

(5) Cider

THE AGRICULTURAL PRODUCE (GRADING AND MARKING) (CIDER) REGULATIONS, 1932, DATED AUGUST 24, 1932, MADE BY THE MINISTER OF AGRICULTURE AND FISHERIES AS TO GRADE DESIGNATIONS AND GRADE DESIGNATION MARKS FOR CIDER.

1932 No. 705

18 & 19 Geo. 5. c. 19. In exercise of the powers conferred on him by the Agricultural Produce (Grading and Marking) Acts, 1928 and 1931, the Minister of Agriculture and Fisheries hereby makes the following Regulations :—
21 & 22 Geo. 5. c. 40.

Prescription of grade designations. 1. Grade designations to indicate the quality of cider produced from apples and pears grown in England and Wales shall be as follows :—
SELECT CIDER (CHAMPAGNE PROCESS) or
SELECT CYDER (CHAMPAGNE PROCESS)
SELECT CIDER or SELECT CYDER

and the quality indicated by such grade designations shall be deemed to be as described in columns (2) and (3) of the First Schedule hereto.

Prescription of grade designation marks. 2. A grade designation mark shall be any one of the grade designations specified in Regulation 1 associated with the words " Empire Buying Begins at Home " and 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.

References to previous Regulations. 3. In any certificate issued by the National Mark Committee under the Agricultural Produce (Grading and Marking) (General) Regulations, 1928,(a) authorising the marking of containers of cider with the grade designation marks prescribed by the Agricultural Produce (Grading and Marking) (Cider) Regulations, 1931,(b) references to the latter Regulations shall be construed as references to the present Regulations.

Date of coming into operation. 4. These Regulations shall come into operation on the 24th August, 1932.

Revocation. 5. The Agricultural Produce (Grading and Marking) (Cider) Regulations, 1931,(b) are hereby revoked.

Short title. 6. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Cider) Regulations, 1932.

In Witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this twenty-fourth day of August, 1932.

(L.S.)

H. G. Richardson.

(a) S.R. & O. 1928 No. 674, p. 391 above.

(b) S.R. & O. 1931 (No. 168), p. 13.

SCHEDULE I

Cider made from Apples and Pears grown in England and Wales

GRADE DESIGNATIONS AND CHARACTERISTICS

Grade Designation (1)	General Characteristics (2)	Special Characteristics (3)
SELECT CIDER (CHAMPAGNE PROCESS) or SELECT CYDER (CHAMPAGNE PROCESS)	Produced from clean and reasonably sound cider apples only, or from a suitable blend of clean and reasonably sound high acid and sweet and/or bitter sweet apples and/or of clean and reasonably sound pears only; no concentrated apple juice or other fruit juices to be used; no foreign acids to be permitted; no sweetening substances to be used other than pure beet or pure cane sugar; acetic acid must not be present to the extent that it is discernible as such to the palate; and the total volatile organic acids, not including carbonic acid, present must not exceed 0.20 per cent. expressed as acetic acid; to be free from preservatives and/or artificial colouring agents prohibited by the Public Health (Preservatives, etc., in Food) regulations in force for the time being; to be free from artificial bouquets and essences; to be free from disorders such as ropiness and sickness.	In the process of manufacture (1) the late stages of fermentation must take place in bottle and (2) the deposit must be removed and the removal of deposit must be by the disgorging process after a suitable period of storing. Artificial carbonation is not permitted. To the pure <i>i.e.</i> , undiluted juice or battery diffusion juice of similar gravity, may be added not more than 25 per cent. of its own volume of a syrup made from pure cane or pure beet sugar (the syrup or its constituents may be added at any stage of manufacture). The original gravity of the finished product, whether pure juice cider or a cider to which syrup has been added, must not be less than 1.040 at 60° F.
SELECT CIDER or SELECT CYDER	Produced from clean and reasonably sound cider apples only, or from a suitable blend of clean and reasonably sound high acid and sweet and/or bitter sweet apples and/or of clean and reasonably sound pears only; no concentrated apple juice or other fruit juices to be used; no foreign acids to be permitted other than a <i>maximum</i> proportion of 1.0 grammes per litre (equivalent to 0.16 ounces per imperial gallon) of either tartaric or citric acid; no sweetening substances to	To the pure <i>i.e.</i> , undiluted juice or battery diffusion juice of similar gravity, may be added not more than 25 per cent. of its own volume of a syrup made from pure cane or pure beet sugar (the syrup or its constituents may be added at any stage of manufacture). The original gravity of the finished product, whether pure juice cider or a cider to which syrup has been added, must not be less than 1.040 at 60° F.

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Grade Designation (1)	General Characteristics (2)	Special Characteristics (3)
SELECT CIDER or SELECT CYDER— <i>contd.</i>	be used other than pure beet or pure cane sugar ; acetic acid must not be present to the extent that it is discernible as such to the palate, and the total volatile organic acids, not including carbonic acid, present must not exceed 0.20 per cent. expressed as acetic acid ; to be free from preservatives and/or artificial colouring agents, prohibited by the Public Health (Preservatives, etc. in Food) Regulations, in force for the time being ; to be free from artificial bouquets and essences ; to be free from disorders such as ropiness and sickness.	

SCHEDULE II

GRADE DESIGNATION MARK

The mark hereunder shown shall be a grade designation mark when used in association with a grade designation and with the words "Empire Buying Begins at Home."

