

SCHEDULE 9

Regulation 3(1)

Authorised additional substances

1. The following enzyme preparations meeting the requirements of Regulation (EC) No 1332/2008—

- (a) pectinases, for the breakdown of pectin;
- (b) proteinases, for the breakdown of proteins; and
- (c) amylases, for the breakdown of starch.

2. Edible gelatine.

3. Tannins.

4. Silica sol.

5. Charcoal.

6. Nitrogen.

7. Bentonite as an adsorbent clay.

8. Chemically inert filtration aids and precipitation agents, including perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpyrrolidone, and polystyrene, which comply with Regulation 1935/2004.

9. Chemically inert adsorption aids which comply with Regulation 1935/2004 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.

[^{F1}10. Plant proteins for clarification from—

- (a) wheat,
- (b) peas,
- (c) potatoes, or
- (d) any combination of them.]

Textual Amendments

F1 Sch. 9 para. 10 inserted (1.6.2018) by [The Environment, Food and Rural Affairs \(Miscellaneous Amendments\) \(England\) Regulations 2018 \(S.I. 2018/575\)](#), regs. 1(2), **24(4)**

Changes to legislation:

There are currently no known outstanding effects for the The Fruit Juices and Fruit Nectars (England) Regulations 2013, SCHEDULE 9.