

**CODEX STANDARD FOR APRICOT, PEACH AND PEAR NECTARS
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS ¹
CODEX STAN 44-1981
(World-wide Standard)**

1. DESCRIPTION

Unfermented but fermentable pulpy product, intended for direct consumption, obtained by blending the total edible part of sound and ripe apricots, peaches or pears, concentrated or unconcentrated, with water and sugars or honey and preserved exclusively by physical means.²

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Minimum Content of Fruit Ingredient

The product shall contain not less than 40% m/m in the case of peach and pear nectars, and not less than 35% m/m in the case of apricot nectars, of single strength fruit ingredient or the equivalent derived from any concentrated fruit ingredient.

2.2 Sugars

One or more sugars as defined by the Codex Alimentarius Commission shall be added.

2.3 Honey

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

2.4 Lemon Juice or Lime Juice

Lemon juice or lime juice may be added as an acidifying agent.

2.5 Soluble Solids

The soluble solids content of the product shall 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.

2.6 Apparent Viscosity

The apparent viscosity of the product shall be such that the flow-time is not less than 30 seconds, as determined by the method of Lamb and Lewis referred to in Section 3 of Part IV.

¹ Formerly CAC/RS 44-1971.

² For the purpose of this standard and at this time preservation by physical means does not include ionizing radiation.

2.7 Ethanol Content

The ethanol content shall not exceed 3 g/kg.

2.9 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of the fruit from which it is made, taking into consideration the addition of honey in substitution of sugars.

3. FOOD ADDITIVESMaximum level

3.1	Citric acid)	
3.2	Malic acid)	Limited by GMP
3.3	L-ascorbic acid)	

4. CONTAMINANTSMaximum level

4.1	Arsenic (As)		0.2 mg/kg
4.2	Lead (Pb)		0.3 mg/kg ¹
4.3	Copper (Cu)		5 mg/kg
4.4	Zinc (Zn)		5 mg/kg
4.5	Iron (Fe)		15 mg/kg
4.6	Tin (Sn)		250 mg/kg ¹
4.7	Sum of copper, zinc and iron		20 mg/kg
4.8	Sulphur dioxide		10 mg/kg

5. HYGIENE

5.1 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.

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

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

¹ These limits remain under review.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The nectar shall 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.

7. MARKING OR LABELLING

7.1 Containers Destined for the Final Consumer

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

7.1.1 The Name of the Food

7.1.1.1 The name of the product shall be "apricot nectar" or "pulpy apricot nectar", "peach nectar" or "pulpy peach nectar", "pear nectar" or "pulpy pear nectar", as appropriate.

7.1.1.2 The words "minimum fruit content x%" shall appear in close proximity to the name of the product where "x" is the actual minimum percentage of fruit ingredient in the final product.

7.1.2 List of Ingredients

7.1.2.1 A complete list of ingredients including added water shall be declared on the label in descending order of proportion.

7.1.2.2 The addition of L-ascorbic acid shall be declared in the list of ingredients as:

(a) "L-ascorbic acid as antioxidant", or

(b) "Antioxidant".

7.1.3 Additional Requirements

The following additional specific provisions shall apply:

7.1.3.1 No fruit or nectar may be represented pictorially on the label except the species of fruit present or the nectar therefrom.

7.1.3.2 When the product contains honey the declaration "contains honey" shall appear in close proximity to the name of the product.

7.1.3.3 No claim shall be made in respect of "Vitamin C" nor shall the term "Vitamin C" appear on the label unless the product contains such quantity of

"Vitamin C" as would be accepted by national authorities in the country in which the product is sold, as warranting such claim or the use of such term.

7.1.3.4 Where fruit nectars require to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the product.

7.1.4 Date Marking

The "date of minimum durability" shall be declared by the month and year in uncoded numerical sequence except that for products with a shelf-life of more than 18 months the year will suffice.

7.1.5 Storage Instructions

Where practicable, storage instructions should be in close proximity to the date marking.

7.2 Non-Retail Containers

In the case of fruit nectars in bulk, the information required by Section 7.1 shall be either given on the container or in accompanying documents except that the name of the product and the name and address of the manufacturer or packer should appear on the container. However, 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.

8. METHODS OF ANALYSIS AND SAMPLING

See Part VI of this publication.