

GENERAL STANDARD FOR FRUIT JUICES
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS NOT COVERED
BY INDIVIDUAL STANDARDS ¹
CODEX STAN 164-1989
(World-wide Standard)

1. **SCOPE**

This standard applies to fruit juices, made from fruit of a single species, as defined in Section 2. However, this standard does not apply to any fruit juice which is subject to a specific Codex Commodity Standard.

2. **DESCRIPTION**

Unfermented but fermentable juice, pulpy, turbid or clear, intended for direct consumption, obtained by a mechanical process, from sound ripe fruit or the flesh thereof, preserved exclusively by physical means. 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.

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 **Soluble Solids**

The soluble fruit solids content of the fruit juice (exclusive of added sugars) shall not be less than a value which corresponds to the soluble solids content of the ripe fruit as determined by refractometer at 20 °C, uncorrected for acidity and read as °Brix on the International Sucrose Scales.

3.2 **Sugars**

One or more of the solid sugars, and in the case of reconstituted juices, one or more of the sugars as defined by the Codex Alimentarius Commission may be added in amounts not exceeding 100 g/kg, except for very acid fruits, where 200 g/kg is permitted. The addition of sugars is not permitted when the juice has been acidified in accordance with Sections 4.1 and 4.2.

3.3 **Ethanol Content**

The ethanol content shall not exceed 5 g/kg.

3.4 **Organoleptic Properties**

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

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

3.5 Use of Concentrates

The addition of concentrate to juice is permitted. Only concentrate obtained from the same type of fruit may be used.

4. FOOD ADDITIVESMaximum level

4.1 Citric acid)

4.2 Malic acid)

Limited by GMP

4.3 The addition of the acids mentioned in Sections 4.1 and 4.2 is not permitted when the juice contains sugars added in accordance with Section 3.2.

4.4 L-Ascorbic acid

400 mg/kg in the final product

4.5 Carbon dioxide

Limited by GMP

5. CONTAMINANTSMaximum level

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)

200 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 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.

¹ These limits remain under review, taking into account a sampling plan.

7. WEIGHTS AND MEASURES

7.1 Fill of Container

7.1.1 Minimum Fill

The 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.

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 juice" or "pulpulent x juice" where "x" is the common name of the fruit.

8.1.1.2 If the quantity of added sugar or sugars exceeds 15 g/kg the words "x added" shall plainly and conspicuously accompany the name of the product where "x" represents the name or names of the sugar or sugars added or the word "sugar(s)". Instead of the term "x added" the term "sweetened" may be used.

8.1.1.3 In the case of a fruit juice made from concentrate, the fact of reconstitution shall be declared as follows: "x juice made from concentrate" or "x juice made from concentrated x juice", where "x" represents the name of the fruit from which the juice has been obtained. This information shall be given in close proximity to the name of the food or in another prominent position on the label.

8.1.2 List of Ingredients

A complete list of ingredients shall be declared on the label in accordance with Section 4.2 of the General Standard, except that water and volatiles added for reconstitution of the juice, in accordance with Section 2 need not be declared.

8.1.3 Additional Requirements

The following additional specific provisions shall apply:

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

8.1.3.2 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.

8.1.3.3 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.

8.1.3.4 Where the fruit juice requires to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the food.

8.2 Non-Retail Containers

In addition to Sections 2 and 3 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply to fruit juices 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.