

SCHEDULE 3

Regulation 2(2)(a)

Specification for fruit juice from concentrate

1. Fruit juice from concentrate is the product obtained by reconstituting concentrated fruit juice with potable water that meets the criteria set out in Council Directive [98/83/EC](#).
2. In a case where a fruit juice from concentrate is manufactured from a fruit specified in column 2 of Schedule 13, the soluble solids content of the finished product must have a Brix level of at least the level specified in the corresponding entry in column 3 of that Schedule, as read together with the Notes to that Schedule.
3. In a case where a fruit juice from concentrate is manufactured from a fruit that is not specified in column 2 of Schedule 13, the soluble solids content of the finished product must have a Brix level of the juice as extracted from the fruit used to make the concentrate.
4. The product must be prepared by suitable processes that maintain the essential physical, chemical, organoleptical and nutritional characteristics of an average type of juice of the fruit from which it comes.
5. In the production of the product, concentrated fruit juice, or both fruit juice and concentrated fruit juice, may be mixed with—
 - (a) fruit purée;
 - (b) concentrated fruit purée; or
 - (c) both fruit purée and concentrated fruit purée.
6. As well as the ingredients mentioned in paragraphs 1 and 5, the product may contain any of the following—
 - (a) an authorised additional ingredient;
 - (b) an authorised additional substance;
 - (c) restored flavour, pulp and cells (or any one or more of them) obtained by suitable physical means from the same species of fruit; and
 - (d) in the case of tomato juice from concentrate, salt, spices and aromatic herbs.
7. No treatment, except for an authorised treatment, may be used in the manufacture of a product.
8. Any reference to a Brix level in this Schedule is a reference to the Brix level of a juice exclusive of the soluble solids of any added optional ingredients and additives.