

The background of the cover is a low-angle photograph of a modern skyscraper with many windows, reaching towards a clear blue sky. The building's lines are sharp and create a strong sense of height and scale.

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COUNTERFEITING PRODUCTS OF WINE

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Abstracts: *Wines are presented in a very high quality and diversity of composition. Countries which are part of the European Union, including Romania, have agreed to a single system of classification and defining the wines, ranging in rules the EU Council of the common organization of wine market. In the last legislation adopted by our country in 2007 is determined that it adhere fully to the regulations. There is a multitude of factors that favor counterfeiting products of wine. The effects forgery wines are multiple, they past is not only on manufacturers, but the governments on the market which is executed or marketed these fakes. To diminish phenomenon using, must be identified and manufactured labels specific to each type of product, which help to identify counterfeit products.*

Keywords: counterfeiting, imitation, wine.

1. INTRODUCTION

In the last century, trafficking in fake products and the piracy has taken a large-scale of the higher. The concept of forgery is occurred relatively recently, in exchange the process of falsification of products used from time immemorial, especially for products with commercial value.

The European Union countries there is no matter that should not be reached by piracy and infringement, so the row of foodstuffs, such as the wine as well as among those food. Goods knowledge becomes important as the higher as a result of intensifying international trade in goods, which require thorough knowledge commodity science operators. Although there are no exact data, is a certainty that wine is one of the first creations of humanity, vines and wine interfere with human history of thousands of years.

They are due and finding premiums chemical reactions, fermentation and oxidation. The grape is the only fruit with a rich content of sugar and juice that has profusely natural tendency for the. By the rules, the wine is defined as drinks exclusively through fermentation strength, full or partial, of fresh grapes crushed or not, times of the grape.

Wines are presented in a very high quality and diversity of composition. He felt he was, by far, that they need to be placed on categories and that they should be defined. There are currently systematic wines that go genera, quality class types. To eliminate as much danger with has become necessary as it relates to come to be expressed in terms as clear and more lined the parameters easily detectable.

Countries which are part of the European Union, including Romania, have agreed to a single system of classification and defining the wines, ranging in rules the EU Council of the common organization of wine market. In the last legislation adopted by our country in 2007 is determined that it adhere fully to the regulations.

2. METHODS USED TO MANUFACTURE COUNTERFEIT WINES

Procedures for falsification of wines can be divided into two categories. In the first category falls the methods of change in composition wine with different substances, and the second is represented by methods to cheat the consumers by labeling.

I. Change in composition wine

- The dilution or addition of water barons uses often this method, the addition of water being over 10% in the final product. This is a rapid procedure, easily implemented, used in particular by traders.
- Distillation or addition of alcohol is one of the most important parameters wine and also the most often subjected practices. Distillation has become an intervention frequency in oenology. This method is used to drop density and growth report by extract.
- The addition of synthetic sweeteners or sugar. Sweeteners are synthetic additives with a great sweetening. These substances are to be fraudulent sweet wine imitation, to cut a color too high for wine. In both cases, this action constitutes a falsification and identify those substances is necessary. The law about wine admit not even synthetic sweetener in case of wine and gravy.

Following intervention by a synthetic sweetener in small quantities, characteristics of composition of wine remain almost identical to the original wine. In most cases, synthetic sweeteners are identified by tasting. Their taste is a special shade of the sugar, being persistent and without no secondary taste, taste when sugars is pure and sweet persist not only a few minutes, leaving a sour taste secondary action because of decomposition enzymes not in his mouth.

Synthetic sweetener used, usually for falsifying wines is saccharine.