

## SCHEDULE 7

Regulation 2(3)

### Specification for fruit nectar

## PART 1

### General specification for fruit nectar

1. Fruit nectar is the fermentable but unfermented product that is obtained by adding water to a juice listed in paragraph 2 either with or without one or both of the substances listed in paragraph 3.
2. The juices are—
  - (a) fruit juice;
  - (b) fruit juice from concentrate;
  - (c) concentrated fruit juice;
  - (d) water extracted fruit juice;
  - (e) dehydrated fruit juice;
  - (f) powdered fruit juice;
  - (g) fruit purée;
  - (h) concentrated fruit purée; or
  - (i) any mixture of the products mentioned in subparagraphs (a) to (h).
3. The substances are—
  - (a) sugars, and
  - (b) honey.
4. The amount of sugars or honey, or sugars and honey, added to the product in accordance with paragraph 1 must not exceed 20% of the total weight of the finished product.
5. The product must contain the minimum content of fruit juice, fruit purée, or a mixture of such juice and purée, specified in Part 2.
6. Where the product is manufactured without added sugar or with reduced energy value, sugars may be replaced wholly or partially by sweeteners in accordance with the requirements of Regulation 1333/2008.
7. As well as the ingredients mentioned in paragraphs 1, 2, 3, 5 and 6, 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) sweeteners (which may be added in addition to any sugar or honey added in accordance with paragraph 1 as read with paragraph 3).
8. No treatment, except for an authorised treatment, may be used in the manufacture of a product.

**Status:** This is the original version (as it was originally made).

## PART 2

### Minimum juice and purée content of fruit nectars

<i>Fruit nectars made from</i>	<i>Minimum juice, purée or juice and purée content (% by volume of finished product)</i>
1. Fruit nectars made from fruits with acidic juice unpalatable in the natural state	
Apricots	40
Bilberries	40
Blackberries	40
Blackcurrants	25
Cranberries	30
Elderberries	50
Gooseberries	30
Lemons and Limes	25
Mulberries	40
Passion fruit	25
Plums	30
Quetsches	30
Quinces	50
Quito naranjillos	25
Raspberries	40
Redcurrants	25
Rose hips	40
Rowanberries	30
Seabuckthorn berries	25
Sloes	30
Sour cherries	35
Other cherries	40
Strawberries	40
Whitecurrants	25
Other fruits belonging to this category	25
2. Low-acid, pulpy or highly-flavoured fruits with juice unpalatable in the natural state	
Azeroles (Neapolitan medlars)	25
Bananas	25

<i>Fruit nectars made from</i>	<i>Minimum juice, purée or juice and purée content (% by volume of finished product)</i>
Bullock's heart or custard apple	25
Cashew fruits	25
Guavas	25
Lychees	25
Mangoes	25
Papayas	25
Pomegranates	25
Soursop	25
Spanish plums	25
Sugar apples	25
Umbu	25
Other fruits belonging to this category	25
<b>3. Fruits with juice palatable in the natural state</b>	
Apples	50
Citrus fruits except lemons and limes	50
Peaches	50
Pears	50
Pineapples	50
Tomatoes	50
Other fruits belonging to this category	50