SCHEDULE Regulation 7

NEW SCHEDULE 1 TO THE FRUIT JUICES AND FRUIT NECTARS REGULATIONS 1977

"SCHEDULE 1

Regulation 2(1)

MINIMUM QUANTITY OF ACID AND JUICE OR PUREE OR BOTH REQUIRED IN FRUIT NECTAR

Column 1 Fruit from which the product is obtained	Column 2 Minimum quantity of acid expressed as tartaric acid and in grammes per litre of the finished product	Column 3 Minimum quantity of juice or puree or of juice and puree expressed as a percentage of the weight of the finished product
1. Apricots	3	40
Bilberries	4	40
Blackberries	6	40
Blackcurrants	8	25
Cherries (other than sour cherries)	6	40
Cranberries	9	30
Elderberries	7	50
Gooseberries	9	30
Lemons	_	25
Limes	_	25
Mulberries	6	40
Passion fruit (Passiflora edulis)	8	25
Plums	6	30
Quetsches	6	30
Quinces	7	50
Quito Naranjillos (Solanum quitoense)	5	25
Raspberries	7	40
Redcurrants	8	25
Rose hips (fruits of the species rosa)	8	40
Rowanberries	8	30
Sallowthorn berries	9	25
Sloes	8	30
Sour Cherries	8	35

1

Column 1 Fruit from which the product is obtained	Column 2 Minimum quantity of acid expressed as tartaric acid and in grammes per litre of the finished product	Column 3 Minimum quantity of juice or puree or of juice and puree expressed as a percentage of the weight of the finished product
Strawberries	5	40
Whitecurrants	8	25
Any other fruit with acid juice unpalatable in the natural state	_	25
2. Azeroles (Neopolitan Medlars)	_	25
Bananas	_	25
Bullock's Heart (Custard Apple) (Annona reticulata)	_	25
Cashew fruits	_	25
Guavas	_	25
Lychees	_	25
Mangoes	_	35
Papayas	_	25
Pomegranates	_	25
Soursop (Annona muricata)	_	25
Spanish Plums (Spondia purpurea)	_	25
Sugar Apples	_	25
Umbu (Spondias tuberosa aroda)	_	30
Any other low acid, pulpy or highly flavoured fruit with juice unpalatable in the natural state	_	25
3. Apples	3	50
Peaches	3	45
Pears	3	50
Pineapples	4	50
Citrus fruits other than lemons and limes	5	50
Any other fruit with juice palatable in the natural state	_	50"