

Concentrated Fruit Juice

Concentrated fruit juice is the product obtained from fruit juice of one or more kinds by the physical removal of a specific proportion of the water content. It is necessary to dilute this product with water before consumption.

This product must be sold under the name concentrated fruit juice,

- in the case of juice obtained from one fruit, the word fruit must be substituted by the name of the fruit used i.e. concentrated apple juice, concentrated orange juice etc.
- where two or more fruits are used in the product, the name must be supplemented by a list of the fruits used in descending order of composition i.e concentrated apple and pear juice or concentrated orange and grapefruit juice.
- where three or more fruits are used, the list of the fruits used may be replaced by the words “several fruits” or similar wording

Up to 15g. of sugar per litre may be added for regulating acidic taste, and this must be indicated in the list of ingredients.

This product 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 term ‘sweetened’ or ‘with added sugar’ followed by an indication of the maximum quantity of sugar added.

The amount of added sugar used for sweetening products must also be declared in the list of ingredients.

Dehydrated/Powdered Fruit Juice

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

This product must be sold under the name Dehydrated/Powdered fruit juice,

- in the case of juice obtained from one fruit, the word fruit must be substituted by the name of the fruit used i.e. Dehydrated/Powdered apple juice, Dehydrated/Powdered orange juice etc.
- where two or more fruits are used in the product, the name must be supplemented by a list of the fruits used in descending order of composition i.e. Dehydrated/Powdered apple and pear juice or Dehydrated/Powdered orange and grapefruit juice.
- where three or more fruits are used, the list of the fruits used may be replaced by the words “several fruits” or similar wording

Up to 15g. of sugar per litre may be added for regulating acidic taste, and this must be indicated in the list of ingredients. .

This product 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 term ‘sweetened’ or ‘with added sugar’ followed by an indication of the maximum quantity of sugar added.

The amount of added sugar used for sweetening products must also be declared in the list of ingredients.

This leaflet provides a brief explanation of the various types of “fruit juices” available and the labelling requirement for the designated products.

New legal requirements on the composition and the labelling of fruit juices and certain similar products come into effect across the European Union on 12 July 2004. The legal basis for the new requirements is EU Council Directive 2001/112/EC.

It should be noted that this legislation also applies where the designated products are used as an ingredient in other products for example - fruit juice drinks – the designated name of the ingredient followed by its percentage in the final product e.g. fruit juice from concentrate 10%

For further information or clarification on any of the issues covered in this leaflet, please contact:

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KNOW YOUR JUICE

Designated Products

- Fruit Juice
- Fruit Juice from Concentrate
- Fruit Nectar
- Concentrated Fruit Juice
- Dehydrated/Powdered Fruit Juice

Products may be sold under the above names only if they meet the prescribed compositional and labelling requirements. Products not meeting these standards cannot use these names. In this way the consumer is guaranteed authenticity of product.

The products must be labelled as follows.

- name i.e.– orange juice, apple juice etc or if the product is made from concentrated juice - orange juice from concentrate, apple juice from concentrate.
- list of ingredients in descending order of weight.
- net quantity.
- date of minimum durability.(best before date)
- any special storage instructions.
- The name or business address of the manufacturer or packager, or of a seller within the EU.
- place of origin of the foodstuffs if its absence might mislead the consumer to a material degree.
- instruction for use where necessary

Fruit Juice

Fruit juice is the extracted juice of fruit, which has not been concentrated. This product will be located in chilled cabinets and will have a shelf life of “days”

This product must be sold under the name fruit juice

- in the case of juice obtained from one fruit, the word fruit must be substituted by the name of the fruit used i.e. 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 used in descending order of composition i.e. apple and pear juice or orange and grapefruit juice.
- where three or more fruits are used, the list of the fruits used may be replaced by the words “several fruits” or similar wording

Fruit Juice may not contain any artificial flavours, colours or additives other than carbon dioxide and acidifying agents. Certain vitamins and minerals may be added but must be indicated clearly on the label.

Up to 15g. of sugar per litre may be added for regulating acidic taste, and this must be indicated in the list of ingredients.

This product 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 term ‘sweetened’ or ‘with added sugar’ followed by an indication of the maximum quantity of sugar added. The amount of added sugar used for sweetening products must also be declared in the list of ingredients.

Fruit Juice From Concentrate

Fruit juice from concentrate is juice, which has been concentrated and returned to its original state by the addition of water. It must taste and have analytical characteristics at least equivalent to those of an average type of juice obtained from fruits of the same kind.

Fruit juice from concentrate is normally located on shelves but may also be sold from chilled cabinets and will have a longer shelf life than fruit juice.

This product must be sold under the name fruit juice made from concentrate. The term “from concentrate” forms part of the name of this product and must not be omitted from the name on any part of the packaging.

- in the case of juice obtained from one fruit, the word fruit must be substituted by the name of the fruit used i.e. apple juice from concentrate orange juice from concentrate etc.
- where two or more fruits are used in the product, the name must be supplemented by a list of the fruits used in descending order of composition i.e. apple and pear juice from concentrate or orange and grapefruit juice from concentrate.
- where three or more fruits are used, the list of the fruits used may be replaced by the words “several fruits” or similar wording

Up to 15g. of sugar per litre may be added for regulating acidic taste, and this must be indicated in the list of ingredients.

This product 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 term ‘sweetened’ or ‘with added sugar’ followed by an indication of the maximum quantity of sugar added. The amount of added sugar used for sweetening products must also be declared in the list of ingredients.

Fruit Nectar

Fruit nectars are products obtained by adding water and sugar and/or honey to fruit juice, fruit juice from concentrate, concentrated fruit juice, dehydrated/powdered fruit juice, fruit purée or a mixture of these products. This produce will be located on shelves or in chilled cabinets

This product must be sold under the name fruit nectar,

- in the case of juice obtained from one fruit, the word fruit must be substituted by the name of the fruit used i.e. apple nectar, orange nectar etc
- where two or more fruits are used in the product, the name must be supplemented by a list of the fruits used in descending order of composition i.e. apple and pear nectar or orange and grapefruit nectar.
- where three or more fruits are used, the list of the fruits used may be replaced by the words “several fruits” or similar wording

The addition of sugar and/or honey is permitted up to 20% of the total weight of the finished product.

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 located in the same field of vision as the product name.