

CODEX STANDARD FOR CONCENTRATED PINEAPPLE JUICE
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS
CODEX STAN 138-1983
(World-wide Standard)

1. **DESCRIPTION**

1.1 **Product Definition**

Concentrated Pineapple Juice (Pineapple Juice Concentrate) is the unfermented product, which is capable of fermentation after reconstitution, obtained from the raw material described in Section 1.2, through the process of concentration defined in Section 1.3, and preserved exclusively by physical means.¹

1.2 **Raw Material**

1.2.1 The raw material from which this product is prepared is unfermented but fermentable pineapple juice obtained by a mechanical process, which may include centrifuging but not filtering, from the flesh or parts thereof, with or without core material, from sound ripe pineapple (*Ananas comosus* (L.) Merr = *Ananas sativus* Lindl).

1.3 **Process Definition**

The process of concentration consists of the physical removal of water until the product has a soluble pineapple solids content of not less than 27% m/m as determined by refractometer at 20 °C, corrected for acidity in accordance with the methods set forth in Section 8 and read as °Brix on the International Sucrose Scales, and may include the addition of: (1) juice or concentrate or water suitable for the purpose of maintaining the essential composition and quality factors of the concentrate; and (2) natural volatile pineapple juice components where these have been removed.

2. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

2.1 **Requirements for the Juice after Reconstitution**

The product obtained by reconstituting the concentrated pineapple juice in accordance with Section 7.1.6 shall comply with the provisions of the Codex Standard for Pineapple Juice Preserved Exclusively by Physical Means (Ref. No. CODEX STAN 85-1981), except that it may contain L-ascorbic acid and stannous chloride as provided for in Section 3 of this standard.

¹ For the purpose of this standard, preservation by physical means does not include ionizing radiation.

3. **FOOD ADDITIVES**

	<u>Maximum level in the reconstituted juice</u>
3.1 Dimethylpolysiloxane (as an antifoaming agent)	10 mg/kg
3.2 Citric acid	Limited by GMP
3.3 Malic acid	" " "
3.4 L-ascorbic acid (as an antioxidant)	" " "
3.5 Stannous chloride	8 mg/kg (in juice from frozen concentrate)

4. **CONTAMINANTS**

When pineapple juice concentrate is reconstituted in accordance with Section 7.1.6 of this standard the presence of contaminants shall not exceed those limits laid down in Section 4 of the Codex Standard for Pineapple Juice Preserved Exclusively by Physical Means (Ref. No. CODEX STAN 85-1981).

5. **HYGIENE**

5.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the 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.

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 substance 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 non-retail containers)

The concentrated 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. When the product is preserved by freezing the minimum fill requirement applies to the product in the frozen state.

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 "concentrated pineapple juice", "pineapple juice concentrate", "frozen concentrated pineapple juice", or "frozen pineapple juice concentrate", as appropriate.

7.1.1.2 The name of the food may be accompanied by the term "x Brix" where "x" represents the percentage of soluble pineapple solids by weight as determined by refractometer at 20 °C, corrected for acidity in accordance with the method set forth in Section 8, and read as °Brix on the International Sucrose Scales.

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 the components identified in Section 1.3 need not be declared.

7.1.2.2 The addition of L-ascorbic acid shall be declared in the list of ingredients as:

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

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.

7.1.5 Additional Requirements

The following additional specific provisions shall apply:

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

7.1.5.2 No claims 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.

7.1.5.3 Where concentrated pineapple juice requires being kept under frozen conditions, there shall be information on the label for thawing of the product.

7.1.6 Degree of Concentration

Instructions for dilution shall be given on the container by stating the percentage of soluble pineapple solids, by weight, as determined by refractometer at 20 °C, corrected for acidity in accordance with the methods set forth in Section 8 and read as °Brix on the International Sucrose Scales or in the case of products intended for retail sale 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 to obtain juice which complies at least with the minimum requirements of the Codex Standard for Pineapple Juice Preserved Exclusively by Physical Means (Ref. No. CODEX STAN 85-1981).

7.2 Non-Retail Containers

In the case of concentrated pineapple juice (at any °Brix) in non-retail containers the information required by Section 7.1 shall either be given on the container or in the 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.