

ANNEX I

PRODUCT NAMES, DEFINITIONS OF PRODUCTS AND CHARACTERISTICS
II. AUTHORISED INGREDIENTS, TREATMENTS AND SUBSTANCES

1. Authorised ingredients

- Pursuant to Article 2, the addition of vitamins and minerals may be authorised in the case of the products defined in Part I, subject to Directive 90/496/EEC.
- Flavour, pulp and cells restored to fruit juice defined in part I.1(a) must have been separated from that juice during processing, whereas flavour, pulp and cells restored to fruit juice defined in part I.1(b) may also be from fruit juice of the same kind.

For grape juice only, salts of tartaric acids may be restored.
- For products defined in part I.1, 2 and 3, other than pear or grape juice, the addition of sugars is authorised
 - for regulating acidic taste, the quantity of sugars added, expressed as dry matter, may not exceed 15 g per litre of juice,
 - for sweetening purposes, the quantity of sugars added, expressed as dry matter, may not exceed 150 g per litre of juice

provided that the total amount of sugar added for both regulating acidic taste and sweetening purposes may not exceed 150 g per litre.

- For products defined in part I.1, 2, 3 and 4, in order to regulate acidic taste, the addition of lemon juice and/or concentrated lemon juice up to 3 g per litre of juice, expressed as anhydrous citric acid, is authorised.
- Carbon dioxide, as an ingredient, is authorised.

The addition of both sugars and lemon juice, whether concentrated or not, or acidifying agents as permitted by Directive 95/2/EC to the same fruit juice is prohibited.

2. Authorised treatments and substances

- Mechanical extraction processes.
- The usual physical processes, including in-line water extraction (diffusion) of the edible part of fruits other than grapes for the manufacture of concentrated fruit juices, provided that the concentrated fruit juices thus obtained comply with part I.1. The use of certain processes and treatments may be limited or prohibited in accordance with the procedure laid down in Article 8(2).
- For grape juice, where sulfitation with sulphur dioxide of the grapes has been used, desulfitation by physical means is authorised, provided that the total quantity of SO₂ present in the final product does not exceed 10 mg/l.
- Pectolytic enzymes.
- Proteolytic enzymes.
- Amylolytic enzymes.
- Edible gelatine.
- Tannins.
- Bentonite.
- Silicon aerogel.
- Charcoal.
- Chemically inert filtration adjuvant and precipitation agents (e.g. perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpyrrolidone, polystyrene),

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which comply with the Community Directives on materials and articles intended to come into contact with foodstuffs.

- Chemically inert adsorption adjuvants which comply with the Directives on materials and articles intended to come into contact with foodstuffs, and which are used to reduce the limonoid and naringin content of citrus juice without significantly affecting the limonoid glucosides, acid, sugars (including oligosaccharides) or mineral content.