

GUIDELINES FOR MIXED FRUIT NECTARS
CAC GL 12-1991

1. **SCOPE**

These guidelines apply to mixed fruit nectars as defined in Section 2 below, for direct human consumption, preserved exclusively by physical means. For the purpose of this standard and at this time, preservation by physical means does not include ionizing radiation.

2. **DESCRIPTION**

A mixed fruit nectar is the unfermented but fermentable pulpy or non-pulpy product, intended for direct consumption, obtained by blending the fruit juice and/or total edible part ground and/or sieved of two or more species of sound ripe fruits, concentrated or unconcentrated, with water and sugars or honey, and preserved exclusively by physical means. In case of fruit with a high sugar content the addition of sugar may be omitted.

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 Minimum Content of Fruit Ingredients

The product should contain not less than 50% m/m of single strength fruit ingredient or the equivalent derived from any concentrated fruit ingredient, except in cases where high acidity, strong flavour or high pulp content make lower content necessary. In no case should the content of fruit ingredient be less than 25% m/m.

3.2 Sugars

3.2.1 If sugars are added they must be as defined by the Codex Alimentarius Commission.

3.2.2 Honey, as defined by the Codex Alimentarius Commission, may be used if it is the sole added sweetening ingredient.

3.3 Soluble Solids

The soluble solid content of the product should be not more than 20% m/m as determined by refractometer at 20 °C, uncorrected for acidity and read as ° Brix on the International Sucrose Scales.

3.5 Ethanol Content

The ethanol content should not exceed 3 g/kg.

4. **FOOD ADDITIVES**

Maximum level

4.1 Citric acid)

Limited by GMP

4.2 Malic acid)

	<u>Maximum level</u>
4.3 L-Ascorbic acid	400 mg/kg in the final product
4.4 Carbon dioxide	Limited by GMP

5. CONTAMINANTS

	<u>Maximum level</u>
5.1 Arsenic (As)	0.2 mg/kg
5.2 Lead (Pb)	0.3 mg/kg ¹
5.3 Copper (Cu)	5 mg/kg
5.4 Zinc (Zn)	5 mg/kg
5.5 Iron (Fe)	15 mg/kg
5.6 Tin (Sn)	200 mg/kg ¹
5.7 Sum of copper, zinc and iron	20 mg/kg
5.8 Sulphur dioxide	10 mg/kg

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969) and the General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969, Rev. 2 (1985)) recommended by the Codex Alimentarius Commission.

6.2 When tested by appropriate methods of sampling and examination, the product:

- (a) should be free from microorganisms capable of development under normal conditions of storage; and
- (b) should not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

7. WEIGHTS AND MEASURES

7.1 Fill of Container

7.1.1 Minimum Fill

The nectar should occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20 °C which the sealed container will hold when completely filled.

¹ These limits remain under review, taking into account a sampling plan.

8. LABELLING

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) the following provisions should apply:

8.1 The Name of the Food

8.1.1 The name of the food to be declared on the label should be either "fruit nectar" or "mixed fruit nectar" where either the word fruit is replaced by the names of the types of fruits used in descending order of their quantitative predominance or the name is followed by the types of fruits in this order. If more than two types of fruit are used these names may be given separately in the proximity to the name of the product. In this case the name of the product should be "mixed fruit nectar".

8.1.2 The words "minimum fruit content x%" should appear in close proximity to the name of the product where "x" is the actual minimum percentage of fruit ingredient calculated to single strength in the final product.

8.2 List of Ingredients

8.2.1 A complete list of ingredients, including added water, should be declared on the label in descending order of proportion in accordance with the relevant requirements applicable to the individual nectars. For this purpose concentrated fruit ingredients shall be calculated to single strength. Where, however, information has been included in the name of the food (Section 8.1.1), it need not be repeated in the list of ingredients.

8.2.2 In the case of mixed fruit nectar, containing concentrated fruit ingredients, the fact of reconstitution should be declared in the list of ingredients as follows: "x made from concentrate" or "x made from concentrated x" where "x" is the name of the single strength fruit ingredient.

8.3 Additional Requirements

8.3.1 No fruit or nectar may be represented pictorially on the label except the species of fruits used in the product or the nectar therefrom.

8.3.2 When the food contains honey the declaration "contains honey" should appear in close proximity to the name of the food.

8.3.3 No claim should be made in respect of "Vitamin C" nor should the term "Vitamin C" appear on the label unless the food contains such quantity of "Vitamin C" as would be accepted by national authorities in the country in which the food is sold, as warranting such claim or the use of such term.

8.3.4 Where the food contains more than 2 g/kg of carbon dioxide the term "carbonated" should appear in close proximity to the name of the food and carbon dioxide should also be declared in the list of ingredients.

8.3.5 Where fruit nectars require to be kept under conditions of refrigeration, there should be information for keeping and, if necessary, thawing of the food.

8.3.6 Where the fruit nectar has been prepared from raw materials treated with ionizing radiation, it should be labelled in accordance with Section 5.2.2 of

the General Standard.

8.3.7 Where no sugar has been added to the fruit nectars, no claim shall be made in this respect.

8.4 Non-Retail Containers

Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product, lot identification and name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

See Part VI of this publication.