

**CODEX STANDARD FOR SWEETENED CONCENTRATED LABRUSCA TYPE GRAPE JUICE
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS ¹
CODEX STAN 84-1981
(World-wide Standard)**

1. **SCOPE**

This standard applies only to the sweetened concentrate which is made from Labrusca type grape juices and which has the essential flavour characteristics of Labrusca type grapes and which is prepackaged for retail sale.

2. **DESCRIPTION**

2.1 Product Definition

Sweetened concentrated grape juice is the sweetened unfermented product which is capable of fermentation after reconstitution, preserved exclusively by physical means,² obtained by the process of concentration (as defined in Section 2.2), from the raw materials as described in Section 2.3. The product may be turbid or clear but shall be free from crystals of salts of tartaric acid. The sweetened concentrated grape juice may be clarified and corrected for acidity.

2.2 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 (exclusive of added sugars) and may include the addition of (1) juice or concentrate of 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.

2.3 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 Labrusca type grapes.

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 Requirements for the Juice after Reconstitution

The product obtained by reconstituting the sweetened concentrated grape juice to a minimum of 15 °Brix, exclusive of added sugars, in accordance with Section 8.1.4 of this standard, shall comply in all other respects with the provisions of the Codex Standard for Grape Juice Preserved Exclusively by Physical Means (Ref. No. CODEX STAN 82-1981) allowing for the addition of sugars according to Section 3.2.

¹ Formerly CAC/RS 84-1976.

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

3.2 Sugars

One or more of the sugars, as defined by the Codex Alimentarius Commission, may be added.

4. FOOD ADDITIVESMaximum level

4.1 Citric acid)	Limited by GMP
4.2 Malic acid)	
4.3 L-ascorbic acid		400 mg/kg in the final product

4.4 Processing Aids

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

Maximum level

4.4.2 Vegetable carbon)	
4.4.3 Nitrogen)	Limited by GMP
4.4.4 Carbon dioxide)	

5. CONTAMINANTS

When sweetened Labrusca type grape juice concentrate is reconstituted in accordance with Section 8.4 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).

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 (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) 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.

7. WEIGHTS AND MEASURES

7.1 Fill of Container

7.1.1 Minimum Fill

The sweetened 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.

8. MARKING OR LABELLING

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:

8.1 The Name of the Food

The name of the product shall be "sweetened 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".

8.2 List of Ingredients

8.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion, except that the components mentioned in Section 2.2 and the processing aids specified in Sections 4.4.1 to 4.4.4 need not be declared.

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

- (a) "L-Ascorbic acid as antioxidant", or
- (b) "Antioxidant".

8.3 Additional Requirements

The following specific provisions shall apply:

8.3.1 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.

8.3.2 No fruit or fruit juice may be represented pictorially on the label except *Labrusca* grapes or *Labrusca* grape juice.

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

8.4 Degree of Concentration

Instructions for dilution shall be given on the prepackaged products by stating the number of parts by volume of water which is required to be added to one part by volume of the sweetened concentrated juice in order to obtain minimum 15 °Brix, exclusive of added sugar.

8.5 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.

8.6 Storage Instructions

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

9. METHODS OF ANALYSIS AND SAMPLING

See Part VI of this publication.