
STATUTORY INSTRUMENTS

2013 No. 2775

FOOD, ENGLAND

The Fruit Juices and Fruit Nectars (England) Regulations 2013

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Coming into force 20th November 2013

**THE FRUIT JUICES AND FRUIT NECTARS
(ENGLAND) REGULATIONS 2013**

1. Citation, application, commencement and expiry
 2. Definitions of “fruit juice” and similar products
 3. General interpretation
 4. Use of the name fruit juice
 5. Use of the name fruit juice from concentrate
 6. Use of the name concentrated fruit juice
 7. Use of the name water extracted fruit juice
 8. Use of the name dehydrated fruit juice and powdered fruit juice
 9. Use of the name fruit nectar
 10. Indication of kinds of fruits used
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 12. Labelling of a fruit juice partially made from concentrate
 13. Labelling of concentrated fruit juice not intended for delivery to the final consumer
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 19. Application of other provisions of the Act
 20. Revocations
 21. Consequential amendments
 22. Transitional provisions
 23. Review
- Signature

SCHEDULE 1 — Ambulatory references

SCHEDULE 2 — Specification for fruit juice

1. Fruit juice is the fermentable but unfermented product obtained from...
2. As well as the product mentioned in paragraph 1, and...
3. In the case of citrus fruits, except for lime, the...
4. In the case of lime juice, the fruit juice must...
5. Where a juice is processed from a fruit with pips,...
6. Paragraph 5 does not apply in a case where parts...
7. Fruit juice may be mixed with fruit purée in the...
8. No treatment, except for an authorised treatment, may be used...
9. The Brix level of the product must be the Brix...

SCHEDULE 3 — Specification for fruit juice from concentrate

1. Fruit juice from concentrate is the product obtained by reconstituting...
2. In a case where a fruit juice from concentrate is...
3. In a case where a fruit juice from concentrate is...
4. The product must be prepared by suitable processes that maintain...
5. In the production of the product, concentrated fruit juice, or...
6. As well as the ingredients mentioned in paragraphs 1 and...
7. No treatment, except for an authorised treatment, may be used...
8. Any reference to a Brix level in this Schedule is...

SCHEDULE 4 — Specification for concentrated fruit juice

1. Concentrated fruit juice is the product obtained from fruit juice...
2. Where the product is intended for direct consumption, the proportion...
3. As well as the ingredients mentioned in paragraph 1, the...
4. No treatment, except for an authorised treatment, may be used...

SCHEDULE 5 — Specification for water extracted fruit juice

1. Water extracted fruit juice is the product obtained by diffusion...
2. As well as the ingredients mentioned in paragraph 1, the...
3. No treatment, except for an authorised treatment, may be used...

SCHEDULE 6 — Specification for dehydrated fruit juice and powdered fruit juice

1. Dehydrated fruit juice or powdered fruit juice is the product...
2. As well as the ingredients mentioned in paragraph 1, the...
3. No treatment, except for an authorised treatment, may be used...

SCHEDULE 7 — Specification for fruit nectar

PART 1 — General specification for fruit nectar

1. Fruit nectar is the fermentable but unfermented product that is...
2. The juices are— (a) fruit juice; (b) fruit juice from...
3. The substances are— (a) sugars, and (b) honey.
4. The amount of sugars or honey, or sugars and honey,...
5. The product must contain the minimum content of fruit juice,...
6. Where the product is manufactured without added sugar or with...
7. As well as the ingredients mentioned in paragraphs 1, 2,...
8. No treatment, except for an authorised treatment, may be used...

PART 2 — Minimum juice and purée content of fruit nectars

SCHEDULE 8 — Authorised additional ingredients

1. Any vitamin or mineral authorised in accordance with Regulation (EC)...
2. Any food additive authorised in accordance with Regulation 1333/2008.
3. Any one or more of the following juices (expressed as...

SCHEDULE 9 — Authorised additional substances

1. The following enzyme preparations meeting the requirements of Regulation (EC)...
2. Edible gelatine.
3. Tannins.
4. Silica sol.
5. Charcoal.
6. Nitrogen.
7. Bentonite as an adsorbent clay.
8. Chemically inert filtration aids and precipitation agents, including perlite, washed...
9. Chemically inert adsorption aids which comply with Regulation 1935/2004 and...

SCHEDULE 10 — Authorised treatments

1. Mechanical extraction processes.
2. The usual physical processes, including in-line water extraction (diffusion) of...
3. In the production of grape juice where sulphitation of the...

SCHEDULE 11 — Alternative designations for fruit juice

SCHEDULE 12 — Alternative designations for fruit nectar

SCHEDULE 13 — Minimum Brix levels for a fruit juice from concentrate

SCHEDULE 14 — Application of other provisions of the Act

SCHEDULE 15 — Consequential amendments

1. Amendment of the Food Labelling Regulations 1996
2. Amendment of the Education (Nutritional Standards and Requirements for School Food) (England) Regulations 2007

Explanatory Note