

**CODEX STANDARD FOR CONCENTRATED BLACKCURRANT JUICE
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS ¹
CODEX STAN 121-1981
(World-wide Standard)**

1. **DESCRIPTION**

1.1 Product Definition

Concentrated blackcurrant juice is the 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 1.2) from the raw materials as described in Section 1.3. The product may be turbid or clarified.

1.2 Process Definition

The process of concentration consists of the physical removal of water until the product has a soluble blackcurrant solids content of not less than 22% 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 of water suitable for the purpose of maintaining the essential composition and quality factors of the concentrate and (2) natural volatile blackcurrant juice components where these have been removed.

1.3 Raw Material

The raw material from which this product is obtained is unfermented but fermentable blackcurrant juice obtained by a mechanical process from sound, ripe blackcurrants (*Ribes nigrum* L.).

2. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

2.1 Requirements for the Juice after Reconstitution

The product obtained by reconstituting the concentrated blackcurrant juice in accordance with Section 7.1.4 of this standard shall comply with the provisions of the Codex Standard for Blackcurrant Juice Preserved Exclusively by Physical Means (exclusive of added sugar) (Ref. No. CODEX STAN 120-1981).

3. **FOOD ADDITIVES**

3.1 Processing Aids

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

¹ Formerly CAC/RS 121-1979.

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

Maximum level

3.1.2 Vegetable carbon)	
3.1.3 Nitrogen)	Limited by GMP
3.1.4 Carbon dioxide)	

4. CONTAMINANTS

When concentrated blackcurrant juice 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 Blackcurrant Juice Preserved Exclusively by Physical Means (Ref. No. CODEX STAN 120-1981).

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 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 product shall be "concentrated blackcurrant juice".

7.1.2 List of Ingredients

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 of the processing aids specified in Sections 3.1.1 to 3.1.4 need not be declared.

7.1.3 Additional Requirements

The following specific provisions shall apply:

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

7.1.3.2 Where concentrated blackcurrant juice is required 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 blackcurrant 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 concentrated juice in order to obtain juice which complies with all the provisions of the Codex Standard for Blackcurrant Juice Preserved Exclusively by Physical Means (Ref. No. CODEX STAN 120-1981).

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 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.