

**CODEX STANDARD FOR PINEAPPLE JUICE
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS¹
CODEX STAN 85-1981
(World-wide Standard)**

1. DESCRIPTION

Unfermented but fermentable juice, intended for direct consumption, obtained by a mechanical process, which may include centrifuging but not filtering, from the flesh or parts thereof, with or without core material, of sound, ripe pineapples (*Ananas comosus* L. Merrill = *Ananas sativus* L. Lindl.) preserved exclusively by physical means.² The juice may have been concentrated and later reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Soluble Solids

2.1.1 The soluble pineapple solids content of pineapple juice (exclusive of added sugars) shall not be less than 10% m/m as determined by refractometer at 20 °C, uncorrected for acidity and read as °Brix on the International Sucrose Scales.

2.1.2 Where the juice has been obtained using concentrated juice with the addition of water the soluble pineapple solids content (exclusive of added sugars) shall be not less than 13.5%, as determined by refractometer at 20 °C, uncorrected for acidity and read as °Brix on the International Sucrose Scales.

2.2 Sugars

One or more of the solid sugars, as defined by the Codex Alimentarius Commission, may be added. The quantity of sugars added shall not exceed 25 g/kg. The addition of sugars is not permitted when the juice has been acidified in accordance with Sections 3.2 and 3.3.

2.3 Ethanol Content

The ethanol content shall not exceed 3 g/kg.

2.4 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of pineapple juice. Natural volatile pineapple juice components may be restored to any pineapple juice from which natural volatile pineapple juice components have been removed.

2.5 Use of Concentrates

¹ Formerly CAC/RS 85-1976.

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

The addition of concentrate to juice is permitted. Only concentrate from *Ananas comosus* L. Merrill may be used.

3. FOOD ADDITIVES

	Maximum level
3.1 Dimethylpolysiloxane (as an antifoaming agent)	10 mg/kg
3.2 Citric acid))	Limited by GMP
3.3 Malic acid)	
3.4 The addition of the acids mentioned in Sections 3.2 and 3.3 is not permitted when the juice contains sugars added in accordance with Section 2.2.	

4. CONTAMINANTS

	Maximum 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 (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 pineapple 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

7.1.1.1 The name of the product shall be "pineapple juice".

7.1.1.2 If the quantity of added sugar or sugars exceeds 15 g/kg, the words "x added" shall plainly and conspicuously accompany the name of the product where "x" represents the name or names of the sugar or sugars added.

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 water added for reconstitution of the juice in accordance with Section 1 need not be declared.

7.1.2.2 In the case of pineapple juice made from concentrate, the fact of reconstitution shall be declared in the list of ingredients as follows: "pineapple juice made from concentrate" or "reconstituted pineapple juice" or "pineapple juice made from concentrated pineapple juice". If there are no ingredients to be listed in accordance with Section 7.1.2.1, the expression "pineapple juice made from concentrate" or "reconstituted pineapple juice" or "pineapple juice made from concentrated pineapple juice" shall appear on the label.

7.1.3 Additional Requirements

The following additional specific provisions shall apply:

7.1.3.1 No fruit or fruit juice may be represented pictorially on the label except pineapples or pineapple juice.

7.1.3.2 Where pineapple 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 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 pineapple 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 Volume 13 of the *Codex Alimentarius*.