

**GENERAL STANDARD FOR FRUIT NECTARS  
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS  
NOT COVERED BY INDIVIDUAL STANDARDS  
CODEX STAN 161-1989  
(World-wide Standard)**

1. **SCOPE**

This standard applies to pulpy and non-pulpy fruit nectars, made from fruit of a single species as defined in Section 2. However, this standard does not apply to any nectar which is subject to a specific Codex Commodity Standard.

2. **DESCRIPTION**

Unfermented but fermentable pulpy or non-pulpy product, intended for direct consumption, obtained by blending the fruit juice and/or total edible part ground and/or sieved of sound ripe fruits, concentrated or unconcentrated, with water, sugar or honey, and preserved exclusively by physical means.<sup>1</sup> In case of fruit with a high sugar content the addition of sugar may be omitted.

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 **Minimum Content of Fruit Ingredient**

The product shall contain not less than 50% m/m of single strength fruit ingredient or the equivalent derived from any concentrated fruit ingredient, except in cases where high acidity, high pulp content, or strong flavour make lower content necessary. In no case shall the content of the fruit ingredient be less than 25% m/m.

3.2 **Sugars**

3.2.1 If sugars are added they must be as defined by the Codex Alimentarius Commission.

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

3.3 **Lemon or Lime Juice**

Lemon or lime juice may be added as an acidifying agent in quantities which would not impart a characterizing fruit flavour.

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.

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<sup>1</sup> For the purpose of this Standard and at this time preservation by physical means does not include ionizing radiation.

3.5 Ethanol Content

The ethanol content shall not exceed 3.0 g/kg.

3.6 Organoleptic Properties

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

4. FOOD ADDITIVES

	<u>Maximum level</u>
4.1 Citric acid )	
4.2 Malic acid )	Limited by GMP
4.3 L-Ascorbic acid	400 mg/kg in the final product
4.4 Carbon dioxide	Limited by GMP

5. CONTAMINANTS

	<u>Maximum level</u>
5.1 Arsenic (As)	0.2 mg/kg
5.2 Lead (Pb)	0.3 mg/kg <sup>1</sup>
5.3 Copper (Cu) mg/kg	5
5.4 Zinc (Zn) mg/kg	5
5.5 Iron (Fe) mg/kg	15
5.6 Tin (Sn) mg/kg <sup>1</sup>	200
5.7 Sum of copper, zinc and iron	20 mg/kg
5.8 Sulphur dioxide mg/kg	10

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 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:

<sup>1</sup> These limits remain under review, taking into account a sampling plan.

- (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:

#### 8.1.1 The Name of the Food

8.1.1.1 The name of the food to be declared on the label 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 fruit.

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

#### 8.1.2 List of Ingredients

A complete list of ingredients, including added water, shall be declared on the label in accordance with Section 4.2 of the General Standard. For this purpose concentrated fruit ingredients shall be calculated to single strength. The fact of reconstitution shall be declared as follows: "x made from concentrate" or "x made from concentrated x" where "x" is the name of the single strength juice ingredient. Water and volatiles added for reconstitution of the ingredients need not be declared.

#### 8.1.3 Additional Requirements

8.1.3.1 No fruit or nectar may be represented pictorially on the label except the species of fruit present or the nectar therefrom.

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

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 food contains such quantity of "Vitamin C" as would be accepted by national authorities in the country in which the food is sold, as warranting such claim or the use of such term.

8.1.3.4 Where the food contains more than 2 g/kg of carbon dioxide the term "carbonated" shall appear in close proximity to the name of the food and carbon dioxide shall also be declared in the list of ingredients.

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

8.1.3.6 Where the fruit nectar has been prepared from raw materials treated with ionizing radiation, it shall be labelled in accordance with Section 5.2.2 of the General Standard.

8.1.3.7 Where no sugar has been added to the fruit nectars no claim shall be made in this respect.

## 8.2 Non-Retail Containers

In addition to Sections 2 and 3 of the General Standard for the Labelling of Prepackaged Food (CODEX STAN 1-1985) the following specific provisions apply to fruit nectars in non-retail containers.

8.2.1 Information required above, as appropriate, shall be given either on the container or in accompanying documents except that the name of the food, date marking and storage instructions, lot identification and the name and address shall appear on the container.

8.2.2 However, lot identification and the name and address may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

## 9. METHODS OF ANALYSIS AND SAMPLING

See Part VI of this publication.