

SCHEDULE 1

Regulation 2(1)

RESERVED DESCRIPTIONS FOR DESIGNATED PRODUCTS

<i>Column 1</i> <i>Reserved Descriptions</i>	<i>Column 2</i> <i>Designated Products</i>
<p>In the descriptions listed in items 1 to 5 below–</p> <p>(a) if the product is manufactured from a single kind of fruit the name of that fruit shall be substituted for the word “fruit”;</p> <p>(b) subject to sub-paragraph (c), if the product is manufactured from two or more kinds of fruit (excluding the use of one or both of lemon juice or concentrated lemon juice where this is in accordance with the authorisation described in paragraph 5 of Schedule 3) the reserved description shall be supplemented by the names of the fruits used, in descending order of the volume (calculated as unconcentrated juice or purée) of the juice or purée included from each kind of fruit;</p> <p>(c) if the product is manufactured from three or more kinds of fruit, then the reserved description may, as an alternative to sub-paragraph (b), be supplemented by the words “several fruits” or by similar wording, or by the number of the kinds of fruit used.</p> <p>1. Fruit juice</p> <p>2. Concentrated fruit juice</p>	<p>The fermentable but unfermented product obtained from fruit which is sound and ripe, fresh or preserved by chilling, of one or more kinds mixed together, having the characteristic colour, flavour and taste typical of the juice of the fruit from which it comes and where–</p> <p>(a) flavour, pulp and cells from the juice which are separated during processing may be restored to the same juice;</p> <p>(b) in the case of citrus fruits other than limes, the juice must come from the endocarp; and</p> <p>(c) in the case of limes, the juice may be obtained from the whole fruit, by suitable production processes whereby the proportion of constituents of the outer part of the fruit is reduced to a minimum.</p> <p>The product obtained from fruit juice of one or more kinds by the physical removal of a specific proportion of its water content. Where the product is intended for direct consumption</p>

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<i>Column 1</i> <i>Reserved Descriptions</i>	<i>Column 2</i> <i>Designated Products</i> >
	the proportion of water content removed must be at least 50%.
3. Fruit juice from concentrate	<p>The product obtained by replacing, in concentrated fruit juice, water extracted from that juice during concentration, and by restoring the flavours and, if appropriate, pulp and cells lost from the juice but recovered during the process of producing the fruit juice in question or fruit juice of the same kind and where—</p> <ul style="list-style-type: none"> (a) the water added must display such chemical, microbiological, organoleptic and, if appropriate, other characteristics as will guarantee the essential qualities of the juice; and (b) the product must display organoleptic and analytical characteristics at least equivalent to those of an average type of fruit juice obtained from fruit or fruits of the same kind.
4. Dehydrated or powdered fruit juice	The product obtained from fruit juice of one or more kinds by the physical removal of virtually all of its water content.
5. Fruit nectar	<p>The fermentable but unfermented product obtained by adding water and (in an amount not exceeding 20% of the total weight of the finished product) any one or more of—</p> <ul style="list-style-type: none"> (a) sugars; (b) sweeteners; or (c) honey, <p>to—</p> <ul style="list-style-type: none"> (i) fruit juice; (ii) concentrated fruit juice; (iii) fruit juice from concentrate; (iv) dehydrated fruit juice; (v) powdered fruit juice; (vi) a fruit purée; or (vii) to any mixture of products in (i) to (vi) above, <p>such product to meet the minimum content requirement (as to fruit juice, fruit purée, or a mixture of such juice and purée) specified in Schedule 5, and where sweeteners are also used their use is to be in accordance with the requirements of Directive 94/35/EC of the European Parliament and of the Council on sweeteners for use in foodstuffs⁽¹⁾.</p>

(1) O.J. No. L 237, 10.9.94, p.3, as amended by Directive 96/83/EC (O.J. No. L 48, 19.2.97, p.16).

<i>Column 1</i> <i>Reserved Descriptions</i>	<i>Column 2</i> <i>Designated Products></i>
	Where the kind of fruit used is any one or more of apricots or the fruits listed in Part II and III of Schedule 5, the product may be manufactured without the addition of any sugars, sweeteners or honey.

SCHEDULE 2

Regulation 2(2)(a)

PERMITTED RAW MATERIALS IN PREPARATION OF DESIGNATED PRODUCTS

1. Fruit, of any kind other than tomatoes.
2. Fruit purée, being the fermentable but unfermented product obtained by sieving the edible part of whole or peeled fruit without removing the juice.
3. Concentrated fruit purée, being the product obtained from fruit purée by the removal of a specific proportion of its water content.
4. Sugars, being—
 - (a) in the preparation of fruit nectars—
 - (i) sugars as defined in Council Directive [2001/111/EC](#) relating to certain sugars intended for human consumption⁽²⁾;
 - (ii) fructose syrup;
 - (iii) sugars derived from fruits;
 - (b) in the preparation of fruit juice from concentrate—
 - (i) sugars as defined in Council Directive [2001/111/EC](#) relating to certain sugars intended for human consumption;
 - (ii) fructose syrup;
 - (c) in the preparation of fruit juice any sugar permitted in paragraph (b) above in respect of fruit juice from concentrate provided the sugar contains less than 2% water.
5. Honey, being the product defined as “honey” in Council Directive [2001/110/EC](#) relating to honey⁽³⁾.
6. Pulp or cells, being—
 - (a) in respect of citrus fruit, the juice sacs obtained from the endocarp;
 - (b) in respect of any other fruit, the products obtained from the edible parts of the fruit without removing the juice.

SCHEDULE 3

Regulation 2(2)(b)

ADDITIONAL INGREDIENTS PERMITTED IN PARTICULAR DESIGNATED PRODUCTS

1. In any designated product, vitamins and minerals may be added.

⁽²⁾ O.J. No. L 10, 12.1.2002, p.53.

⁽³⁾ O.J. No. L 10, 12.1.2002, p.47, as adopted by EEA Joint Committee Decision 99/02 (O.J. No. L 298, 31.10.02, p.10).

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2. In any designated product, any substance permitted pursuant to Council Directive [89/107/EEC](#) on the approximation of the laws of Member States concerning food additives authorised for use in foodstuffs intended for human consumption⁽⁴⁾ may be added.

3. In grape juice, salts of tartaric acids may be restored.

4. In fruit juice, concentrated fruit juice, fruit juice from concentrate, and dehydrated or powdered fruit juice, other than any prepared from grapes or pears, sugars may be added—

(a) for the purpose of regulating acidic taste, in an amount (expressed as dry matter) not exceeding 15 g per litre of the juice;

(b) for the purpose of sweetening, in an amount (expressed as dry matter) not exceeding 150 g per litre of the juice,

provided that the total amount of such added sugars for either purpose does not exceed 150 g per litre of the juice.

5. In any designated product, for the purpose of regulating acidic taste—

(a) lemon juice;

(b) concentrated lemon juice; or

(c) both lemon juice and concentrated lemon juice,

(expressed as anhydrous citric acid) may be added, the total amount of such added juice not to exceed 3 g per litre of the product.

6. In any designated product, carbon dioxide may be added.

SCHEDULE 4

Regulation 2(2)(d)

PERMITTED TREATMENTS AND ADDITIONAL SUBSTANCES

Treatments

1. Mechanical extraction processes.

2. The usual physical processes (being those included in that description in Annex I, Part II, point 2, to Council Directive [2001/112/EC](#)⁽⁵⁾ relating to fruit juices and certain similar products intended for human consumption) and including, in the production of concentrated fruit juice other than that produced from grapes, in-line water extraction, or diffusion, of the edible parts of the fruit.

3. In the production of grape juice where sulfitation of the grapes with sulphur dioxide has been used, desulfitation by physical means, provided that the total quantity of sulphur dioxide in the finished grape juice does not exceed 10 mg per litre of the juice.

Additional substances

4. Pectolytic enzymes.

5. Proteolytic enzymes.

6. Amylolytic enzymes.

7. Edible gelatine.

(4) O.J. No. L 40, 11.2.89, p.27.

(5) O.J. No. L 10, 12.1.02, p.58, as adopted by EEA Joint Committee Decision 99/02 (O.J. No. L 298, 31.10.02, p.10).

8. Tannins.

9. Bentonite.

10. Silicon aerogel.

11. Charcoal.

12. Chemically inert filtration adjuvant and precipitation agents, including perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpyrrolidone, and polystyrene, which comply with the Community Directives on materials and articles intended to come into contact with foodstuffs⁽⁶⁾.

13. Chemically inert adsorption adjuvants which comply with the Community Directives 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 of such juice.

SCHEDULE 5

Regulation 2(2)(e)

MINIMUM JUICE AND PUREE CONTENT OF FRUIT NECTARS

	<i>Minimum juice, purée or juice and purée content (% by volume of finished product)</i>
I. Fruit nectars made from fruits with acidic juice unpalatable in the natural state	
Passion fruit	25
Quito naranjillos	25
Blackcurrants	25
Whitecurrants	25
Redcurrants	25
Gooseberries	30
Sallow–thorn berries	25
Sloes	30
Plums	30
Quetsches	30
Rowanberries	30
Rose hips	40
Sour cherries	35
Note: In the case of a product prepared from a mixture of types of fruit, this Schedule shall be read as if the minimum quantities specified for the various kinds of fruit referred to were reduced in proportion to the relative quantities of the kinds of fruit used.	

(6) The Directives are Council Directive [89/109/EEC](#) on the approximation of the laws of the member States relating to materials and articles intended to come into contact with foodstuffs (O.J. No. L 40, 11.2.89, p.38) and Commission Directive [2002/72/EC](#) relating to plastic materials and articles intended to come into contact with foodstuffs (O.J. No. L 220, 15.8.02, p.18).

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	<i>Minimum juice, purée or juice and purée content (% by volume of finished product)</i>
Other cherries	40
Bilberries	40
Elderberries	50
Raspberries	40
Apricots	40
Strawberries	40
Mulberries / blackberries	40
Cranberries	30
Quinces	50
Lemons and limes	25
Other fruits belonging to this category	25
II. Fruit nectars made from low-acid, pulpy or highly flavoured fruits with juice unpalatable in the natural state	
Mangoes	25
Bananas	25
Guavas	25
Papayas	25
Lychees	25
Azeroles (Neapolitan medlars)	25
Soursop	25
Bullock's heart or custard apple	25
Sugar apples	25
Pomegranates	25
Cashew fruits	25
Spanish plums	25
Umbu	25
Other fruits belonging to this category	25
III. Fruit nectars made from fruits with juice palatable in the natural state	
Apples	50
Pears	50
Peaches	50

Note:

In the case of a product prepared from a mixture of types of fruit, this Schedule shall be read as if the minimum quantities specified for the various kinds of fruit referred to were reduced in proportion to the relative quantities of the kinds of fruit used.

	<i>Minimum juice, purée or juice and purée content (% by volume of finished product)</i>
Citrus fruits except lemons and limes	50
Pineapples	50
Other fruits belonging to this category	50

Note:

In the case of a product prepared from a mixture of types of fruit, this Schedule shall be read as if the minimum quantities specified for the various kinds of fruit referred to were reduced in proportion to the relative quantities of the kinds of fruit used.
