L.N. 41 of 2011

FOOD SAFETY ACT
(CAP. 449)

Fruit Juices and Similar Products (Amendment) Regulations, 2011

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister for Health, the Elderly and Community Care has made the following regulations:-

Citation and commencement.

1. (1) The title of these regulations is the Fruit Juices and Similar Products (Amendment) Regulations, 2011 and they shall be read and construed as one with the fruit Juices and Similar Products Regulations, 2004, hereinafter referred to as "the principal regulations".

L.N. 301 of 2004.

(2) These regulations shall be deemed to have come into force on the 1st January, 2011.

Scope.

2. These regulations implement the provisions of Commission Directive 2009/106/EC amending Council Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption.

Amends regulation 4 to the principal regulations.

3. In regulation 4.1.6 the words "made with concentrate(s)" and "partially made with concentrate(s)" shall be replaced by the words "from concentrate(s)" and "partially from concentrate(s)" respectively.

Amends the First Schedule to the principal regulations.

4. In the First Schedule to the principal regulations, in Part I thereof, for paragraph 1, sub-paragraph (b) there shall be substituted the following:

"(b) Fruit juice from concentrate

The product obtained by replacing in the concentrated fruit juice water extracted from that juice during concentration, and 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 of fruit juice of the same kind. The water added must display appropriate characteristics, particularly from the chemical,

microbiological and organoleptic viewpoints, in such a way as to guarantee the essential qualities of the juice.

The product thus obtained shall display organoleptic and analytical characteristics at least equivalent to those of an average type of juice obtained from fruits of the same kind within the meaning of point (a). The minimum Brix levels from fruit juices from concentrate are indicated in the Fifth Schedule.".

5. Immediately after the Fourth Schedule to the principal regulations, there shall be added the following new schedule:

Adds the Fifth Schedule to the principal regulations.

"Fifth Schedule

Fruit's Common Name	Botanical Name	Minimum degree Brix values for reconstituted fruit juice and reconstituted fruit purée
Apple (*)	*Malus domestica* Borkh.	11.2
Apricot (**)	*Prunus armeniaca* L.	11.2
Banana (**)	*Musa sp*.	21.0
Blackcurrant (*)	*Ribes nigrum* L.	11.6
Grape (*)	*Vitis vinifera* L. or hybrids thereof *Vitis labrusca* L. or hybrids thereof	15.9
Grapefruit (*)	*Citrus x paradise* Macfad.	10.0
Guava (**)	*Psidium guajava* L.	9.5
Lemon (*)	*Citrus limon* (L.) Burm.f.	8.0
Mango (**)	*Mangifera indica* L.	15.0
Orange (*)	*Citrus sinensis* (L.) Osbeck	11.2
Passion Fruit (*)	*Passiflora edulis* Sims	13.5
Peach (**)	*Prunus persica* (L.) Batsch var. *Persica*	10.0
Pear (**)	*Pyrus communis* L.	11.9
Pineapple (*)	*Ananas comosus* (L.) Merr.	12.8
Raspberry (*)	*Rubus idaeus* L.	7.0
Sour Cherry (*)	*Prunus cerasus* L.	13.5

Fruit's Common Name	Botanical Name	Minimum degree Brix values for reconstituted fruit juice and reconstituted fruit purée
Strawberry (*)	*Fragaria x ananassa* Duch.	7.0
Mandarin (*)	*Citrus reticulata Blanco*	11.2
If a juice from concentrate is manufactured from a fruit not mentioned in the above list, the minimum Brix level of the reconstituted juice shall be the Brix level of the juice as extracted from the fruit used to make the concentrate. For those products marked with an asterisk (*), which are produced as a juice, a minimum relative density is determined as such in relation to water at 20/20 °C. For those products marked with two asterisks (**), which are produced as a purée, only a minimum uncorrected Brix reading (without correction of acid) is determined. In respect of blackcurrant, guava, mango and passion fruit, the minimum Brix degree values only apply to reconstituted fruit juice and reconstituted fruit purée produced in the Community.".		