

CODEX STANDARD FOR NON-PULPY BLACKCURRANT NECTAR
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS¹
CODEX STAN 101-1981
(World-wide Standard)

1. **DESCRIPTION**

Unfermented but fermentable product, intended for direct consumption, obtained by blending the juice of sound and ripe blackcurrants concentrated or unconcentrated, with water and sugars or honey, and preserved exclusively by physical means.² The product may be turbid or clear.

2. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

2.1 Minimum Content of Fruit Juice

The product shall contain not less than 30% m/m of single strength blackcurrant juice or the equivalent derived from concentrated blackcurrant juice.

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 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.

2.5 Ethanol Content

The ethanol content shall not exceed 2 g/kg.

2.6 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of blackcurrants, taking into consideration the addition of honey in substitution for sugars.

¹ Formerly CAC/RS 101-1978.

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

3. **FOOD ADDITIVES**

	<u>Maximum level</u>
3.1 Citric acid)	Limited by GMP
3.2 Malic acid)	

4. **CONTAMINANTS**

	<u>Maximum level</u>
4.1 Arsenic (As)	0.2 mg/kg
4.2 Lead (Pb)	0.3 mg/kg
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)	150 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.

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.

¹ This limit remains under review.

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 "non-pulpy nectar of blackcurrants" or "non-pulpy blackcurrant nectar".

7.1.1.1 The words "minimum fruit juice content 30%" shall appear in close proximity to the name of the product.

7.1.2 Additional Requirements

The following additional specific provisions shall apply:

7.1.2.1 No fruit, fruit juice or fruit nectar may be represented pictorially on the label except blackcurrants, blackcurrant juice or blackcurrant nectar.

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

7.1.2.3 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.

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

7.1.3 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.

7.1.4 Storage Instructions

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

7.2 Non-Retail Containers

In the case of products 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 mark is clearly identifiable with the accompanying documents.

8. **METHODS OF ANALYSIS AND SAMPLING**

See Part VI of this publication.