

**CODEX STANDARD FOR BLACKCURRANT JUICE  
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS <sup>1</sup>  
CODEX STAN 120-1981  
(World-wide Standard)**

1. DESCRIPTION

Unfermented but fermentable juice, intended for direct consumption, obtained by a mechanical process from sound, ripe blackcurrant (*Ribes nigrum* L.) preserved exclusively by physical means.<sup>2</sup> The juice may be turbid or clarified. 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

The soluble blackcurrant solids content of blackcurrant juice (exclusive of added sugars) shall be not less than 11% m/m 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 solid sugars, as defined by the Codex Alimentarius Commission, may be added. The total quantity of added sugars calculated as dry matter shall not exceed 200 g/kg of the final product.

2.3 Ethanol Content

The ethanol content shall not exceed 3 g/kg.

2.4 Volatile Acids

The volatile acids content shall not exceed 1.2 g/kg expressed as acetic acid.

2.5 Organoleptic Properties

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

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<sup>1</sup> Formerly CAC/RS 120-1979.

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

2.6 Use of Concentrates

The addition of concentrate to juice is permitted. Only concentrate from *Ribes nigrum* L. may be used.

3. FOOD ADDITIVES3.1 Processing Aids

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

	<u>Maximum level</u>
3.1.2 Vegetable carbon )	
3.1.3 Nitrogen )	Limited by GMP
3.1.4 Carbon dioxide )	

4. CONTAMINANTS

	<u>Maximum level</u>
4.1 Arsenic (As)	0.2 mg/kg
4.2 Lead (Pb)	0.3 mg/kg <sup>1</sup>
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 <sup>1</sup>
4.7 Sum of copper, zinc and iron	20 mg/kg
4.8 Sulphur dioxide	10 mg/kg
4.9 Mineral impurities insoluble in 10% hydrochloric acid	20 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.

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<sup>1</sup> These limits remain under review.

## 6. WEIGHTS AND MEASURES

### 6.1 Fill of Container

#### 6.1.1 Minimum Fill

The blackcurrant 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 food shall be "blackcurrant juice" and the term "contains x% of added sugar" shall appear in close proximity to the name where "x" times 10 represents the amount of sugar or sugars added in grammes per kilogramme of the final product. If the quantity of sugar or sugars added exceeds 15 g/kg the name of the food shall be "sweetened blackcurrant juice" and the content of added sugar or sugars shall similarly be declared.

#### 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 juice according to Section 1 and the processing aids specified in Sections 3.1.1 to 3.1.4 need not be declared.

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

7.1.3.2 Where blackcurrant 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 blackcurrant 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.