inspection certificates for 84,663 loads of grapes.

The total tonnage inspected so far is 1,931,262.22

The Inspectors worked at 33 inspection stations, which operated a total of 9,043.25 regular hours and

4,026.50 overtime hours.

Inspections will generate over 1 million dollars in revenue this year.

WIP is proud to report that the Program operated with zero time loss accidents in 2006.

Over all, due to a tremendous amount of teamwork from a well trained inspection staff, this season has been very safe and productive.

Fun Trivia

Wine is fat-free and contains no cholesterol.

The Mesopotamians are credited with producing the first wines in 6000 B.C.

Approximately 2 million tons of grapes are inspected each year.

There are over 10,000 varieties of wine grapes in the world.

The cork screw was designed in the Mid—1800’s.

Two out of every three bottles of wine sold in the United States was produced in California.

North America was known in Norse literature as “Wineland” because Leif Ericson found grape vines growing so abundantly on this continent.

Robert Louis Stevenson referred to wine as “bottled poetry”.

There is a 1600 year old bottle of wine on display in the Speyer Museum in Germany.

The first wine was produced in 6000 B.C.



<http://www.infoplease.com>
<http://www.wine.about.com>
<http://www.theWineTaster.com>
<http://www.labohome.com>

Inspection Requirements



Inspection Platform

The California Code of Regulations, Section 1652 states that each winery shall provide a safe and adequate inspection facility approved by the Program for inspection, sampling and certification.

To perform the inspection procedure accurately and legally, an inspection platform must be designed according to Program specifications.

The sampling procedure requires specific sample weights to be taken for soluble solids and Material Other than Grapes or Defect certifications. The sample must be randomly taken from the top, center, and bottom layers of each load.

This procedure requires special sampling equipment and an authorized inspector.

Anyone interested in the specific requirements for an inspection facility may contact the Inspection Program Manager at 559-452-0401.



The Law

Official Wine Grape Inspection Certificates will include the statement: I certify the above lot of grapes have been inspected and tested as specified in Division 16, Chapter 1, Section 40531 and Chapter 3, Sections 41162, and 41191 and 41192 of the Food and Agricultural Code.

Certificate can be issued in the form of a combination weight tag, or results may also be printed on a computer generated form.

TRUCK NO.		WEIGHED AT		STATE OF CALIFORNIA		51209
TRL. NO.		ROUND BOTTLE		DEPARTMENT OF FOOD AND AGRICULTURE		
TRL. NO.		1234 MAIN ST.		INSPECTION AND COMPLIANCE BRANCH		
CARRIER		ARWINGERS, CA. 90007		WINE GRAPE INSPECTION CERTIFICATE		
COMMODITY		GRAPE VARIETY (UNVERIFIED)				
WEIGHED FOR		ROBERT FARMER CONTRACT 0-000		HARVEST TYPE		NUMBER OF SAMPLES (INCLUDES REGRADE)
WEIGHMASTER		WEIGHMASTER		NO. TANKS		
68,900 GROSS LBS.		DEPUTY		DATE		DEFECT %
27,740 TARE LBS.		DEPUTY		DATE		
41,160 NET LBS.		DEPUTY		DATE		DEFECT %
20.5 NET TONS		DEPUTY		DATE		
WEIGHMASTERS CERTIFICATE		THIS IS TO CERTIFY that the following described commodity was weighed, measured, or counted by a weighmaster, whose signature is on the certificate, who is recognized authority of accuracy, as prescribed by Chapter 7 (commencing with Section 12201) of Division 5 of the California Business and Professions Code, administered by the Division of Measurement Standards of the California Department of Food and Agriculture.		MOG OZ.		MOG %
				LIBS PER TON		
				REMARKS		
				I CERTIFY THE ABOVE LOT OF GRAPES HAVE BEEN INSPECTED AND TESTED AS SPECIFIED IN DIVISION 16, CHAPTER 1, SECTION 40531 AND CHAPTER 3, SECTIONS 41162, 41191, AND 41192 OF THE FOOD AND AGRICULTURAL CODE.		
				DATE		AUTHORIZED INSPECTOR

The authorized inspector will provide an official certificate for each load as inspected.

July Birthdays



Coming Events

2007 Orientation Class Schedule

July 19th, 2007—Fresno District, Fresno Farm Bureau, 0900

July 26th, 2007—Modesto District, Stanislaus Ag. Center, 0900

August 8th, 2007—Central Coast District, King City Fairgrounds, 0900



Featured Recipes of the Month Submitted by Carol Davis

APPETIZER

Mrs. Duvall's Crab Cakes

- 1/4 cup mayonnaise
- 1/4 cup onion, minced
- 2 eggs lightly beaten
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. dry mustard
- 1/4 tsp. salt
- 1/4 tsp. cayenne pepper
- 1lb. Lump crabmeat, picked over
- 1 cup soda crackers, finely crushed
- 2 tb. Unsalted butter
- 1/4 cup vegetable oil
- Lemon wedges

In a large bowl, combine the mayonnaise, onion, eggs, Worcestershire sauce, dry mustard, salt and cayenne. Fold in the crabmeat and 1/4 cup of the cracker crumbs. Shape the mixture into 16 cakes about 1-inch thick. Coat the crab cakes with the remaining cracker crumbs and transfer to a baking sheet lined with waxed paper. The crab cakes can be refrigerated overnight at this point, if needed. In a large skillet, melt 1 tablespoon of the butter in 2 tablespoons of the oil. When the foam subsides, add half the crab cakes and cook over moderate heat until golden and crisp, 2 to 3 minutes per side. Drain the crab cakes on paper towels, then keep warm in a low oven. Repeat with the remaining 1 tablespoon of butter and 2 tablespoons of oil and cook the remaining crab cakes. Serve with lemon wedges.

DESSERT

Strawberry Graham Dessert

- 1 cup graham cracker crumbs (16 squares)
- 2 tablespoons butter or margarine melted
- 1 package (3ounces) strawberry gelatin
- 1 cup boiling water
- 1 package(16 ounces) frozen sweetened sliced strawberries, thawed
- 1 tablespoon lemon juice
- 4 ounces cream cheese, softened
- 1/2 cup confectioners sugar
- 1 tsp vanilla extract
- Dash salt
- 1 cup whipping cream, whipped
- Fresh strawberries and mint, optional

Combine cracker crumbs and butter; set aside 1 tablespoon for topping. Press the remaining crumb mixture onto the bottom of a greased 8-in square baking dish. Bake at 325 degrees for 10-14 minutes or until golden brown. Cool on a wire rack. In a bowl, dissolve gelatin in boiling water; stir in strawberries and lemon juice. Refrigerate until partially set, about 1-1/2 hours. In a small bowl, beat the cream cheese, sugar, vanilla and salt until smooth. Fold in whipped cream. Spread half over cooled crust. Cover and refrigerate remaining cream mixture. Pour gelatin mixture over filling; refrigerate until firm. Top with remaining cream mixture. Sprinkle with reserved crumb mixture. Refrigerate overnight. Garnish with fresh berries and