

ANNEX

‘ANNEX If a juice from concentrate is manufactured from a fruit not mentioned in the above list, the minimum Brix level of the reconstituted juice shall be the Brix level of the juice as extracted from the fruit used to make the concentrate. For those products marked with an asterisk (*), which are produced as a juice, a minimum relative density is determined as such in relation to water at 20/20 °C. For those products marked with two asterisks (**), which are produced as a purée, only a minimum uncorrected Brix reading (without correction of acid) is determined. In respect of blackcurrant, guava, mango and passion fruit, the minimum Brix degree values only apply to reconstituted fruit juice and reconstituted fruit purée produced in the Community.’

Fruit’s Common Name	Botanical Name	Minimum degree Brix values for reconstituted fruit juice and reconstituted fruit purée
Apple (*)	Malus domestica Borkh.	11,2
Apricot (**)	Prunus armeniaca L.	11,2
Banana (**)	Musa sp.	21,0
Blackcurrant (*)	Ribes nigrum L.	11,6
Grape (*)	Vitis vinifera L. or hybrids thereof	Vitis labrusca L. or hybrids thereof 15,9
Grapefruit (*)	Citrus x paradise Macfad.	10,0
Guava (**)	Psidium guajava L.	9,5
Lemon (*)	Citrus limon (L.) Burm.f.	8,0
Mango (**)	Mangifera indica L.	15,0
Orange (*)	Citrus sinensis (L.) Osbeck	11,2
Passion Fruit (*)	Passiflora edulis Sims	13,5
Peach (**)	Prunus persica (L.) Batsch var. Persica	10,0
Pear (**)	Pyrus communis L.	11,9
Pineapple (*)	Ananas comosus (L.) Merr.	12,8
Raspberry (*)	Rubus idaeus L.	7,0
Sour Cherry (*)	Prunus cerasus L.	13,5
Strawberry (*)	Fragaria x ananassa Duch.	7,0
Mandarin (*)	Citrus reticulata Blanco	11,2