

# **The Fruit Juices and Fruit Nectars Regulations 2003**

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## **Guidance Notes**

Revised February 2007

## Important note

*This Guidance has been produced with the aim of providing informal, non-statutory advice and should be read in conjunction with the appropriate legislation. The text should not be taken as an authoritative statement or interpretation of the law, as only the courts have this power. Every effort has been made to ensure that these guidance notes are as helpful as possible. However, it is ultimately the responsibility of individual businesses to ensure their compliance with the law. Businesses with specific queries may wish to seek the advice of their local enforcement agency, which will usually be the Local Authority Trading Standards Department.*

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## 1. Introduction

### 1. The relevant legislation

These Guidance notes relate to the provisions of the following legislation:

- EC Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption (O.J. No. L 10, 12.1.02, p.58).
- The Fruit Juices and Fruit Nectars (England) Regulations 2003 (SI 2003 No 1564)
- The Fruit Juices and Fruit Nectars Regulations (Northern Ireland) 2003 (S.R. 2003 No.305)
- The Fruit Juices and Fruit Nectars (Scotland) Regulations 2003 (SSI 2003 No 293), as amended.
- The Fruit Juices and Fruit Nectars (Wales) Regulations 2003 (SI 2003 No 3041 (W.286))

In addition, all products covered by the Regulations must also comply with the general provisions of the Food Safety Act 1990, under which most food legislation in Great Britain is made<sup>1</sup>, and the general rules governing the labelling of foods under the Food Labelling Regulations 1996 (as amended) (“FLRs”).

Note: Production of fruit juice is also subject to the provisions of EC Hygiene Regulation 852/2004 and associated domestic Regulations – see Guidance available at [http://ec.europa.eu/food/food/biosafety/hygienelegislation/guidance\\_doc\\_852-2004\\_en.pdf](http://ec.europa.eu/food/food/biosafety/hygienelegislation/guidance_doc_852-2004_en.pdf)

### 2. Legislation in the Devolved Administrations

Following the process of devolution, most food legislation is made on a separate basis in England, Northern Ireland, Scotland and Wales. This is the case with the four separate sets of Fruit Juice and Fruit Nectars Regulations. Therefore the England Regulations generally extend only to England; the Scotland Regulations extend only to Scotland, etc.

However, the four sets of Regulations differ only in the powers under which they are made and the food authorities given responsibility for enforcement. The provisions relating to Fruit Juice and Fruit Nectars are *analogous* in each of the four sets of Regulations. For reasons of brevity, the following Guidance refers to the English Regulations only and references thereto should be read as referring to the legislation applying in devolved administrations, as appropriate.

## 2. Scope of the regulations

The Fruit Juice and Fruit Nectars (England) Regulations 2003 implement the provisions of EC Directive 2001/112 relating to fruit juice and certain similar products

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<sup>1</sup> In Northern Ireland, the equivalent legislation is the Food Safety (Northern Ireland) Order 1991.

intended for human consumption. Fruit for these purposes means all fruits, which in this context, for the avoidance of doubt, does not include tomatoes.

As such, the Regulations lay down compositional standards for fruit juice and certain similar products, and provide specific labelling requirements for these products. This is done by regulating the descriptions used in respect of these products, in order that the labelling clearly indicates when a juice is obtained directly from fruit or when it instead is obtained from concentrate and for fruit nectar when it is obtained entirely or partly from a concentrated product and when it is a dehydrated/powdered fruit juice.

The Regulations have also rolled forward existing rules on the addition of sugar, acidifying agents and ascorbic acid.

### **2.1. *Products covered by the Regulations***

(Regulation 3)

The Fruit Juice and Fruit Nectars (England) Regulations 2003 apply to designated fruit juice products or similar products, intended for human consumption and ready for delivery to a catering establishment or to the final consumer.

### **2.2. *Reserved Descriptions General***

(Regulation 4)

Reserved descriptions are controlled sales names. Products may be sold under those names only if they meet the prescribed compositional and labelling requirements of the Regulations. The reserved descriptions are also “names prescribed by law” for the purposes of Regulation 6(1) of the FLRs. Therefore, the name under which a designated product is sold must be (or include) a reserved description.

A “designated product” means a product specified in column 2 of Schedule 1 to the 2003 Regulations (see Annex 1 of this guidance). Throughout this guidance, the phrase “designated product” is used to mean a food within the scope of the Regulations.

The Regulations apply only to designated products sold as such. Non-conforming products cannot use the reserved names. When foods contain designated products as ingredients, only the designated products are subject to these Regulations. Other regulations may apply to the food as a whole, or other ingredients within it.

The reserved descriptions may also be used in the name of a food in the following circumstances:

- Where it is clear that the specified product to which the reserved description relates is only an ingredient of the food. (e.g. ‘lemonade with real lemon juice’)
- Where it is clear that the food is not, and does not contain, the specified product to which the reserved description relates.
- Where the reserved description is used in a customary name for another food product and its use is not liable to mislead the consumer.

Under the general rules of the FLRs relating to ingredient listing, where a designated product is used as an ingredient in another food, an appropriate reserved description must be used to describe that product in the list of ingredients.

### **2.3. Specification for designated juice products**

(Regulation 2 and Schedule 1)

Schedule 1 of the Regulations provides the reserved descriptions for specified juice products and similar products (see Annex I). These are:

#### ***Fruit juice***

Fruit juice is juice obtained directly from fruit. The juice is not concentrated or reconstituted from concentrated juice. This form of juice is often described as '*direct juice*' or '*not from concentrate juice*', although these are not reserved descriptions. Fruits can be transported to the packing station where the juice is extracted and sold as fruit juice. Alternatively, the juice may be extracted in the country of origin and transported under refrigerated conditions to the country of sale, where it is often mildly pasteurised during packing to enhance preservation. This juice is usually sold in chilled cabinets in shops.

#### ***Fruit juice from concentrate***

Fruit juice from concentrate is juice which has been concentrated (by evaporation under reduced pressure to reduce its volume) and returned to its original state by the addition of water. Flavours lost during the process have to be restored to produce an end product which displays organoleptic and analytical characteristics at least equivalent to those of an average type of fruit juice obtained from fruit or fruits of the same kind. Pulp and cells recovered during the process of producing the fruit juice in question or fruit juice of the same kind may also be restored to the juice.

#### ***Concentrated fruit juice***

Concentrated fruit juice is juice obtained from one or more kinds of fruit juice by the physical removal of a specific proportion of the water content of the juice. Where it is intended for direct sale to the consumer, the proportion of water content removed must be at least 50%.

#### ***Dehydrated or powdered fruit juice***

Dehydrated or powdered fruit juice is juice obtained from one or more kinds of fruit juice by the physical removal of virtually all of the water content of the juice. The resulting product will be in powder form and will require the addition of water before use.

#### ***Fruit Nectar***

Fruit nectar is a product made by combining fruit juice, fruit juice from concentrate, concentrated fruit juice, dehydrated/powdered fruit juice, fruit puree or a mixture of these products with water and adding sugar and/or honey and/or sweeteners (within specified limits). The Regulations require minimum quantities of fruit juice, fruit puree, or a mixture of such juice and puree for these products, depending on the type of fruit used.

### ***Name of the Fruits***

In all the reserved descriptions above the name of the fruit(s) must be given as part of the reserved description itself (e.g. "grapefruit juice", "strawberry nectar", "lemon juice from concentrate") and in the order of decreasing volume present when the product is manufactured from two or more kinds of fruit. However, where a juice contains more than two kinds of fruit, the reserved description may be supplemented by the words "several fruits" or similar wording, or by the number of different fruits used, for example "6 fruits juice". The names of the type of fruits must be given in the ingredient list.

### ***2.4. Added Vitamins, Minerals, Sugar and Lemon juice etc.***

(Schedule 3)

The Regulations permit that some additional ingredients may be added to designated products. These are:

1. Vitamins and minerals, which may be added to all designated products. Vitamins and minerals must be clearly indicated on the label according to the provisions of the FLRs. A proposed European regulation is currently being negotiated which will control the addition of vitamins and minerals and certain other substances to food. The proposed regulation will also make it compulsory to have nutrition labelling wherever vitamins or minerals have been added. We expect the Regulation to be published at the beginning of next year (2007) and apply from summer. The Agency will then issue guidance on the requirements of this legislation.
2. If you wish to make a claim about the benefits of your product you will need to be aware that all nutrition and health claims made on food are currently subject to the general provisions of the Trade Descriptions Act (1968), the Food Safety Act (1990). Claims must also comply with the FLRs which set criteria and conditions for the use of certain nutrition claims, including those for vitamin and minerals. Specific EU Legislation controlling nutrition and health claims has been negotiated (see above).
3. In grape juice, salts of tartaric acids may be restored. The production of grape juice may lead to a reduction in the level of Tartaric Acid salts. The Regulations permit the restoration of these salts.
4. Sugar can be added to fruit juice, concentrated fruit juice, fruit juice from concentrate and dehydrated/powdered fruit juice, other than any prepared from grapes and pears, for the purpose of:

- regulating any acidic taste that may be present in the food. Such addition, expressed as dry matter, is limited to 15g per litre of fruit juice and must be listed in the ingredients.
- sweetening, in an amount, expressed as dry matter, not exceeding 150g per litre of the juice.

In either case, the total amount of such added sugars for either purpose must not exceed 150g per litre of fruit juice. Additionally, if sugar has been added to sweeten the juice, the word “sweetened” or the phrase “with added sugars” must appear with the reserved description (e.g. sweetened orange juice). There should also follow an indication of the maximum quantity of sugar added, calculated as dry matter and expressed in grams per litre.

5. Lemon juice, concentrated lemon juice or both may also be added to fruit juice for the purpose of regulating acidic taste, provided the addition does not exceed 3g of lemon juice per litre of juice. This means that any concentrated lemon juice must be such as to yield no more than 3g of juice per litre when reconstituted.
6. Carbon dioxide may also be added to any designated product with appropriate labelling.
7. All the additives in the Miscellaneous Food Additives Regulations 1995 (as amended) that are permitted for use in fruit juice can be used.

### 3. Labelling of specified products

#### 3.1. *Required Labelling information*

(Regulation 5)

- Regulation 5 provides the labelling requirements for designated fruit juice products and similar products. These are described below.
- All designated products must be sold under a reserved description, this will also be the “name prescribed by law” (i.e. the legal name) of the product for the purposes of Regulation 6 of the FLRs. Therefore the product name ‘fruit juice’ will be used for juice produced directly from fruit and the name ‘fruit juice from concentrate’ for that made by reconstituting concentrated fruit juice. There is scope for the word ‘fruit’ to be replaced by the name of the fruit or fruits in question. The wording ‘from concentrate’ must be clearly visible and located close to the product name, thus drawing the attention of consumers more readily to the method of production.
- Fruit juice, concentrated fruit juice, fruit juice from concentrate or dehydrated fruit juice may be sweetened by the addition of up to 150g of sugar per litre of juice, in which case the sales name must include the word “sweetened” or “with added sugar” followed by the indication of the maximum quantity of sugar added (see also section 2.4 above).

- Where pulp and cells, other than those originally extracted from a product, are added to fruit juice, concentrated fruit juice and fruit juice from concentrate, the label of such designated products must indicate such addition.
- Juices made by mixing fruit juice and fruit juice from concentrate should be labelled as 'fruit juice' with the additional wording 'partially made from concentrate' or as the case may be "partially made from concentrates'.
- In the case of fruit nectars the labelling must indicate the minimum content of fruit juice, fruit puree or any mixture of those ingredients, by the declaration "fruit content: ...% minimum. This information must be placed in the same field of vision as the reserved description. Fruit nectars made partly from one or more concentrated products should be labelled as 'fruit nectar' "made from concentrate" or "partially made from concentrate" as the case may be.
- Concentrated fruit juice not intended for delivery to the final consumer must indicate on its packaging, on a label attached to its packaging or in an accompanying document the presence and quantity of any added sugar, added lemon juice or acidifying agents as permitted by Directive 95/2/EC on food additives other than colours and sweeteners (as amended).

### **3.2. General Labelling Requirements**

In addition to the labelling requirements of regulation 5 of the Fruit Juice and Fruit Nectars Regulations 2003 (See Sect 3.1 above), designated products are also subject to the general provisions of the FLRs. Among others, the following would apply:

- Where designated products are obtained from one fruit, the word fruit must be substituted by the name of the fruit used (e.g. apple juice, orange juice etc); where two or more fruits are used in the product, the name must be supplemented by a list of the fruits in descending order of composition (e.g. orange and grapefruit juice, apple and pear juice etc); where three or more fruits are used, the list of the fruits can be substituted by the words "several fruits" or similar wording.
- Subject to certain exemptions, all food products sold pre-packed must be marked with an appropriate durability indication (best before or use by date)
- Regulation 11 of the FLRs requires that the name of the food must include or be accompanied by an indication of any treatment that the food has been subject to where a purchaser could be misled by the omission of that information. In practice this is likely to apply to freshly squeezed fruit juices where consumers may not expect them to be pasteurised. If such juices have been pasteurised or treated under pressure, there must be an indication of this along with the name (e.g. "juice subject to high pressure").

### **3.3. Presentation of the labelling information**

Regulation 6

FLRs, Regulation 35, 36(1), (5) and 38

Any labelling information with which a designated product is required to be marked by the Regulations, or by the FLRs, must be presented in accordance with the manner of marking provisions of the FLRs (i.e., Regulations 35, 36(1) and (5), 38 and 39). These are:

#### General provisions

The general manner of marking rules require that any information with which a product is required to be labelled must appear:

- on the packaging
- on a label attached to the packaging , or
- on a label clearly visible through the packaging

Where a food is sold other than to the final consumer, labelling information (other than the name of the food, durability indications and relevant business names, which should also be marked or labelled on the outermost packaging in which the food is sold) may be provided alternatively in commercial documents. These must either accompany the food or be sent before or at the same time as the delivery of the food.

#### Flexible provisions

The FLRs also provide some flexibility in the way in which the required labelling information is presented for foods that are:

- not pre-packed (i.e., sold loose); or
- prepacked for direct sale.

The labelling information for these products may appear:

- on a label attached to the food; or
- on a menu, notice, ticket or label that is readily discernible by the intending purchaser at the place where he or she chooses the food.

Where these products are sold other than to the final consumer, the labelling information may alternatively be provided in commercial documents, which either accompany the food or are sent before or at the same time as the delivery of the food.

### **3.4. Prepacked for direct sale**

(FLRs Reg 23)

The term “pre-packed for direct sale” is defined in the FLRs as a food that is prepacked by a retailer for sale by him or her on the premises where the food is packed, or from a vehicle or stall used by him or her. Products falling within this

category are subject to certain exemptions. This applies to fruit juices prepared at home and sold at the farm gate or on market stalls, for example, apple juice pressed and sold on a farm.

**Note** - Regulation 23 of the FLRs exempts products which are “pre-packed for direct sale” from Regulation 5 of the FLRs. Regulation 5 of the FLRs can be said to apply in the case of Fruit Juices, since the Fruit Juices and Fruit Nectars Regulations are “without prejudice to the generality of Part II of the 1996 Regulations”. This means that no person shall sell any product designated at items 1-5 of Schedule 1 of the Fruit Juice and Fruit Nectars Regulations unless it is marked or labelled as required by Regulation 5 of the FLRs, unless it falls within the exemption at Regulation 23 of the FLRs.

## **4. Enforcement Issues**

### **4.1. Offences and Penalties**

(Regulation 7(1))

The Regulations create an offence where a person sells, supplies, offers or exposes for sale or supply or has in their possession for sale or supply:

- a product described using one of the reserved descriptions, that does not meet the requirements of regulation 4 (as explained in section 3.1 above) or
- a designated juice product that is not labelled according to the requirements of regulations 5 and 6.

The penalty on conviction for such an offence is a fine not exceeding level 5 on the standard scale (currently £5000).

### **4.2. Responsibility for enforcement**

(Regulation 7(2))

Enforcement of the Regulations is the responsibility of local food authorities. In practice, this will usually be the Trading Standards Department or Environmental Health Department (as applicable) at the relevant Local Authority.

Businesses with specific queries about the composition or labelling of their products may wish to contact their Local Authority (or Home Authority as appropriate) for practical advice. If consumers suspect that they have bought a product that does not comply with the Regulations, they may wish to contact their Local Authority.

Contact details for Local Authorities are available online through the Agency’s website at <http://www.food.gov.uk> and at <http://www.tradingstandards.gov.uk>.

The Regulations came into force in 2003 in England, Scotland, Wales and Northern Ireland.

### **4.3. Defence in relation to exports**

There is a general defence in relation to food intended for export contained in regulation 6A of the General Food Regulations (SI 2004/3279, as amended). Such food need not necessarily comply with the Fruit Juices and Fruit Nectars Regulations, provided the conditions in regulation 6A are met and the food complies with either the applicable law in Article 12 of Regulation (EC) No. 178/2002 (for exports outside the EC) or, if it is for export within the EC, it complies with the relevant law in the importing State, which is itself compliant with applicable Community law.

## **5. Further information and contact details**

For further information on the legislation and policy relating to Fruit juices please contact:

Richard Wood  
Labelling Standards and Allergy Division  
Room 115C  
Food Standards Agency  
Aviation House  
125 Kingsway  
London WC2B 6NH

Telephone: 020 7276 8154

Fax: 020 7276 8193

e-mail: [Richard.Wood@foodstandards.gsi.gov.uk](mailto:Richard.Wood@foodstandards.gsi.gov.uk)

For further information and Guidance Notes relating to the provisions of the Food Labelling Regulations, please write to the address above, or contact: **020 7276 8147**

For further information on the legislation in the devolved administrations, please contact:

### **In Wales:**

Food Standards Agency Wales  
1<sup>st</sup> Floor, Southgate House  
Wood Street  
Cardiff CF10 1EW  
Telephone: 029 2067 8911  
E-mail: [wales@foodstandards.gsi.gov.uk](mailto:wales@foodstandards.gsi.gov.uk)

### **In Scotland:**

Food Standards Agency Scotland  
6<sup>th</sup> Floor, St Magnus House  
25 Guild Street  
Aberdeen AB11 6NG Telephone: 01224 285155

### **In Northern Ireland:**

Food Standards Agency Northern Ireland

10C Clarendon Road  
Belfast  
BT1 3BG (Telephone: 028 9041 7700)

**Annex 1**  
**SCHEDULE 1**  
**Regulation 2**

**RESERVED DESCRIPTIONS FOR DESIGNATED PRODUCTS**

<i>Column 1</i>	<i>Column 2</i>
<i>Reserved Descriptions</i>	<i>Designated Products</i>
<p>In the descriptions listed in items 1 to 5 below -</p> <p>(a) if the product is manufactured from a single kind of fruit the name of that fruit shall be substituted for the word "fruit";</p> <p>(b) subject to condition (c), if the product is manufactured from two or more kinds of fruit (excluding the use of one or both of lemon juice or concentrated lemon juice where this is in accordance with the authorisation described in paragraph 4 of Schedule 3) the reserved description shall be supplemented by the names of the fruits used, in descending order of the volume (calculated as unconcentrated juice or purée) of the juice or purée included from each kind of fruit; and</p> <p>(c) if the product is manufactured from three or more kinds of fruit, then unless its reserved description is supplemented as required by condition (b) it shall, in the alternative, be supplemented by the words "several fruits" or by similar wording, or by the number of the kinds of fruit used.</p>	
<p><b>1. Fruit juice</b></p>	<p>The fermentable but unfermented product obtained from fruit which is sound and ripe, fresh or preserved by chilling, of one or more kinds mixed together, having the characteristic colour, flavour and taste typical of the juice of the fruit from which it comes;</p> <p>in which flavour, pulp and cells from the juice which are separated during processing may be</p>

	<p>restored to the same juice;</p> <p>in which, in the case of citrus fruits other than limes, the juice must come from the endocarp; and in which, in the case of limes, the juice may be obtained from the whole fruit, by suitable production processes whereby the proportion of constituents of the outer part of the fruit is reduced to a minimum.</p>
<b>2. Concentrated fruit juice</b>	The product obtained from fruit juice of one or more kinds by the physical removal of a specific proportion of its water content. Where the product is intended for direct consumption the proportion of water content removed must be at least 50%.
<b>3. Fruit juice from concentrate</b>	<p>The product obtained by replacing, in concentrated fruit juice, water extracted from that juice during concentration, and by restoring the flavours and, if appropriate, pulp and cells lost from the juice but recovered during the process of producing the fruit juice in question or fruit juice of the same kind;</p> <p>in which the water added must display such chemical, microbiological, organoleptic and, if appropriate, other characteristics as will guarantee the essential qualities of the juice; and</p> <p>the product must display organoleptic and analytical characteristics at least equivalent to those of an average type of fruit juice obtained from fruit or fruits of the same kind.</p>
<b>4. Dehydrated or powdered fruit juice</b>	The product obtained from fruit juice of one or more kinds by the physical removal of virtually all of its water content.
<b>5. Fruit nectar</b>	<p>The fermentable but unfermented product obtained by adding water and (in an amount not exceeding 20% of the total weight of the finished product) any one or more of -</p> <p>(a) sugars, or</p> <p>(b) sweeteners, or</p> <p>(c) honey,</p> <p>to -</p>

	<ul style="list-style-type: none"><li>(i) fruit juice, or</li><li>(ii) concentrated fruit juice, or</li><li>(iii) fruit juice from concentrate, or</li><li>(iv) dehydrated fruit juice, or</li><li>(v) powdered fruit juice, or</li><li>(vi) a fruit purée, or</li><li>(vii) to any mixture of products in (i) to (vi) above,</li></ul> <p>such product to meet the minimum content requirement (as to fruit juice, fruit purée, or a mixture of such juice and purée) specified in Schedule 4, and where sweeteners are used their use is to be also in accordance with the requirements of Directive 94/35/EC of the European Parliament and of the Council on sweeteners for use in foodstuffs.</p> <p>Where the kind of fruit used is any one or more of apricots or the fruits listed in Part II and III of Schedule 4, the product may be manufactured without the addition of any sugars, sweeteners or honey.</p>
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## **Annex 2**

SCHEDULE 2  
Regulation 2(2)(a)

### PERMITTED RAW MATERIALS IN PREPARATION OF DESIGNATED PRODUCTS

1. Fruit, of any kind other than tomatoes.

2. Fruit purée, being the fermentable but unfermented product obtained by sieving the edible part of whole or peeled fruit without removing the juice.

3. Concentrated fruit purée, being the product obtained from fruit purée by the removal of a specific proportion of its water content.

4. Sugars, being -

(a) in the preparation of fruit nectars -

- sugars as defined in Council Directive 2001/111/EC relating to certain sugars intended for human consumption;
- fructose syrup;
- sugars derived from fruit;

(b) - in the preparation of fruit juice from concentrate -

- sugars as defined in the said Directive 2001/111/EC;
- fructose syrup;

(c) in the preparation of fruit juice -

- any sugar permitted in paragraph (b) above in respect of fruit juice from concentrate provided it contains less than 2% water.

5. Honey, being the product defined as "honey" in Council Directive 2001/110/EC relating to honey.

6. Pulp or cells, being -

- in respect of citrus fruit, the juice sacs obtained from the endocarp;
- in respect of any other fruit, the products obtained from the edible parts of the fruit without removing the juice.

**Annex 3**  
**SCHEDULE 3**  
Regulation 2(2)(b)

**ADDITIONAL INGREDIENTS PERMITTED IN PARTICULAR DESIGNATED PRODUCTS**

**1.** Vitamins and minerals may be added to any designated product.

**2.** In grape juice, salts of tartaric acids may be restored.

**3.** In fruit juice, concentrated fruit juice, fruit juice from concentrate, and dehydrated or powdered fruit juice, other than any prepared from grapes or pears, sugars may be added -

(a) for the purpose of regulating acidic taste, in an amount (expressed as dry matter) not exceeding 15 g per litre of the juice;

(b) for the purpose of sweetening, in an amount (expressed as dry matter) not exceeding 150 g per litre of the juice,

the total amount of such added sugars for either purpose not to exceed 150 g per litre of the juice.

**4.** In any designated product, for the purpose of regulating acidic taste -

(a) lemon juice, or

(b) concentrated lemon juice, or

(c) both lemon juice and concentrated lemon juice,

(expressed as anhydrous citric acid) may be added, the total amount of such added juice not to exceed 3 g per litre of the product.

**5.** In any designated product, carbon dioxide may be added.

**6.** In any designated product, any substance permitted pursuant to Council Directive 89/107/EEC on the approximation of laws of Member States concerning food additives authorised for use in foodstuffs intended for human consumption may be added.

## **Annex 4**

### **SCHEDULE 4**

Regulation 2(2)(d)

#### **PERMITTED TREATMENTS AND ADDITIONAL SUBSTANCES**

##### **Treatments**

1. Mechanical extraction processes.
2. The usual physical processes (being those included in that description in Annex I, Part II, point 2, to Council Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption) and including, in the production of concentrated fruit juice other than that produced from grapes, in-line water extraction, or diffusion, of the edible parts of the fruit.
3. In the production of grape juice where sulphitation of the grapes with sulphur dioxide has been used, desulphitation by physical means, provided that the total quantity in the finished grape juice does not exceed 10 mg per litre of the juice.

##### **Additional substances**

4. Pectolytic enzymes.
5. Proteolytic enzymes.
6. Amylolytic enzymes.
7. Edible gelatine.
8. Tannins.
9. Bentonite.
10. Silicon aerogel.
11. Charcoal.
12. Chemically inert filtration adjuvant and precipitation agents, including perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpyrrolidone, and polystyrene, which comply with the Community Directives on materials and articles intended to come into contact with foodstuffs.
13. Chemically inert adsorption adjuvants which comply with the said Community Directives and which are used to reduce the limonoid and naringin content of citrus juice without significantly affecting the limonoid glucosides, acid, sugars (including oligosaccharides) or mineral content of such juice.

## **Annex 5**

### **SCHEDULE 5**

Regulation 2(2)(e)

#### **MINIMUM JUICE AND PURÉE CONTENT OF FRUIT NECTARS**

Type of fruit	<i>Minimum juice, purée or juice and purée content (% by volume of finished product)</i>
<b>I. Fruit nectars made from fruits with acidic juice unpalatable in the natural state</b>	
Passion fruit	25
Quito naranjillos	25
Blackcurrants	25
Whitecurrants	25
Redcurrants	25
Gooseberries	30
Sallow-thorn berries	25
Sloes	30
Plums	30
Quetsches	30
Rowanberries	30
Rose hips	40
Sour Cherries	35
Other Cherries	40
Bilberries	40
Elderberries	50
Raspberries	40
Apricots	40
Strawberries	40
Mulberries /Blackberries	40
Cranberries	30
Quinces	50
Lemons and Limes	25
Other fruits belonging to this category	25
<b>II. Fruit nectars made from low-acid, pulpy or highly flavoured fruits with juice unpalatable in the natural state</b>	
Mangoes	25
Bananas	25
Guavas	25
Papayas	25
Lychees	25
Azeroles (Neapolitan medlars)	25
Soursop	25
Bullock's heart or custard apple	25
Sugar Apples	25
Pomegranates	25
Cashew fruits	25

Spanish Plums	25
Umbu	25
Other fruits belonging to this category	25
<b>III. Fruit nectars made from fruits with juice palatable in the natural state</b>	
Apples	50
Pears	50
Peaches	50
Citrus fruits except Lemons and Limes	50
Pineapples	50
Other fruits belonging to this category	50

**Notes:**

In the case of a product prepared from a mixture of types of fruit, this Schedule shall be read as if the minimum quantities specified for the various types of fruit mentioned or referred to therein were reduced in proportion to the relative quantities of the types of fruit used.