

SCHEDULE 1

Regulation 2(1)

RESERVED DESCRIPTIONS FOR DESIGNATED PRODUCTS

<i>Column 1</i> <i>Reserved Descriptions</i>	<i>Column 2</i> <i>Designated Products</i> >
<p>In the descriptions listed in items 1 to 5 below–</p>	
<p>(a) if the product is manufactured from a single kind of fruit the name of that fruit shall be substituted for the word “fruit”;</p> <p>(b) subject to sub-paragraph (c), if the product is manufactured from two or more kinds of fruit (excluding the use of one or both of lemon juice or concentrated lemon juice where this is in accordance with the authorisation described in paragraph 5 of Schedule 3) the reserved description shall be supplemented by the names of the fruits used, in descending order of the volume (calculated as unconcentrated juice or purée) of the juice or purée included from each kind of fruit;</p> <p>(c) if the product is manufactured from three or more kinds of fruit, then the reserved description may, as an alternative to sub-paragraph (b), be supplemented by the words “several fruits” or by similar wording, or by the number of the kinds of fruit used.</p>	
<p><b>1. Fruit juice</b></p>	<p>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 and where–</p> <p>(a) flavour, pulp and cells from the juice which are separated during processing may be restored to the same juice;</p> <p>(b) in the case of citrus fruits other than limes, the juice must come from the endocarp; and</p> <p>(c) in the case of limes, the juice 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.</p>
<p><b>2. Concentrated fruit juice</b></p>	<p>The product obtained from fruit juice of one or more kinds by the physical removal of a specific proportion of its water content. Where the product is intended for direct consumption</p>

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	the proportion of water content removed must be at least 50%.
3. Fruit juice from concentrate	<p>The product obtained by replacing, in concentrated fruit juice, water extracted from that juice during concentration, and by 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 fruit juice of the same kind and where—</p> <ul style="list-style-type: none"> <li>(a) the water added must display such chemical, microbiological, organoleptic and, if appropriate, other characteristics as will guarantee the essential qualities of the juice; and</li> <li>(b) the product must display organoleptic and analytical characteristics at least equivalent to those of an average type of fruit juice obtained from fruit or fruits of the same kind.</li> </ul>
4. Dehydrated or powdered fruit juice	The product obtained from fruit juice of one or more kinds by the physical removal of virtually all of its water content.
5. Fruit nectar	<p>The fermentable but unfermented product obtained by adding water and (in an amount not exceeding 20% of the total weight of the finished product) any one or more of—</p> <ul style="list-style-type: none"> <li>(a) sugars;</li> <li>(b) sweeteners; or</li> <li>(c) honey,</li> </ul> <p>to—</p> <ul style="list-style-type: none"> <li>(i) fruit juice;</li> <li>(ii) concentrated fruit juice;</li> <li>(iii) fruit juice from concentrate;</li> <li>(iv) dehydrated fruit juice;</li> <li>(v) powdered fruit juice;</li> <li>(vi) a fruit purée; or</li> <li>(vii) to any mixture of products in (i) to (vi) above,</li> </ul> <p>such product to meet the minimum content requirement (as to fruit juice, fruit purée, or a mixture of such juice and purée) specified in Schedule 5, and where sweeteners are also used their use is to be in accordance with the requirements of Directive 94/35/EC of the European Parliament and of the Council on sweeteners for use in foodstuffs<sup>(1)</sup>.</p>

(1) O.J. No. L 237, 10.9.94, p.3, as amended by Directive 96/83/EC (O.J. No. L 48, 19.2.97, p.16).

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<i>Column 1</i> <i>Reserved Descriptions</i>	<i>Column 2</i> <i>Designated Products&gt;</i>
	Where the kind of fruit used is any one or more of apricots or the fruits listed in Part II and III of Schedule 5, the product may be manufactured without the addition of any sugars, sweeteners or honey.