(8) Fruit Products

THE AGRICULTURAL PRODUCE (GRADING AND MARKING) (FRUIT PRODUCTS) REGULATIONS, 1937, DATED AUGUST 10, 1937, MADE BY THE MINISTER OF AGRICULTURE AND FISHERIES AS TO GRADE DESIGNATIONS AND GRADE DESIGNATION MARKS FOR FRUIT PRODUCTS.

1937 No. 788

In exercise of the powers conferred on him by the Agricultural Produce 18 & 19 Geo. (Grading and Marking) Acts, 1928 and 1931, the Minister of Agriculture 5. c. 19. and Fisheries hereby makes the following Regulations :-- 21 & 22 Geo.

21 & 22 Geo. 5. c. 40.

1. Grade designations to indicate the quality of fruit juices, fruit Prescription concentrates, fruit juice syrups and aerated fruit beverages produced of grade in England or Wales from fruit grown in the United Kingdom shall be designations. as follows :--

SELECT FRUIT JUICE SELECT FRUIT CONCENTRATE SELECT FRUIT JUICE SYRUP SELECT FRUIT JUICE SYRUP (MILK SHAKE GRADE) SELECT AERATED FRUIT BEVERAGE Prescription of grade designation marks. 2. A grade designation mark shall be one of the grade designations specified in regulation 1 above, associated with the words "Empire Buying Begins at Home" and with the following mark, namely, a map of England and Wales in silhouette with the words "Produce of England and Wales" inscribed in a circle placed centrally in the map within which circle is a design representing the Union Jack, and which is more particularly described in the Second Schedule hereto.

Date of coming into operation and revocation.

Short Title.

3. These Regulations shall come into operation on the 10th August, 1937, on which date the Agricultural Produce (Grading and Marking) (Fruit Juice Syrups) Regulations, 1936,(a) shall be revoked, but without prejudice to anything done thereunder before the date of coming into operation of these Regulations.

4. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Fruit Products) Regulations, 1937.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this 10th day of August, 1937.

(L.S.)

Donald Fergusson,

Secretary.

SCHEDULE I

FRUIT PRODUCTS PRODUCED IN ENGLAND OR WALES FROM FRUIT GROWN IN THE UNITED KINGDOM : GRADE DESIGNATIONS AND DEFINITIONS OF QUALITY

(a) General characteristics applicable to all Grades.

The Fruit material used in manufacture shall be produced from clean fruits; it shall be free from extraneous matter and taints.

In the case of a product to which a grade designation is applied bearing the name of one particular kind of fruit, the fruit juice used shall be derived from that kind of fruit only: in the case of a product derived from a blend of the juices of more than one kind of fruit the general designation "Fruit" may be employed, or alternatively the names of the kinds of fruit used may be declared provided that the proportion of juice of each kind of fruit used is not less than 60 per cent. in the case of the fruit named first, and not less than 20 per cent. of any other kind declared.

No sweetening substances, other than sucrose or invert sugar derived from sugar beet or sugar cane, or glucose, shall be used. No artificial flavouring materials may be used.

The alcohol content of the finished product shall not exceed 2 per cent. of proof spirit except in the case of Select Fruit Concentrate; and the finished product shall not contain preservatives or artificial colouring agents other than those permitted under the Public Health (Preservatives etc. in Food) Regulations in force for the time being.

In the case of a finished product the grade designation of which includes the name of one kind of fruit only the flavour shall be identifiable as the flavour of that fruit. In all cases the finished product (including fruit concentrates when suitably diluted for consumption) shall be of good flavour, free from taint and undesirable flavour characteristics including acetic acid discernible as such to the palate, and the colour shall be bright. The finished product shall be clear and free from deposit.

⁽a) S.R. & O. 1936 (No. 745) I, p. 43.

(b) Sp	ecial characteristics applic	able to particular grad	de designations.	
Grade Designation	Special characteristics			
Select Fruit Juice*	The product shall be made from a fruit juice of a specific gravity at 60° F. of not less than 1.025 for strawberry and raspberry juices, 1.035 for apple juice and 1.030 for other fruit juices.	Where the product is sweetened the sweetening sub- stance used shall be only dry crystal- lised sucrose or dry hydrated glucose (dextrose) and the quantity added shall not exceed 14lb. per gallon of fruit juice. The product shall be obtained by the removal of water by any method. If the acidity of the unconcentrated juice exceeds 2.5 per cent. calculated as citric acid, it may be reduced to that figure.	The degree of con- centration, i.e., the ratio of the volume of the original fruit juice to that of the concentrate shall be declared imme- diately after the grade designation on all labels and invoices, and the finished product shall be of the degree of concen- tration so declared.	
Select Fruit Juice Syrup*	The product shall be made from fruit juice of a specific gravity at 60°F. of not less than 1.025 for strawberry and raspberry juices, 1.035 for apple juice and 1.030 for other juices to which dry crystalised sucrose or dry hydrated glucose (dextrose) shall have	The specific gravity at 60°F. of the finished product shall lie between 1.131 and 1.321 provided that where the specific gravity at 60°F. is 1.262 ormore the finished product shall be described as Heavy Syrup.	The acidity of the finished product shall be not less than 1 per cent. calculated as citric acid (pure fruit acids may be added to attain this figure but in such case the acidity shall not exceed 1.5 per cent.).	
Select Fruit Juice Syrup (Milk Shake Grade). *	been added, or from fruit juice of a specific gravity at 60° F. of not less than 1.030 for strawberry and rasp- berry juices, 1.040 for apple juice and 1.035 for other juices to which liquid invert sugar or liquid glucose (containing in either case not more than 16 per cent. by weight of free water) shall have been added.	If the acidity of the fresh fruit juice exceeds 2.5 per cent. calculated as citric acid, it may be reduced to that figure. The specific gravity at 60°F. of the finished pro- duct shall lie be- tween 1.234 and 1.262.	The finished product shall be such that it may be added to fresh milk in the proportion of not less than 1 part of syrup to 9 parts of milk without causing curdling.	

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* See footnote on page 490.

Grade Designation	Special Characteristics		
Select Aerated Fruit Beverage*.	The product shall be made from Select Fruit Juice Syrup of a specific gravity at 60°F. of between 1.234 and 1.262, or alternatively from Select Fruit Juice or Select Fruit Concentrate provided that in either case the fruit and sugar content of the finished pro- duct shall be equiv- alent to that of a finished product derived from Select Fruit Juice Syrup. The product shall have been obtained by the dilution of one of the appro- priate materials with water impreg- nated with carbon dioxide.	The finished product in each bottle, which shall be of a capacity of 6 to 7 fluid ounces (sub- ject to a tolerance of +‡ fluid ounce), shall contain not less than 1‡ fluid ounces of Select Fruit Juice Syrup or of its equiva- lent of sweetened Select Fruit Juice or of sweetened Select Fruit Con- centrate. The spe- cific gravity at 60° F. shall lie be- tween 1.040 and 1.060.	The acidity of the finished product shall be not less than 0.3 per cent. and not greater than 0.5 per cent. calculated as citric acid (pure fruit acids may be added to attain either of these figures).

SCHEDULE I (b)—continued

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* Subject to the provisions of the foregoing paragraph (a), the name of a particular kind of fruit or the names of fruits in a blend may be substituted for the word "Fruit."

SCHEDULE II

GRADE DESIGNATION MARK. See Schedule II, p. 482 above.

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