SCHEDULE

Regulation 2(6)

"SCHEDULE 6

Regulation 2 and Schedule 1

MINIMUM BRIX LEVELS FOR FRUIT JUICES FROM CONCENTRATE

Column 1	Column 2	Column 3
Fruit's Common Name	Botanical Name	Minimum Brix level for fruit juices from concentrate (i.e. for reconstituted fruit juice and reconstituted fruit purée)
Apple (*)	Malus domestica Borkh.	11.2
Apricot (**)	Prunus armeniaca L.	11.2
Banana (**)	Musa sp.	21.0
Blackcurrant (*)	Ribes nigrum L.	11.6
Grape (*)	Vitis vinifera L. or hybrids thereof Vitis labrusca L. or hybrids thereof	15.9
C		10.0
Grapefruit (*)	Citrus x paradise Macfad.	10.0
Guava (**)	Psidium guajava L.	9.5
Lemon (*)	Citrus limon (L.) Burm.f.	8.0
Mandarin (*)	Citrus reticulataBlanco	11.2
Mango (**)	Mangifera indica L.	15.0
Orange (*)	Citrus sinensis (L.) Osbeck	11.2
Passion Fruit (*)	Passiflora edulis Sims	13.5
Peach (**)	Prunus persica (L.) Batsch var. Persica	10.0
Pear (**)	Pyrus communis L.	11.9
Pineapple (*)	Ananas comosus (L.) Merr.	12.8
Raspberry (*)	Rubus idaeus L.	7.0
Sour Cherry (*)	Prunus cerasus L.	13.5
Strawberry (*)	Fragaria x ananassa Duch.	7.0

Notes:

1. If a juice from concentrate is manufactured from a fruit not mentioned in the above list, the minimum Brix level of the reconstituted juice shall be the Brix level of the juice as extracted from the fruit used to make the concentrate.

Status: This is the original version (as it was originally made).

- 2. For those products marked with an asterisk (*), which are produced as a juice, a minimum relative density is determined as such in relation to water at 20/20 °C.
- 3. For those products marked with two asterisks (**), which are produced as a purée, only a minimum uncorrected Brix reading (without correction of acid) is determined.
- 4. In respect of blackcurrant, guava, mango and passion fruit, the minimum Brix levels only apply to reconstituted fruit juice and reconstituted fruit purée produced in the EU."