

**CODEX STANDARD FOR CONCENTRATED GRAPE JUICE**  
**PRESERVED EXCLUSIVELY BY PHYSICAL MEANS**<sup>1</sup>  
**CODEX STAN 83-1981**  
**(World-wide Standard)**

1. **DESCRIPTION**

1.1 **Product Definition**

Concentrated grape juice is the unfermented product which is capable of fermentation after reconstitution, preserved exclusively by physical means,<sup>2</sup> obtained by the process of concentration (as defined in Section 1.2) from the raw materials as described in Section 1.3. The product may be turbid or clear, but is substantially free of crystals of salts of tartaric acid. The concentrated grape juice may be clarified and corrected for acidity.

1.2 **Process Definition**

The process of concentration consists of the physical removal of water until the product has a soluble grape solids content of not less than 30% m/m as determined by refractometer at 20 °C uncorrected for acidity and read as °Brix on the International Sucrose Scales and may include the addition of (1) juice or concentrate or water suitable for the purpose of maintaining the essential composition and quality factors of the concentrate, and (2) natural volatile grape juice components where these have been removed. Natural volatile grape juice components may only be restored to concentrated juice of the same type of grapes from which such natural volatile grape juice components have been removed.

1.3 **Raw Material**

The raw material from which this product is obtained is unfermented but fermentable grape juice obtained by a mechanical process from sound, ripe grapes.

2. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

2.1 **Requirements for the Juice After Reconstitution**

The product obtained by reconstituting the concentrated grape juice in accordance with Section 7.1.4 of this standard, shall comply with the provisions of the Codex Standard for Grape Juice Preserved Exclusively by Physical Means (Ref. No. CODEX STAN 82-1981).

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<sup>1</sup> Formerly CAC/RS 83-1976.

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

3. **FOOD ADDITIVES**Maximum level

3.1	Malic acid	)	
3.2	Citric acid	)	Limited by GMP
3.3	L-ascorbic acid		400 mg/kg in the final product

3.4 **Processing Aids**

3.4.1 Clarifying and filtering agents as approved by the Codex Alimentarius Commission and used in accordance with good manufacturing practices.

Maximum level

3.4.2	Precipitated calcium carbonate	)	
3.4.3	Potassium tartrate	)	
3.4.4	Calcium hydroxide	)	Limited by GMP
3.4.5	Vegetable carbon	)	
3.4.6	Nitrogen	)	
3.4.7	Carbon dioxide	)	

4. **CONTAMINANTS**

When grape juice concentrate is reconstituted in accordance with Section 7.1.4 of this standard, the limits of contaminants shall not exceed those laid down in Section 4 of the Codex Standard for Grape Juice Preserved Exclusively by Physical Means (Ref. No. CODEX STAN 82-1981).

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.

## 6. WEIGHTS AND MEASURES

### 6.1 Fill of Container

#### 6.1.1 Minimum Fill (exclusive of bulk packs)

The concentrated grape juice 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

The name of the product shall be "concentrated grape juice" immediately preceded or followed by a varietal designation except in those countries where national authorities determine that the omission of such a varietal designation would not mislead or deceive the consumer. The varietal designation shall consist of the name of the variety of grapes from which the concentrated juice was derived. If juices from two or more varieties have been blended, the name of the variety whose juice is present in the greatest proportion shall be accompanied by the words "and other varieties".

#### 7.1.2 List of Ingredients

7.1.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion, except that the components mentioned in Section 1.2 and the processing aids specified in Sections 3.4.1 to 3.4.7 need not be declared.

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 claims 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.

7.1.3.2 No fruit or fruit juice may be represented pictorially on the label except grapes or grape juice.

7.1.3.3 Where concentrated grape juice requires to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the product.

#### 7.1.4 Degree of Concentration

Instructions for dilution shall be given on the container by stating the percentage of soluble grape solids, by weight, as determined by refractometer at 20 °C, uncorrected for acidity, and read as °Brix on the International Sucrose Scales or in the case of prepackaged products, by stating the number of parts by volume of water which are required to be added to one part by volume of the concentrate juice in order to obtain juice which complies with all the provisions of the Codex Standard for Grape Juice Preserved Exclusively by Physical Means (Ref. No. CODEX STAN 82-1981).

#### 7.1.5 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.

#### 7.1.6 Storage Instructions

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

### 7.2 Non-Retail Containers

In the case of concentrated grape juice in bulk, the information required by Section 7.1 shall either be 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 a mark is clearly identifiable with the accompanying documents.

## 8. METHODS OF ANALYSIS AND SAMPLING

See Part VI of this publication.