

**CODEX STANDARD FOR PULPY NECTARS OF CERTAIN SMALL FRUITS
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS ¹
CODEX STAN 122-1981
(World-wide Standard)**

1. **SCOPE**

This standard applies individually to pulpy nectars made from berries of the following species and their hybrids:

- bilberries (*Vaccinium myrtillus* L.)
- blackberries (*Rubus procerus* P.J. Muell., etc.)
- blackcurrants (*Ribes nigrum* L.)
- cloudberries (*Rubus chamaemorus* L.)
- cranberries (*Vaccinium oxycoccus* L., *V. macrocarpon* Ait.)
- currants red and white (cultivars from *Ribes rubrum* L., *R. pallidum*, Otto, and Dietr., *R. sylvestre* (Lam.) Mert. and W.D.J. Kock, etc.)
- elderberries (*Sambucus nigra*)
- gooseberries (*Ribes uva-crispa* L. and hybrids)
- raspberries (*Rubus idaeus* L.)
- rose hips (*Cynorrhoda* of *Rosa* spp.)
- rowanberries (*Sorbus aucuparia* L.)
- sea buckthorn (*Hippophaea rhamnoides* L.)
- strawberries (cultivars and hybrids from *Fragaria* spp.)
- whortleberries² (*Vaccinium vitis idaea* L.)

2. **DESCRIPTION**

Unfermented but fermentable pulpy product³ intended for direct consumption, obtained by blending the total edible sieved or ground and homogenized product of clean, sound and ripe berries, concentrated or unconcentrated, with water and sugars or honey preserved exclusively by physical means.⁴

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 **Minimum Content of Fruit Ingredient**

The minimum content of single strength fruit ingredient or the equivalent derived from concentrated fruit ingredient in pulpy nectars shall be as follows for:

¹ Formerly CAC/RS 122-1979.

² Known also by the Swedish name of "lingon" berries.

³ In some species the natural content of free benzoate and sorbate may cause the result of the fermentation test to be negative.

⁴ For the purpose of this standard at this time preservation by physical means does not include ionizing radiation.

	<u>Minimum content</u>
- sea buckthorn	25%
- blackcurrants	30%
- rowanberries	30%
- redcurrants	30%
- whitecurrants	30%
- gooseberries	30%
- blackberries	30%
- cloudberrries	30%
- cranberries	30%
- whortleberries	30%
- raspberries	40%
- strawberries	40%
- bilberries	40%
- rose hips	40%
- elderberries	50%

3.2 Sugars

One or more sugars as defined by the Codex Alimentarius Commission shall be added.

3.3 Honey

Honey, as defined by the Codex Alimentarius Commission, may be used if it is the sole added sweetening ingredient.

3.4 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.

3.5 Ethanol Content

The ethanol content shall not exceed 3 g/kg.

3.6 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of the berry species from which it is made, taking into consideration the addition of honey in substitution of sugars.

4. FOOD ADDITIVES

Maximum level

4.1 Citric acid)	
4.2 Malic acid)	Limited by GMP
4.3 L-Ascorbic acid (as an antioxidant))	

5. CONTAMINANTS

	<u>Maximum level</u>
5.1 Arsenic (As)	0.2 mg/kg
5.2 Lead (Pb)	0.3 mg/kg ¹
5.3 Copper (Cu)	5 mg/kg
5.4 Zinc (Zn)	5 mg/kg
5.5 Iron (Fe)	15 mg/kg
5.6 Tin (Sn)	150 mg/kg ¹
5.7 Sum of copper, zinc and iron	20 mg/kg
5.8 Sulphur dioxide	10 mg/kg

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 International Code of Practice - General Principles of Food Hygiene (Ref. No. 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 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.

8. MARKING OR LABELLING**8.1 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:

¹ This limit remains under review.

8.1.1 The Name of the Food

8.1.1.1 The name of the product shall be "x nectar" or "pulpy x nectar" or "nectar of x" or "pulpy nectar of x" where "x" is the common name of the berry used.

8.1.1.2 The words "minimum fruit content x%" shall appear in close proximity to the name of the product where "x" is the actual minimum percentage of fruit ingredient in the final product.

8.1.2 List of Ingredients

8.1.2.1 A complete list of ingredients including added water shall be declared on the label in descending order of proportion.

8.1.2.2 The addition of L-ascorbic acid shall be declared in the light of ingredients as:

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

8.1.3 Additional Requirements

The following additional specific provisions shall apply:

8.1.3.1 No fruit or nectar may be represented pictorially on the label except that of the species of fruit used as the fruit ingredient.

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

8.1.3.3 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.

8.1.3.4 Where fruit nectars require to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the product.

8.1.4 Date Making

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.

8.1.5 Storage Instructions

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

8.2 Non-Retail Containers

In the case of fruit nectars in bulk, the information required by Section 8.1 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.

9. METHODS OF ANALYSIS AND SAMPLING

See Part VI of this publication.