
STATUTORY RULES OF NORTHERN IRELAND

2003 No. 305

FOOD

**Fruit Juices and Fruit Nectars
Regulations (Northern Ireland) 2003**

Made - - - - 12th June 2003

Coming into operation 21st July 2003

**FRUIT JUICES AND FRUIT NECTARS
REGULATIONS (NORTHERN IRELAND) 2003**

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SCHEDULE 1 RESERVED DESCRIPTIONS FOR DESIGNATED PRODUCTS

- SCHEDULE 2 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...
 3. Concentrated fruit purée, being the product obtained from fruit purée...
 4. Sugars, being – (a) in the preparation of fruit nectars...
 5. Honey, being the product defined as “honey” in Council Directive...
 6. Pulp or cells, being – in respect of citrus fruit,...

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

- SCHEDULE 3 ADDITIONAL INGREDIENTS PERMITTED IN PARTICULAR DESIGNATED PRODUCTS
1. Vitamins and minerals may be added to any designated product....
 2. In grape juice, salts of tartaric acids may be restored....
 3. In fruit juice, concentrated fruit juice, fruit juice from concentrate,...
 4. In any designated product, for the purpose of regulating acidic...
 5. In any designated product, carbon dioxide may be added.
 6. In any designated product, any substance permitted pursuant to Council...
- SCHEDULE 4 PERMITTED TREATMENTS AND ADDITIONAL SUBSTANCES
1. Treatments
 2. The usual physical processes (being those included in that description...
 3. In the production of grape juice where sulfitation of the...
 4. Additional substances
 5. Proteolytic enzymes.
 6. Amylolytic enzymes.
 7. Edible gelatine.
 8. Tannins.
 9. Bentonite.
 10. Silicon aerogel.
 11. Charcoal.
 12. Chemically inert filtration adjuvant and precipitation agents, including perlite, washed...
 13. Chemically inert adsorption adjuvants which comply with the said Community...
- SCHEDULE 5 MINIMUM JUICE AND PUREE CONTENT OF FRUIT NECTARS
- Explanatory Note