

A.L. 301 ta' l-2004**ATT DWAR IS-SIGURTÀ FL-IKEL
(KAP. 449)****Regolamenti ta' l-2004 dwar Meraq tal-Frott u Prodotti Simili**

BIS-SAHHA tas-setghat moghtija bl-artikolu 10 ta' l-Att dwar is-Sigurtà fl-Ikel, il-Ministru tas-Sahha, l-Anzjani u Kura fil-Komunità ghamel ir-regolamenti li ġejjin:-

1. Dawn ir-regolamenti jistghu jissejhu r-Regolamenti ta' l-2004 dwar Meraq tal-Frott u Prodotti Simili. Titolu u dhul fis-sehh.

1.1 Dawn ir-regolamenti jimplimentaw il-provvedimenti tad-Direttiva tal-Kunsill 2001/112/EEC dwar meraq tal-frott u ċerti prodotti simili intiżi għall-konsum mill-bniedem.

2. Dawn ir-regolamenti ghandhom jidhlu fis-sehh fl-1 ta' Ġunju, 2004, iżda:

2.1 prodotti li jaqghu taht l-iskop ta' dawn ir-regolamenti u li ma jikkonformawx ma' dawn ir-regolamenti, iżda li jikkonformaw mal-provvedimenti ta' l-Ordni ta' l-1998 dwar Meraq tal-Frott u Prodotti Simili (A.L. 242 ta' l-1998), jistghu jitqeghdu fuq is-sug sat-12 ta' Lulju, 2004:

2.2 prodotti li jaqghu taht l-iskop ta' dawn ir-regolamenti u li ma jikkonformawx ma' dawn ir-regolamenti, iżda li jikkonformaw mal-provvedimenti tal-Ordni ta' l-1998 dwar Meraq tal-Frott u Prodotti Simili (A.L. 242 ta' l-1998), u li twahhlet tikketta fuqhom qabel t-12 ta' Lulju, 2004, jistghu jibqghu jinbieghu sakemm jiġu eżawriti l-hażniet.

3.1 Dawn ir-regolamenti ghandhom japplikaw għall-prodotti mfissra fl-Ewwel Skeda. Applikabilità.

3.2 Dawn ir-regolamenti ma ghandhomx jipprekludu l-possibilità taż-żieda ta' vitamini u minerali lill-prodotti mfissra f'taqsimha 1 ta' l-Ewwel Skeda li tinsab ma' dawn ir-regolamenti.

Twahhil ta' tikketti fuq prodotti (A.L. 5 ta' l-2002).

4.1 Ir-Regolamenti ta' l-2002 dwar Twahhil ta' Tikketti, Prezentazzjoni u Riklamar ta' Oggetti ta' l-Ikel ghandhom japplikaw ghall-prodotti mfissra fl-Ewwel Skeda, taht il-kundizzjonijiet li ġejjin:

4.1.1 (a) L-ismijiet tal-prodotti msemija fl-Ewwel Skeda ghandhom japplikaw biss ghall-prodotti li hemm referenza ghalihom hemmhekk u ghandhom, minghajr hsara ghas-subparagrafu (b), jintużaw fil-kummerċ biex daww il-prodotti jiġu deskritti bihom.

(b) Bhala alternattiva ghall-ismijiet tal-prodotti li hemm referenza ghalihom fis-subparagrafu (a), it-Tielet Skeda tipprovi lista ta' ismijiet partikolari. Dawn l-ismijiet jistgħu jintużaw fil-lingwa u skond il-kundizzjonijiet msemija fit-Tielet Skeda.

4.1.2 Jekk il-prodott ikun ġej minn xorta wahda biss ta' frott, l-isem ta' din ix-xorta ghandu jintuża minflok il-kelma 'frott' .

4.1.3 Ghal prodotti manifatturati minn żewġ xorta jew aktar ta' frott, hliet fejn jintuża l-meraq tal-lumi skond il-kundizzjonijiet msemija f' taqsima II.1 ta' l-Ewwel Skeda, l-ismijiet tal-prodotti ghandhom jiġu miżjuda b' lista tal-frottiet użati, f' ordni dixxendenti tal-volum tal-meraq jew purejiet tal-frott inklużi. Madanakollu, fil-każ ta' prodotti manifatturati minn tlett xorta ta' frott jew aktar, l-indikazzjoni tal-frottiet użati tista' tinbidel bil-kliem 'diversi frottiet' jew kliem simili, jew bl-ghadd ta' frottiet użati.

4.1.4 Ghal meraq tal-frott li ġie magħmul helu biż-żieda ta' forum ta' zokkor, l-isem li tahtu jinbiegħu ghandu jinkludi l-kliem 'magħmul helu' jew 'b'zokkor miżjud' , segwit b' indikazzjoni tal-kwantità massima taz-zokkor miżjud, ikkalkulata bhala materjal xott u espressa fi grammi ghal kull litru.

4.1.5 Ir-restawr tal-prodotti mfissra f' taqsima I ta' l-Ewwel Skeda għall-istat originali tagħhom, permezz tas-sustanzi strettament neċessarji ghal din l-operazzjoni, ma ghandux jinvolvi xi obligazzjoni li titniżżel fuq it-tikketta lista tal-ingredjenti wżati ghal dan l-iskop. Iż-żieda ma' meraq tal-frott ta' polpa żejda jew ċelluli kif mfisser fit-Tieni Skeda ghandha tkun indikata fuq it-tikketta.

4.1.6 Minghajr preġudizzju għall-paragrafi 8(2) u 8(5) tar-Regolamenti ta' l-2002 dwar Twahhil ta' Tikketti, Prezentazzjoni u Riklamar ta' Oggetti ta' l-Ikel, ghal tahlitiet ta' meraq tal-frott u meraq tal-frott magħmul minn koncentrat, u ghal nektar tal-frott magħmul kollu kemm hu jew parzjalment minn prodott koncentrat wiehed jew aktar, it-tikketta ghandu jkollha fuqha l-kliem 'magħmul

minn konċentrat(i)' jew 'magħmul parzjalment minn konċentrat(i)', skond il-każ. Dik l-informazzjoni għandha tinghata viċin l-isem tal-prodott, tkun tispikka sew fuq l-isfond, u miktuba b' ittri li jidhru b'mod ċar.

4.1.7 Għal nektar tal-frott, it-tikketta għandha tindika l-kontenut minimu ta' meraq tal-frott, purea tal-frott jew kull tahlita ta' dawk l-ingredjenti, permezz tad-dikjarazzjoni 'kontenut ta' frott: % minimu'. Dik l-informazzjoni għandha tinghata fl-istess kamp viżiv bhall-isem tal-prodott.

4.2 It-tikketta ta' meraq tal-frott ikkonċentrat li hemm riferenza għalih f' punt 2 ta' taqsima 1 ta' l-Ewwel Skeda u li ma huwiex intiż sabiex jitwassal lill-konsumatur aħhari għandu jkollha fuqha riferenza li tindika l-preżenza u l-kwantità ta' forom ta' zokkor miżjud, jew ta' meraq tal-lumi jew aġenti li jżidu l-aċidità li huma permessi mir-Regolamenti ta' l-2003 dwar Addittivi Permessi biex jintużaw ma' l-Ikel (A.L. 347 ta' l-2003). Din ir-referenza għandha tidher fuq il-materjal ta' l-ippakkjar, fuq tikketta mwahhla mal-pakkett, jew fuq dokument li jkun flimkien mal-prodott.

5.1 Minghajr hsara għar-Regolamenti ta' l-1994 dwar Addittivi fi Hwejjeg ta' l-Ikel (A.L. 89 ta' l-1994), dawk it-trattamenti u sustanzi biss li huma msemija f'taqsima II tal-Ewwel Skeda u l-materja prima li tikkonforma mat-Tieni Skeda jistgħu jintużaw sabiex jiġu manifatturati l-prodotti msemija f'taqsima I ta' l-Ewwel Skeda. Barra minn dan, in-nektar tal-frott għandu jikkonforma mal-htigiet tar-Raba' Skeda.

Trattamenti u
sustanzi
awtorizzati

L-EWWEL SKEDA

Ismijiet ta' Prodotti, Definizzjonijiet ta' Prodotti u Karatteristiċi**I. DEFINIZZJONIJIET****1. (a) Meraq tal-frott**

Il-prodott mhux iffermentat iżda li jista' jiffermenta mehud minn frott misjur u f'kundizzjoni tajba, frisk jew ipprizervat bil-kesha, ta' xorta wahda jew aktar imhalltin flimkien, li ghandu l-kulur u t-toghma karatteristika tipika tal-meraq li minnu ġej. Sustanzi li jaghtu t-toghma, polpa u ċelluli mill-meraq li jiġu separati waqt l-ipproċessar jistgħu jiġu restawrati fl-istess meraq. Fil-każ ta' meraq taċ-ċitru, il-meraq tal-frott ghandu jiġi mill-endokarpu. Il-meraq tal-lumiċell, madanakollu, jista' jittiehed mill-frotta shiha, permezz ta' proċessi ta' produzzjoni adatti li permezz tagħhom il-proporzjon ta' kostitwenti tal-parti ta' barra tal-frotta jitnaqqsu kemm jista' jkun.

(b) Meraq tal-frott magħmul minn konċentrat

Il-prodott magħmul billi jerga jiġi miżjud ma' meraq tal-frott ikkonċentrat ilma mehud minn dak il-meraq waqt il-konċentrazzjoni, u tiġi rrestawrata t-toghma, u, jekk ikun il-każ, polpa u ċelluli mitlufa mill-meraq iżda li ġew rekuperati waqt il-proċess tal-produzzjoni tal-meraq tal-frott in kwistjoni jew ta' meraq tal-frott ta' l-istess xorta. L-ilma miżjud ghandu jkollu karatteristiċi xierqa, partikolarment mill-aspetti kimiċi, mikrobiologiċi u organolettiċi, b' tali mod illi jiġu garantiti l-kwalitajiet essenzjali tal-meraq. Il-prodott hekk magħmul ghandu jkollu karatteristiċi organolettiċi u analitiċi li jkunu ta' lanqas ekwivalenti għal dawk ta' tip medju ta' meraq mehud minn frott ta' l-istess xorta skond it-tifsira ta' (a).

2. Meraq tal-frott ikkonċentrat

Il-prodott magħmul minn meraq tal-frott ta' xorta wahda jew aktar permezz tat-tnehhija fiżika ta' proporzjon speċifiku tal-kontenut ta' ilma. Fejn il-prodott huwa intiż għal konsum dirett dik it-tnehhija ghandha ta' lanqas tkun ta' 50 %.

3. Meraq tal-frott innixxef/forma ta' trab

Il-prodott magħmul minn xorta wahda jew aktar ta' frott permezz tat-tnehhija fiżika ta' kważi l-kontenut kollu ta' ilma.

4. Nektar tal-frott

(a) Il-prodott mhux iffermentat iżda li jista' jiffermenta magħmul billi jizdiedu ilma u forom ta' zokkor u/jew għasel mal-prodotti mfissra f' punti 1, 2 u 3, ma' purea tal-frott jew ma' tahlita ta' dawk il-prodotti, liema prodott, barra minn hekk, jissodisfa l-htigiet tar-Raba' Skeda. Iż-żieda ta' forom ta' zokkor u/jew

ghasel hija permessa sa 20 % tal-piż totali tal-prodott lest. Fejn nektar tal-frott jiġi mmanifatturat minghajr zokkor miżjud jew b' kontenut baxx ta' enerġija, il-forom ta' zokkor jistgħu jiġu mibdula kollha kemm huma jew parzjalment ma' dolċifikanti, skond ir-Regolamenti ta' l-2000 dwar Dolċifikanti li jintużaw f' Ogġetti ta' l-Ikel (A.L. 268 ta' l-2000).

(b) Bhala deroga minn (a), ix-xorta ta' frott msemija f' taqsimiet II u III tar-Raba' Skeda u l-berquq jistgħu jintużaw, wahedhom jew imhalltin flimkien, fil-manifattura ta' nektar minghajr iż-żieda ta' zokkor, ghasel u/jew dolċifikanti.

II. INGREDJENTI AWTORIZZATI, TRATTAMENTI U SUSTANZI

1. Ingredjenti Awtorizzati

– Skond il-provvedimenti ta' regolament 2, iż-żieda ta' vitamini u minerali hija awtorizzata fil-każ tal-prodotti mfissra f' taqsima I, soġġetta għar-Regolamenti ta' l-1998 dwar l-Ittikettjar b'Tagħrif Nutrittiv għall-Hwejjeġ ta' l-Ikel (A.L. 247 ta' l-1998).

– It-toghma, polpa u ċelluli rrestawrati lill-meraq tal-frott skond id-definizzjoni f' taqsima I.1(a) iridu jkunu ġew mifruda minn dak il-meraq waqt l-ipproċessar, filwaqt izda li toghma, polpa u ċelluli rrestawrati lill-meraq tal-frott skond it-tifsira f' taqsima I.1(b) jistgħu wkoll ikunu ġejjin minn meraq tal-frott tal-istess xorta. Għal meraq tal-gheneb biss, jistgħu jiġu rrestawrati mlieh ta' aċidi tartariċi.

– Għall-prodotti mfissra f' taqsima I.1, 2 u 3, hlief għal meraq tal-langas u tal-gheneb, hija permessa ż-żieda ta' forom ta' zokkor:

- sabiex tiġi regolata toghma aċiduża, il-kwantità ta' forom ta' zokkor miżjuda, espressa bhala materjal xott, ma tistax taqbeż 15 g għal kull litru ta' meraq,

- sabiex tinghata toghma helwa, il-kwantità ta' forom ta' zokkor miżjuda, espressa bhala materjal xott, ma għandux jaqbeż 150 g għal kull litru ta' meraq

b' dan iżda illi l-ammont totali ta' zokkor miżjud kemm sabiex jirregola toghma aċiduża kif ukoll sabiex jagħti toghma helwa ma għandux jaqbeż 150 g għal kull litru.

– Għall-prodotti mfissra f' taqsima I.1, 2, 3 u 4, sabiex tiġi rregolata toghma aċiduża, hija awtorizzata ż-żieda ta' meraq tal-lumi u/jew meraq tal-lumi kkonċentrat sa 3 g għal kull litru ta' meraq, espressi bhala aċidu ċitriku minghajr ilma.

– Id-diossidu tal-karbonju huwa awtorizzat bhala ingredjent.

Iż-żieda ta' forom ta' zokkor flimkien ma' meraq tal-lumi, kemm jekk ikkonċentrat kemm jekk le, jew ta' aġenti aċidifikanti skond kif permess mir-Regolamenti ta' l-2003 dwar Additivi Permessi biex jintużaw ma' l-Ikel, lill-istess meraq tal-frott, hija projbita.

2. Trattamenti u Sustanzi Awtorizzati

- Proċessi mekkaniċi ta' estrazzjoni
- Il-proċessi fiżiċi tas-soltu, inkluż estrazzjoni in-line bl-ilma (diffużjoni) tal-parti li tittiekel ta' frott minbarra l-gheneb għall-manifattura ta' meraq tal-frott ikkonċentrat, sakemm il-meraq tal-frott ikkonċentrat hekk meħud jikkonforma ma' taqsima I.1.
- Għal meraq tal-gheneb, fejn saret sulfitazzjoni permezz ta' diossidu tal-kubrit, hija permessa d-disulfitazzjoni permezz ta' mezzi fiżiċi, sakemm il-kwantità totali ta' SO₂ preżenti fil-prodott finali ma taqbix 10 mg/l.
- Enzimi pektolitiċi.
- Enzimi proteolitiċi.
- Enzimi amilolitiċi.
- Ġelatina li tittiekel.
- *Tannins*.
- Bentonit.
- Aeroġel tas-silikon.
- *Charcoal*.
- Aġenti kimikament inerti li jghinu t-tisfija u l-preċipitazzjoni (eż.: perlit, diatomit maħsul, ċelluloża, poliamid li ma jinhallx, *polyvinylpolypyrrolidone*, polistirene), li jikkonformaw mal-liġijiet rilevanti dwar materjali u artikoli intiżi sabiex jiġu f' kuntatt ma' hwejjeġ ta' l-ikel.
- Sustanzi kimikament inerti li jghinu l-adżorbiment u li jikkonformaw mal-liġijiet rilevanti dwar materjali u artikoli intiżi sabiex jiġu f' oġġetti ta' l-ikel, u li jintużaw sabiex jitnaqqas il-kontenut ta' limonojdi u narigin ta' meraq taċ-ċitru mingħajr ma dan jolqot b'mod sostanzjali l-glukosidi limonojdi, aċidu, forom ta' zokkor (inkluż oligosakkaridi) jew kontenut ta' minerali.

IT-TIENI SKEDA

Definizzjonijiet ta' Materja Prima

Ghall-finijiet ta' dawn ir-regolamenti, għandhom japplikaw id-definizzjonijiet li ġejjin:

1. Frott

Kull xorta ta' frott. Għall-finijiet ta' dawn ir-regolamenti, it-tadam ma huwiex meqjus bhala frott.

2. Pura tal-frott

Il-prodott mhux iffermentat iżda li jista' jiffermenta magħmul billi tinghadda minn passatur il-parti li tittiekel ta' frott shih jew imqaxxar minghajr ma jitnehha l-meraq.

3. Pura kkonċentrata tal-frott

Il-prodott magħmul minn pura tal-frott permezz tat-tnehhija fizika ta' proporzjon speċifiku tal-kontenut ta' ilma tiegħu.

4. Zokkor

Għall-produzzjoni ta' :

(a) nektar tal-frott:

– zokkor skond id-definizzjoni fid-Direttiva tal-Kunsill 2001/111/EC ta' 1-20 ta' Diċembru 2001 dwar ċerta forom ta' zokkor intiżi għal konsum mill-bniedem,

– ġulepp tal-fruttożju,

– zokkor meħud minn frott:

(b) meraq tal-frott magħmul minn konċentrat:

– zokkor skond id-definizzjoni fid-Direttiva 2001/111/EC,

– ġulepp tal-fruttożju:

(ċ) meraq tal-frott: il-forom ta' zokkor msemmija f'(b) u li fihom anqas minn 2 % ilma.

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5. Ghasel:

Il-prodott skond id-definizzjoni fid-Direttiva tal-Kunsill 2001/110/EC ta' 1-20 ta' Dicembru 2001 dwar l-ghasel.

6. Polpa jew ċelluli

Il-prodotti mehudin mill-partijiet li jittieklu ta' frott ta' l-istess xorta minghajr ma jitnehha l-meraq. B'żieda ma' dan, għal frott taċ-ċitru, polpa jew ċelluli huma l-boroż tal-meraq mehuda mill-endokarpu.

IT-TIELET SKEDA

Ismijiet Partikolari għal Ċerti Prodotti msemmija fl-Ewwel Skeda

L-ismijiet riżervati f'din l-Iskeda għandhom japplikaw mingħajr hsara għall-provvedimenti dwar lingwi permessi, kif imsemmija fir-regolament 18(1) tar-Regolamenti ta' l-2002 dwar Twahhil ta' Tikketti, Preżentazzjoni u Reklamar ta' Hwejjeg ta' l-Ikel.

(a) 'succo e polpa', għal nektar tal-frott magħmulin esklużivament minn purea tal-frott u/jew purea tal-frott ikkoncentrata:

(b) 'mosto', sinonimu ta' meraq ta' l-gheneb.

Provvedimenti Speċjali dwar Nektar tal-Frott

Nektar tal-frott magħmul minn	Kontenut minimu ta' meraq u/jew purea (% tal-volum tal-prodott lest)
<p>I. Frott b' meraq aċiduz li ma jittiekilx fl-istat naturali</p> <p><i>Passion fruit</i> 25</p> <p><i>Quito naranjillos</i> 25</p> <p><i>Blackcurrants</i> 25</p> <p><i>Whitecurrants</i> 25</p> <p><i>Redcurrants</i> 25</p> <p><i>Gooseberries</i> 30</p> <p><i>Sallow-thorn berries</i> 25</p> <p><i>Sloes</i> 30</p> <p>Ghanbaqar 30</p> <p><i>Quetsches</i> 30</p> <p><i>Rowanberries</i> 30</p> <p><i>Rose hips</i> 40</p> <p>Ċirasa qarsa 35</p> <p>Ċirasa ohra 40</p> <p><i>Bilberries</i> 40</p> <p><i>Elderberries</i> 50</p> <p><i>Raspberries</i> 40</p> <p>Berquq 40</p> <p>Frawli 40</p> <p>Tut/ċawsli 40</p> <p><i>Cranberries</i> 30</p> <p>Sfargel 50</p> <p>Lumi u lumicell 25</p> <p>Frott iehor f'din il-kategorija 25</p>	
<p>II. Frott bil-polpa jew b' toġhma qawwija b' kontenut baxx ta' aċidu, b' meraq li ma jittiekilx fl-istat naturali</p> <p>Mango 25</p> <p>Banana 25</p> <p>Guava 25</p> <p>Papaja 25</p> <p><i>Lychees</i> 25</p>	

L.N. 301 of 2004

**FOOD SAFETY ACT
(CAP. 449)**

Fruit Juices and Similar Products Regulations, 2004

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister of Health, the Elderly and Community Care has made the following regulations:-

Citation and coming into force.

1. The title of these regulations is the Fruit Juices and Similar Products Regulations, 2004.

1.1 These regulations implement the provisions of Council Directive 2001/112/EEC relating to fruit juices and certain similar products intended for human consumption.

2. These regulations shall come into force on 1st June, 2004 provided that:

2.1 products falling within the scope of these regulations which do not conform with these regulations but which conform with the provisions of the Fruit Juices and Similar Products Order (L.N. 242 of 1998), may be placed on the market until the 12th July 2004;

2.2 products falling within the scope of these regulations which do not conform with these regulations but which conform with the provisions of the Fruit Juices and Similar Products Order (L.N. 242 of 1998), and which were labelled before the 12th July 2004, may continue to be marketed until stocks are exhausted.

Applicability

3.1 These regulations shall apply to the products defined in the First Schedule.

3.2 These regulations shall not preclude the possibility of addition of vitamins and minerals to the products defined in part I of the First Schedule to these regulations.

Labelling of products (L.N. 5 of 2002).

4.1 The Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002, shall apply to the products defined in the First Schedule, subject to the following conditions:

4.1.1 (a) The product names listed in the First Schedule shall apply only to the products referred to therein and shall,

without prejudice to subparagraph (b), be used in trade to designate them.

(b) As an alternative to the product names referred to in subparagraph (a), the Third Schedule provides a list of particular designations. These designations may be used in the language and under the conditions laid down in the Third Schedule.

4.1.2 If the product comes from a single kind of fruit, the name of the latter shall be substituted for the word 'fruit'.

4.1.3 For products manufactured from two or more fruits, except where lemon juice is used under the conditions laid down in part II.1 of the First Schedule, the product names shall be supplemented by a list of the fruits used, in descending order of the volume of the fruit juices or purées included. However, in the case of products manufactured from three or more fruits, the indication of the fruits used may be replaced by the words 'several fruits' or a similar wording, or by the number of fruits used.

4.1.4 For fruit juices which have been sweetened by the addition of sugars, the sales name shall include the word 'sweetened' or 'with added sugar', followed by an indication of the maximum quantity of sugar added, calculated as dry matter and expressed in grams per litre.

4.1.5 The restoration of the products defined in part I of the First Schedule to their original state, by means of the substances strictly necessary for this operation, shall not entail an obligation to enter on the labels a list of the ingredients used for this purpose. The addition to fruit juice of extra pulp or cells as defined in the Second Schedule shall be indicated on the labelling.

4.1.6 Without prejudice to paragraphs 8(2) and 8(5) of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002, for mixtures of fruit juice and fruit juice from concentrate, and for fruit nectar obtained entirely or partly from one or more concentrated products, the labelling shall bear the words 'made with concentrate(s)' or 'partially made with concentrate(s)', as appropriate. That information shall be entered close to the product name, standing out well from any background, in clearly visible characters.

4.1.7 For fruit nectars, the labelling shall indicate the minimum content of fruit juice, fruit purée or any mixture of those ingredients, by the declaration 'fruit content:% minimum'. That information shall be located in the same field of vision as the product name.

4.2 The labelling of concentrated fruit juice referred to in part I point 2 of the First Schedule not intended for delivery to the final consumer shall bear a reference indicating the presence and quantity of added sugars, or added lemon juice or acidifying agents as permitted by the Permitted Food Additives Regulations, 2003 (L.N. 347 of 2003). This reference shall appear on the packaging, on a label attached to the packaging or on an accompanying document.

Authorised
treatments and
substances

5.1 Without prejudice to the Additives in Food Regulations, 1994 (L.N. 89 of 1994), only the treatments and substances listed in part II of the First Schedule and the raw materials complying with the Second Schedule may be used to manufacture the products defined in part I of the First Schedule. Moreover, fruit nectars shall comply with the provisions of the Fourth Schedule.

FIRST SCHEDULE**Product Names, Definitions of Products and Characteristics****I. DEFINITIONS****1. (a) Fruit juice**

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. Flavour, pulp and cells from the juice which are separated during processing may be restored to the same juice. In the case of citrus fruits, the fruit juice must come from the endocarp. Lime juice, however, 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.

(b) Fruit juice from concentrate

The product obtained by replacing in the concentrated fruit juice water extracted from that juice during concentration, and 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 of fruit juice of the same kind. The water added must display appropriate characteristics, particularly from the chemical, microbiological and organoleptic viewpoints, in such a way as to guarantee the essential qualities of the juice. The product thus obtained must display organoleptic and analytical characteristics at least equivalent to those of an average type of juice obtained from fruits of the same kind within the meaning of (a).

2. Concentrated fruit juice

The product obtained from fruit juice of one or more kinds by the physical removal of a specific proportion of the water content. Where the product is intended for direct consumption that removal will be of at least 50 %.

3. Dehydrated/powdered fruit juice

The product obtained from fruit juice of one or more kinds by the physical removal of virtually all the water content.

4. Fruit nectar

(a) The fermentable but unfermented product obtained by adding water and sugars and/or honey to the products defined in points 1, 2 and 3, to fruit puree or to a mixture of those products, that product, moreover, meeting the requirements of the Fourth Schedule. The addition of sugars and/or honey is

permitted up to 20 % of the total weight of the finished product. Where fruit nectars are manufactured without added sugar or with low energy value, sugars may be replaced wholly or partially by sweeteners, in accordance with the Sweeteners for Use in Foodstuffs Regulations, 2000 (L.N. 268 of 2000).

(b) By way of derogation from (a), fruits listed in parts II and III of the Fourth Schedule and apricots can be used, individually or mixed together, to manufacture nectars without the addition of sugar, honey and/or sweeteners.

II. AUTHORISED INGREDIENTS, TREATMENTS AND SUBSTANCES

1. Authorised ingredients

— Pursuant to regulation 2, the addition of vitamins and minerals is authorised in the case of the products defined in Part I, subject to the Nutrition Labelling Regulations, 1998 (L.N. 247 of 1998).

— Flavour, pulp and cells restored to fruit juice defined in part I.1(a) must have been separated from that juice during processing, whereas flavour, pulp and cells restored to fruit juice defined in part I.1(b) may also be from fruit juice of the same kind. For grape juice only, salts of tartaric acids may be restored.

— For products defined in part I.1, 2 and 3, other than pear or grape juice, the addition of sugars is authorised:

- for regulating acidic taste, the quantity of sugars added, expressed as dry matter, may not exceed 15 g per litre of juice,
- for sweetening purposes, the quantity of sugars added, expressed as dry matter, may not exceed 150 g per litre of juice

provided that the total amount of sugar added for both regulating acidic taste and sweetening purposes may not exceed 150 g per litre.

— For products defined in part I.1, 2, 3 and 4, in order to regulate acidic taste, the addition of lemon juice and/or concentrated lemon juice up to 3 g per litre of juice, expressed as anhydrous citric acid, is authorised.

— Carbon dioxide, as an ingredient, is authorised.

The addition of both sugars and lemon juice, whether concentrated or not, or acidifying agents as permitted by the Permitted Food Additives Regulations, 2003, to the same fruit juice is prohibited.

2. Authorised treatments and substances

— Mechanical extraction processes.

— The usual physical processes, including in-line water extraction (diffusion) of the edible part of fruits other than grapes for the manufacture of concentrated fruit juices, provided that the concentrated fruit juices thus obtained comply with part I.1.

— For grape juice, where sulfitation with sulphur dioxide of the grapes has been used, desulfitation by physical means is authorised, provided that the total quantity of SO₂ present in the final product does not exceed 10 mg/l.

— Pectolytic enzymes.

— Proteolytic enzymes.

— Amylolytic enzymes.

— Edible gelatine.

— Tannins.

— Bentonite.

— Silicon aerogel.

— Charcoal.

— Chemically inert filtration adjuvant and precipitation agents (e.g. perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpolypyrrolidone, polystyrene), which comply with the relevant legislation on materials and articles intended to come into contact with foodstuffs.

— Chemically inert adsorption adjuvants which comply with the relevant legislation on materials and articles intended to come into contact with foodstuffs, 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.

SECOND SCHEDULE

Definitions of Raw Materials

For the purposes of these regulations, the following definitions shall apply:

1. Fruit

All fruits. For the purposes of these regulations, tomatoes are not regarded as fruit.

2. Fruit purée

The fermentable but unfermented product obtained by sieving the edible part of whole or peeled fruit without removing the juice.

3. Concentrated fruit purée

The product obtained from fruit purée by the physical removal of a specific proportion of its water content.

4. Sugars

For the production of:

(a) fruit nectars:

— sugars as defined by Council Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption,

— fructose syrup,

— sugars derived from fruits;

(b) fruit juice from concentrate:

— sugars as defined by Directive 2001/111/EC,

— fructose syrup;

(c) fruit juices: the sugars listed in (b) containing less than 2 % water.

5. Honey:

The product defined by Council Directive 2001/110/EC of 20 December 2001 relating to honey.

6. Pulp or cells

The products obtained from the edible parts of fruit of the same kind without removing the juice. Furthermore, for citrus fruit, pulp or cells are the juice sacs obtained from the endocarp.

THIRD SCHEDULE

Particular Designations for Certain Products Listed in the First Schedule

The reserved terms in this Schedule shall apply without prejudice to the provisions on permitted languages laid down in regulation 18(1) of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002.

- (a) 'succo e polpa', for fruit nectars obtained exclusively from fruit puree and/or concentrated fruit puree;
- (b) 'mosto', synonym of grape juice.

FOURTH SCHEDULE

Special Provisions relating to Fruit Nectars

Fruit nectars made from	Minimum juice and/or purée content (% by volume of finished product)
I. 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
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. 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

Fruit nectar made from	Minimum juice and/or purée content (% by volume of finished product)
Sugar apples	25
Pomegranates	25
Cashew fruits	25
Spanish plums	25
Umbu	25
Other fruits belonging to this category	25
III. Fruits with juice palatable in the natural state	
Apples	50
Pears	50
Peaches	50
Citrus fruits except lemons and limes	50
Pineapples	50
Other fruits belonging to this category	50

