

STANDARD OPERATING PROCEDURE (SOP) For Brewery and Winery Units in Mizoram

*Technical, Food Safety, Local-Sourcing, Production and Traceability Requirements
under the Mizoram Liquor (Prohibition) Amendment Act, 2025*

The purpose of this SOP is to establish an uniform technical and regulatory framework for brewery and winery units in Mizoram covering local sourcing, technical staffing, production control, batch testing, documentation, distribution, product approval and traceability. The proprietor or authorized management of the unit shall ensure compliance with this SOP and all other applicable laws. This SOP shall be reviewed periodically and amended whenever required to remain consistent with amendments to the Mizoram Liquor (Prohibition) Amendment Act, 2025, Food Safety and Standards Authority of India (FSSAI) rules & regulations, or directions issued by the competent authority duly approved by the Government of Mizoram.

This SOP shall apply to all licensed brewery and winery units operating in Mizoram, in addition to the rules and regulation under Mizoram Liquor (Prohibition) Act and Rules (applicable amendments), Excise & Narcotics Department license & tax conditions and other applicable FSSAI requirements for product quality and labelling standards.

The following points are the SOPs for functioning a licensed brewery/winery units :

1. Sourcing of Raw Materials

All brewery and winery units licensed under the Act should procure their raw-materials such as; locally available fruits, grains, cereals, spices and other agricultural or horticultural produce suitable for the product from produces grown from Mizoram only.

(Section 2(ae), Section 2 (3) (qb) & Section 45D (1) (a) of MLP Amendment Act 2025)

2. Documentation of Local Farmer Procurement

For every purchase from local farmers or suppliers, the unit shall maintain an original invoice/challan and a duplicate/copy for a minimum period of one year for inspection by the concerned governing body. Documents shall be signed by the farmer/supplier and the authorized representative of the manufacturing unit and shall record supplier details, raw material, quantity, date, value and payment details. Each procurement record shall, where practicable, be linked to the production batch in which the material is used.

(Section 45 J (1) (a) of MLP Amendment Act 2025 & Rule 7 (5) of MLP Rules 2025)

3. Product-Specific Licensing

An unit shall manufacture only the products and categories specifically approved under its license. No new product, formulation, fruit, grain, flavor, fermentation substrate or product category shall be introduced without prior declaration and approval by the competent authority. The unit shall use only labels duly approved by the competent authority. Every

licensee must give at least fifteen days notice in writing to the Commissioner of Excise & Narcotics, of the date on which he proposes to commence work and at least one month's prior notice before he ceases to work.

(Rule 8 of MLP Rules 2025)

4. Mandatory In-House Technical Expert

Each unit shall employ a full-time in-house Food Technologist/ Brewing Technologist/ Alcohol & Wine Technologist/Biotechnologist/Microbiologist or suitably qualified person in relevant to look after production and testing.. Original Certificate of the technical manpower engaged must be produced to the competent authority and a copy must be submitted before the first production. The technical expert shall supervise raw material acceptance, formulation, fermentation, processing, hygiene, quality control, testing, documentation and batch release. Any changes in hiring of technical manpower without giving information to the competent authority with be treated as violation of rules.

5. In-House Quality Control and Batch Testing

Each unit shall maintain an appropriate in-house quality-control/testing facility proportionate to production capacity. Every batch shall have a technical sheet such as; (Subjected to change by competent authority as and when required)

Batch Identification Number	Raw-material (Name, Source & Quantity)	Other materials used for formulation (Name, Source & Quantity)	Production start date and end date		Vessel/tank number
Fermentation parameters (Duration & Temperature)	Alcohol strength % (abv)	Total Acids (%)	Volatile acid (%)	Residue on evaporation (%)	Production quantity

Each batch records testing done by a technical expert using standard protocol shall be maintained and kept available for inspection. Sample (minimum 2 litres) from each batch must be kept for a minimum of one year for batch trackability. Other comprehensive tests as per FSSAI manual beyond in-house capability shall be undertaken through FSSAI recognized laboratory after completion of each manufacturing cycle.

(Rule 29 (3) of MLP Rules 2025)

For an End-to-End Traceability, every finished product shall be traceable through the chain:

Farmer/Supplier → Raw Material → Production Batch → Fermentation → Processing → Testing → Packaging → Distributor/Stockpoint.

6. Controlled Distribution

Brewery and winery units shall not undertake unauthorised direct sale or transfer of their finished alcoholic beverage to any persons including cafes, restaurants, hotels, or other establishments/events/festivals. Products shall move only through authorized distributors and stockpoints duly notified by the concerned department Every transfer shall be supported by appropriate invoices/challans and batch-wise quantity records and hologram.

(Rule 34(1) & Rule 38 of MLP Rules 2025)

7. Use of Machinery, Equipment and Water for Standard Production Lines

All brewery and winery units shall use **food-grade (SS 304)**, equipment suitable for the licensed production process. The unit shall maintain appropriate equipment for raw-material preparation, processing, fermentation, temperature control, storage, filtration/clarification where applicable, packaging, cleaning and quality testing.

Water used directly in the manufacture of alcoholic beverages or in any product-contact operation shall be potable and suitable for food processing. **Reverse osmosis (RO)/ Potable water** must be used and transported to the fermentation vessel using food grade pipes. The water used shall be periodically (minimum 2 times a year) tested and test report must be available for relevant physicochemical and microbiological parameters by NABL accredited laboratory (i.e Public Health Laboratory, PHE Deptt, Tuikhuahtlang)

All critical equipment, including fermentation vessels, tanks, pipelines, heat exchangers, filling equipment and other product-contact surfaces, shall be capable of effective cleaning and sanitation.

8. Inspection and Progressive Enforcement

All certificates, laboratory reports, production records, tax documents, and other statutory documents shall be maintained and available for inspection. The premises and records shall be made available for inspection by authorised officers.

Non compliance of SOP shall be subject to penalties as per the Mizoram Liquor Prohibition Amendment Act 2025.

9. Other Regulatory notes

Obtaining a brewery/winery licence under Mizoram Liquor (Prohibition) Amendment Act, 2025 shall not be construed as exemption from any other statutory approval, registration, tax, environmental, food-safety, industrial, labour, fire-safety or local-authority requirement applicable to the establishment. Here are a few highlights to important points but not limited to;

- FSSAI requirements shall remain independently applicable to all brewery and winery units with respect to food safety, alcoholic-beverage standards, permitted ingredients and additives, processing aids, hygiene and sanitation, packaging, labelling, product testing, contaminants and other applicable food-safety requirements.

- **Industry, Factory and Labour Compliance:** All brewery and winery units shall comply with applicable industrial, factory, labour and occupational-health and safety requirements. The production unit shall maintain appropriate fire-safety equipment, emergency exits, first-aid facilities, personal protective equipment and safe storage arrangements for cleaning chemicals, sanitising agents and other hazardous materials. Workers shall have training in emergency response and safe handling procedures.
 - **Tax Duties and Financial Compliance:** All brewery and winery units shall comply with applicable excise duties, taxes, etc.
 - **Pollution Control, Waste Management and Disposal:** Every brewery and winery shall comply with applicable environmental laws and requirements of the Mizoram Pollution Control Board/other competent authority applicable under law. By-products such as spent grain, fruit pomace and other organic residues should be disposed appropriately.
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