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WELSH STATUTORY INSTRUMENTS

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**2003 No. 3041 (W.286)**

**FOOD, WALES**

**The Fruit Juices and Fruit Nectars (Wales) Regulations 2003**

*Made* - - - - 26th November 2003

*Coming into force* 28th November 2003

**THE FRUIT JUICES AND FRUIT  
NECTARS (WALES) REGULATIONS 2003**

1. Citation, commencement and application
  2. Interpretation
  3. Scope of Regulations
  4. Reserved descriptions
  5. Labelling and description of designated products
  6. Manner or marking or labelling
  7. Penalties and enforcement
  8. Defence in relation to exports
  9. Application of various provisions of the Food Safety Act 1990
  10. Amendments and revocations
  11. Transitional provision
- Signature

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SCHEDULE	<b>RESERVED DESCRIPTIONS FOR DESIGNATED</b>
1	<b>PRODUCTS</b>
SCHEDULE	<b>PERMITTED RAW MATERIALS IN PREPARATION OF</b>
2	<b>DESIGNATED PRODUCTS</b>
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,...
SCHEDULE	<b>ADDITIONAL INGREDIENTS PERMITTED IN</b>
3	<b>PARTICULAR DESIGNATED PRODUCTS</b>

*Status: This is the original version (as it was originally made).*

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 **PERMITTED TREATMENTS AND ADDITIONAL  
SUBSTANCES**

- 4
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 **MINIMUM JUICE AND PUREE CONTENT OF FRUIT  
NECTARS**

5  
Explanatory Note