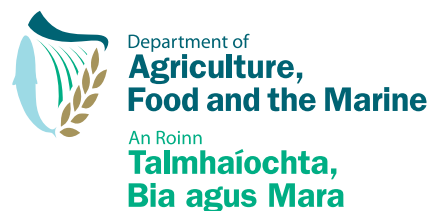


Labelling of Fruit Juices and Related Products

FEBRUARY 2014



This document should not be taken as an authoritative statement or interpretation of the law. It has been produced with the aim of providing informal, non-statutory advice and should be read in conjunction with the Council Directive and the national enforcement Regulations.



Updated legislation can be found at the link below:
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1. Introduction

Council Directive 2001/112/EC relating to fruit juices and certain similar products lays down rules on the production, composition and labelling of these products. These rules have been amended most recently by Directive 2012/12/EU to take into account technical progress in fruit juice processing and the Codex Alimentarius standard for fruit juices and nectars.

Directive 2012/12/EU will apply from 28th October 2013. The amendment introduces new rules on authorised ingredients, such as those pertaining to the addition of sugars which are no longer authorised in fruit juice, fruit juice from concentrate, concentrated fruit juice, water extracted fruit juice, and dehydrated/powdered fruit juice. For this reason, the nutrition claim 'no-added sugar' will no longer be permitted on these products. For the purpose of this Directive, tomatoes have been redefined as a fruit, therefore tomato juice and similar products will now fall under the scope of Directive 2001/112/EC. The compositional requirements of fruit nectar have also been amended and from 28th October 2013, fruit nectars can be produced with, or without the addition of sugars, and/or honey. In addition, the amendment introduces a new category of juice; water extracted fruit juice.

This document takes into account the general labelling requirements for foodstuffs including fruit juices and related products.

In addition to Directive 2001/112/EC as amended, the following legislation should be consulted for specific requirements on food labelling and the production of fruit juices and related products:

- Directive 2000/13/EC on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs transposed into law by S.I. No. 483 of 2002
- Regulation EU No 1169/2011 of 25 October 2011 on the provision of food information to consumers
- Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption transposed into law by S.I. No. 289 of 2003
- Regulation EC No 1333/2008 of 16 December 2008 on food additives
- Council Directive 90/496/EEC of 24 September 1990 on nutrition labelling for foodstuffs transposed into law by S.I. No. 461 of 2009
- Regulation EC No 1925/2006 of 20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods
- Regulation EC No 1924/2006 of 20 December 2006 on nutrition and health claims made on foods
- Directive 2006/125/EC of 5 December 2006 on processed cereal-based foods and baby foods for infants and young children
- Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption

2. Products Covered

Directive 2001/112/EC as amended sets compositional and labelling requirements for six designated products namely:

- Fruit Juice
- Fruit Juice from Concentrate
- Concentrated Fruit Juice
- Water Extracted Fruit Juice
- Dehydrated/Powdered Fruit Juice
- Fruit Nectar

Each of these products must meet the compositional standards laid down in the legislation and may only be marketed under the product name or the designated name.

The Directive also sets out specific rules for labelling each of the six products in addition to the general labelling requirements for pre-packaged goods.

3. Labelling Requirements

Fruit juices and similar products must be labelled in accordance with the general labelling rules (Council Directive 2000/13/EC). However, specific provisions for fruit juices and similar products are adopted in Directive 2001/112/EC. Directive 2001/112/EC lays down common rules governing the composition, use of reserved descriptions, manufacturing specifications and labelling of the products concerned.

As mentioned previously, Directive 2001/112/EC has been amended most recently by Directive 2012/12/EU. Under this amendment, the addition of sugars will no longer be authorised in any of the different categories of fruit juices. Foods placed on the market or labelled before 28th October 2013 in accordance with Directive 2001/112/EC, will be permitted on the market until 28th April 2015. From 28th October 2013 until 28th October 2016, the statement 'From 28 April 2015 no fruit juices contain added sugars' may appear on the label of fruit juice, fruit juice from concentrate, concentrated fruit juice, water extracted fruit juice, and dehydrated/powdered fruit juice. This statement must appear in the same field of vision as the product name.

Council Directive 2000/13/EC provides the current rules for the labelling, presentation and advertising of foodstuffs, Directive 90/496/EEC lays down rules governing nutrition labelling, both of these Directives are repealed by the food information to consumers (FIC) Regulation (EU) No 1169/2011. FIC came into effect on 13th December 2011 and will apply from 13th December 2014, with the exception of mandatory nutrition declaration, which will apply from 13th December 2016.

Foods placed on the market or labelled prior to 13th December 2014, which are compliant with Directive 2000/13/EC but do not comply with the requirements of FIC, may be marketed until the stocks of the foods are exhausted.

Mandatory labelling requirements under Directive 2000/13/EC:

- Name under which the product is sold*, e.g. orange juice or orange juice from concentrate
- List of ingredients (with the exemption of single ingredient foods)
- Quantitative ingredient declaration (QUID) for certain ingredients
- Net quantity*
- Date of minimum durability*
- Special storage instructions or conditions of use
- Name or business name and address of the manufacturer or packager, or of a seller within the EU
- Place of origin of the foodstuffs if its absence might mislead the consumer to a material degree
- Instruction for use where necessary

** These details must appear in the same field of vision.*

Mandatory labelling requirements under FIC (applicable from 13 December, 2014, with some exceptions):

- Name under which the product is sold*
- List of ingredients (with the exemption of single ingredient foods)
- Allergens
- Quantitative ingredient declaration (QUID) for certain ingredients
- Net quantity*
- Date of minimum durability or the 'use-by' date
- Special storage conditions or conditions of use
- Name or business name and address of the food business operator as referred to in Article 8(1)
- Country of origin or place of provenance where provided for in Article 26
- Instructions for use where necessary
- Nutrition information (applicable from 13 December 2016)

**These details must appear in the same field of vision.*

Additional requirements under FIC

Additional requirements under FIC include the following:

- All mandatory information must be printed in characters using a font size equal to or greater than 1.2mm. With the exception of packaging or containers which have the largest surface area of less than 80cm², in such cases the font size must be equal to, or greater than 0.9mm
- Labelling requirements regarding foodstuffs sold via the internet-mandatory information must be available before the purchase is concluded (except date of min durability) and all information must be available upon delivery

Requirements under both Directive 2000/13/EC and FIC

Where a product comprises a single ingredient only, e.g. orange juice without any other ingredients such as added vitamins and minerals, a list of ingredients is not required where the trade name is identical with the ingredient name, or the trade name enables the nature of the ingredient to be clearly identified.

QUID: the percentage quantity of an ingredient or category of ingredients used in the manufacture or preparation of a food is required when the ingredient or category of ingredients concerned is:

- Included in the **name of the food**
- Usually **associated with the name of the food**
- **Emphasised on the label in words, pictures or graphics**
- **Essential to characterise and distinguish the food** from products with which it might be confused because of its name or appearance

The information provided on the label must not mislead the consumer. This would rule out suggestions that the product possesses special characteristics, e.g. statements such as 'low-fat', when in fact, all similar products possess such characteristics.

The name under which the product is sold must include or be accompanied by particulars as to the physical condition of the foodstuff or the specific treatment which it has undergone, in all cases where omission of such information could create confusion in the mind of the purchaser.

Nutritional information

Currently, the provision of nutrition information is voluntary unless a nutrition related claim is made. Under Council Directive 90/496/EEC, nutrition information must be presented in one of two formats, either Group 1 or Group 2 format depending on the nutrient that is the subject of the claim (see *The Labelling of Food in Ireland, 2007* report for more information on this).

From the 13th December 2014 and the 13th December 2016, food businesses which provide nutritional information on a voluntary basis, or where a nutritional and/or a health claim is made, must have a nutritional declaration which complies with FIC. From 13th December 2016, nutritional information will be mandatory for most pre-packaged foodstuffs.

The format of the nutrition table has changed under the FIC Regulation, in so far as the mandatory declaration will be as follows:

- Energy (kj/kcal)
- Fat (g)
- Of which saturates (g)
- Carbohydrate (g)
- Of which sugars (g)
- Protein (g)
- Salt (g)

The declaration for 'carbohydrate' has moved position and is listed after 'fat' and 'saturates' declarations. The current requirement to indicate 'sodium' in the declaration has been replaced by a 'salt' declaration (the figure indicated must be based on the sodium content of the food). The content of the mandatory nutrition declaration as stated above may be supplemented with one or more of the following:

- Monounsaturates (g)
- Polyunsaturates (g)
- Polyols (g)
- Starch (g)
- Fibre (g)

Any of the vitamins or minerals listed in point 1 of Part A of Annex XIII to the Regulation, and present in significant amounts as defined in point 2 of Part A of Annex XIII to the Regulation.

The nutrition labelling rules of FIC can be adopted before 13th December 2014, rather than following the rules laid down in Council Directive 90/496/EEC on nutrition labelling of foodstuffs. Food business operators opting for the nutrition labelling rules of FIC must comply with all of these requirements.

Foods labelled in accordance with FIC can be placed on the market before the 13th December 2014, provided that there is no conflict with the labelling requirements of Directive 2000/13/EC, which continues to apply until 13th December 2014.

Declaration of nutrient values

The declared values must be average values based on:

- (a) The manufacturer's analysis of the food
- (b) A calculation from the known or actual average values of the ingredients used
- (c) A calculation from generally established and accepted data

It is recognised that it is not always possible for foods to contain the exact nutrient levels labelled, due to natural variations and variations from production and during storage.

However, the nutrient content of foods should not deviate substantially from labelled values to the extent that such deviations could lead to consumers being misled. With this in mind, the EU has developed a guidance document on tolerances for the control of compliance of nutrient values declared on a label with EU legislation.*

When ingredients such as additives are used in a product, they must be indicated by their function class, e.g. antioxidant, but must be included in the nutrition content calculation of the product, e.g. when ascorbic acid is used as an antioxidant it must be labelled as such and not as "added Vitamin C". The calculation of the Vitamin C content of a product should include both Vitamin C for nutritive value and ascorbic acid for antioxidant purposes. However, a nutrition claim can only be made on the value of Vitamin C added for nutritional purposes.

[*http://ec.europa.eu/food/food/labellingnutrition/nutritionlabel/guidance_tolerances_december_2012.pdf](http://ec.europa.eu/food/food/labellingnutrition/nutritionlabel/guidance_tolerances_december_2012.pdf)

4. Fruit Juice

Composition of Fruit Juice

Fruit juice is the extracted juice of fruit which has not been concentrated.

- It is obtained from the edible part of the fruit which is sound and ripe.
- It should have the characteristic colour, flavour and taste, typical of the fruit from which it came.
- It can consist of one or more types of fruit.
- It can be fresh or preserved by chilling, or freezing.
- Flavour, pulp, and cells obtained by suitable physical means from the same species of fruit may be restored to the fruit juice.
- In citrus fruit, the juice must come from the endocarp; while lime juice may be obtained from the whole fruit.
- Pips, seeds, peel, and their components must not be incorporated, except in cases where they cannot be removed by good manufacturing practices.
- The mixing of fruit juice with fruit purée is authorised in the production of the fruit juice.
- In the case of juice obtained from just one fruit, the Brix level must be the one of the juice extracted from the fruit and must not be modified, except by blending with the juice of the same species of fruit.
- In the case of juice obtained from two or more fruits, each component can only have its natural Brix level, thus the Brix level from several fruits must be the weighted average Brix level of its components.

Authorised ingredients in fruit juice

- Fruit juice must not contain any additives other than those permitted under category numbers 0 and 14.1.2 of Annex II to Regulation (EC) No 1333/2008 on food additives.
- Vitamins and minerals may be added to fruit juice subject to compliance with Regulation (EC) No 1925/2006. In addition, Directive 2006/125/EC of 5 December 2006, on processed cereal-based foods and baby foods for infants and young children, sets out maximum limits for vitamins, minerals and trace elements if added to fruit juices and nectars.
- Restored flavour, pulp, and cells.
- Lemon and/or lime juice (including concentrated) is used to regulate acidic taste, at levels of up to 3g per litre of juice.
- For grape juice: restored salts of tartaric acids.
- For tomato juice: salt, spices and aromatic herbs.

Authorised treatments and substances for fruit juice

Outlined in Annex I, part II, point 3 of the Directive.

Labelling of Fruit Juice

In addition to the general labelling requirements specified (pages 4-8), the product must be sold under the name fruit juice.

- The name of the fruit species used in the product name must be the common name referred to in Annex V to the Directive. For fruit species not included in Annex V, the botanical name, or common name must apply.
- In the case of a juice obtained from one fruit, the word fruit must be substituted by the name of the fruit used, i.e. apple juice, orange juice etc.
- Where two or more fruits are used, the product name must be **composed** of a list of fruits used in descending order of the volume of the fruit juices, or purées included as indicated in the list of ingredients, e.g. orange, apple and pineapple juice. The only exception is where lemon, and/or lime juice is used to regulate acidic taste (as previously described under authorised ingredients for fruit juice, page 9) and are labelled as “anhydrous citric acid”.
- Where three or more fruits are used, the list of these fruits may be replaced by the words “several fruits”, or similar wording in the product name.
- Where two or more fruits are used in production, the quantity of each fruit used must be expressed as a percentage of the product and must be indicated on the label (QUID).
- The list of ingredients must indicate that pulp or cells have been added, except in the case where this has been done for the purposes of restoring the product to its original state.
- From the 28th October 2013 until 28th October 2016, the statement ‘From 28 April 2015, no fruit juices contain added sugars’ may appear on the label. If used, this statement must appear in the same field of vision as the product name.

5. Fruit Juice from Concentrate

Composition of Fruit Juice from Concentrate

Fruit juice from concentrate is a product which has been obtained by reconstituting concentrated fruit juice with potable water.

- The soluble solids content of the finished product must meet the minimum Brix level for reconstituted juice, as per Annex V to the Directive.
- The minimum Brix level established in Annex V is exclusive of the soluble solids of any added optional ingredients and additives.
- If a juice from concentrate is manufactured from a fruit not mentioned in Annex V; the minimum Brix level of the reconstituted juice must be the Brix level of the juice, as extracted from the fruit used to make the concentrate.
- Flavour, pulp and cells obtained by suitable physical means from the same species of fruit may be restored to the fruit juice from concentrate.
- It must be prepared by a suitable process which maintains the essential physical, chemical, organoleptical, and nutritional characteristics of the juice, from the fruit from which it came.
- The mixing of fruit juice and/or concentrated fruit juice with fruit purée and/or concentrated fruit purée is authorised in the production of fruit juice from concentrate.

Authorised ingredients in fruit juice from concentrate

- Fruit juice from concentrate must not contain any additives other than those permitted under category numbers 0 and 14.1.2 of Annex II to Regulation EC No 1333/2008 on food additives.
- Vitamins and minerals may be added to food subject to compliance with Regulation (EC) No 1925/2006. In addition, Directive 2006/125/EC of 5 December 2006, on processed cereal-based foods and baby foods for infants and young children sets out maximum limits for vitamins, minerals and trace elements if added to fruit juices and nectars.
- Restored flavour, pulp, and cells.
- Lemon and/or lime juice (including concentrated) is used to regulate acidic taste, at levels of up to 3g per litre of juice.
- For tomato juice from concentrate: salt, spices and aromatic herbs.

Authorised treatments and substances in fruit juice from concentrate

Outlined in Annex I, part II, point 3 of the Directive.

Labelling of Fruit Juice from Concentrate

In addition to the general labelling requirements (pages 4-8), this product must be sold under the name **fruit juice from concentrate**.

- The name of the fruit species used in the product name must be the common name referred to in Annex V to the Directive. For fruit species not included in Annex V, the botanical name, or common name must apply.
- In the case of a fruit juice from concentrate obtained from one fruit, the word fruit must be substituted by the name of the fruit used, i.e. apple juice from concentrate, orange juice from concentrate etc.
- Where two or more fruits are used, the product name must be **composed** of a list of fruits used in descending order of the volume of the fruit juices, or purées included as indicated in the list of ingredients, e.g. orange, apple and pineapple juice from concentrate. The only exception is where lemon, and/or lime juice is used to regulate acidic taste (as previously described under authorised ingredients for fruit juice from concentrate, page 11); and are labelled as “anhydrous citric acid”.
- Where three or more fruits are used, the list of these fruits may be replaced by the words “several fruits”, or similar wording in the product name.
- In the case of a mixture of fruit juice and fruit juice from concentrate, the label must bear the words “partially from concentrate(s)”. This information will be close to the product name, standing out well from the background, in clearly visible letters.
- In the above case where a juice contains a mixture of fruit juice and fruit juice from concentrate, the quantity of fruit juice from concentrate used must be expressed as a percentage of the product and must be indicated on the label (QUID).
- Where two or more fruits are used in production, the quantity of each fruit used must be expressed as a percentage of the product and must be indicated on the label (QUID).
- The list of ingredients must indicate that pulp, or cells have been added except in the case where this has been done for the purposes of restoring the product to its original state.
- From the 28th October 2013 until 28th October 2016, the statement ‘From 28 April 2015, no fruit juices contain added sugars’ may appear on the label. If used, this statement must appear in the same field of vision as the product name.

6. Concentrated Fruit Juice

Composition of Concentrated Fruit Juice

Concentrated fruit juice is the product obtained from fruit juice of one or more kinds of fruit by the physical removal of a specific proportion of the water content.

- Where the product is intended for direct consumption, at least 50% of the water content will be removed.
- Flavour, pulp and cells obtained by suitable physical means from the same species of fruit may be restored to the concentrated fruit juice.

Authorised ingredients in concentrated fruit juice

- Concentrated fruit juice must not contain any additives other than those permitted under category numbers 0 and 14.1.2 of Annex II to Regulation EC No 1333/2008 on food additives.
- Vitamins and minerals may be added to concentrated fruit juice subject to compliance with Regulation (EC) No 1925/2006. In addition, Directive 2006/125/EC of 5 December 2006 on processed cereal-based foods and baby foods for infants and young children sets out maximum limits for vitamins, minerals and trace elements if added to fruit juices and nectars.
- Restored flavour, pulp, and cells.
- Lemon and/or lime juice (including concentrated) is used to regulate acidic taste, at levels of up to 3g per litre of juice.

Authorised treatments and substances in concentrated fruit juice

Outlined in Annex I, part II, point 3 of the Directive.

Labelling of Concentrated Fruit Juice

In addition to the general labelling requirements (pages 4-8), this product must be sold under the name **concentrated fruit juice**.

- The name of the fruit species used in the product name must be the common name referred to in Annex V of the Directive. For fruit species not included in Annex V, the botanical name, or common name must apply.
- In the case of a concentrated fruit juice obtained from one fruit, the word fruit must be substituted by the name of the fruit used, i.e. concentrated apple juice, concentrated orange juice etc.
- Where two or more fruits are used, the product name must be **composed** of a list of fruits used in descending order of the volume of the fruit juices, or purées included as indicated in the list of ingredients, e.g. concentrated orange, apple and pineapple juice. The only exception is where lemon, and/or lime juice is used to regulate acidic taste (as previously described under authorised ingredients for concentrated fruit juice, page 13) and are labelled as “anhydrous citric acid”.
- Where three or more fruits are used, the list of these fruits may be replaced by the words “several fruits”, or similar wording in the product name.
- Where two or more fruits are used in production, the quantity of each fruit used must be expressed as a percentage of the product and must be indicated on the label (QUID).
- The labelling of concentrated fruit juice not intended for delivery to the final consumer must mention the presence of, and quantity of added lemon juice, lime juice, or acidifying agents. This reference must appear on the packaging or on the label attached to the packaging, or on the accompanying document.
- The list of ingredients must indicate that pulp or cells have been added, except in the case where this has been done for the purposes of restoring the product to its original state.
- From the 28th October 2013 until 28th October 2016, the statement ‘From 28 April 2015, no fruit juices contain added sugars’ may appear on the label. If used, this statement must appear in the same field of vision as the product name.

7. Water Extracted Fruit Juice

Composition of Water Extracted Fruit Juice

The product obtained by diffusion with water of:

- Pulpy whole fruit whose juice cannot be extracted by any physical means, or
- Dehydrated whole fruit

Authorised ingredients in water extracted fruit juice

- Water extracted fruit juice must not contain any additives other than those permitted under category numbers 0 and 14.1.2 of Annex II to Regulation EC No 1333/2008 on food additives.
- Vitamins and minerals may be added to water extracted fruit juice subject to compliance with Regulation (EC) No 1925/2006. In addition, Directive 2006/125/EC of 5 December 2006, on processed cereal-based foods and baby foods for infants and young children sets out maximum limits for vitamins, minerals and trace elements if added to fruit juices and nectars.
- Lemon and/or lime juice (including concentrated) is used to regulate acidic taste, at levels of up to 3g per litre of juice.

Authorised treatments and substances in water extracted fruit juice

Outlined in Annex I, part II, point 3 of the Directive.

Labelling of Water Extracted Fruit Juice

In addition to the general labelling requirements (pages 4-8), this product must be sold under the name water extracted fruit juice.

- The name of the fruit species used in the product name must be the common name referred to in Annex V to the Directive. For fruit species not included in Annex V, the botanical name, or common name must apply.
- In the case of water extracted fruit juice obtained from one fruit, the word fruit must be substituted by the name of the fruit used, i.e. water extracted apple juice, water extracted orange juice etc.
- Where two or more fruits are used, the product name must be **composed** of a list of fruits used in descending order of the volume of the fruit juices, or purées included as indicated in the list of ingredients e.g. water extracted orange, apple and pineapple juice. The only exception is where lemon, and/or lime juice is used to regulate acidic taste (as described above under authorised ingredients in water extracted fruit juice) and are labelled as “anhydrous citric acid”.
- Where three or more fruits are used, the list of these fruits may be replaced by the words “several fruits”, or similar wording in the product name.
- Where two or more fruits are used in production, the quantity of each fruit used must be expressed as a percentage of the product and must be indicated on the label (QUID)
- From the 28th October 2013 until 28th October 2016, the statement ‘From 28 April 2015, no fruit juices contain added sugars’ may appear on the label. If used, this statement must appear in the same field of vision as the product name.

8. Dehydrated/Powdered Fruit Juice

Composition of Dehydrated/Powdered Fruit Juice

Dehydrated/Powdered fruit juice is the product obtained from fruit juice of one, or more kinds of fruit, by the physical removal of the majority of the water content.

Authorised ingredients in dehydrated/powdered fruit juice

- Dehydrated/Powdered fruit juice must not contain any additives other than those permitted under category numbers 0 and 14.1.2 of Annex II to Regulation EC No 1333/2008 on food additives.
- Vitamins and minerals may be added to dehydrated/powdered fruit juice subject to compliance with Regulation (EC) No 1925/2006. In addition, Directive 2006/125/EC of 5 December 2006, on processed cereal-based foods and baby foods for infants and young children, sets out maximum limits for vitamins, minerals and trace elements if added to fruit juices and nectars.
- Lemon and/or lime juice (including concentrated) is used to regulate acidic taste, at levels of up to 3g per litre of juice.

Authorised treatments and substances in dehydrated/powdered fruit juice

Outlined in Annex I, part II, point 3 of the Directive.

Labelling of Dehydrated/Powdered Fruit Juice

In addition to the general labelling requirements (pages 4-8), this product must be sold under the name **dehydrated/powdered fruit juice**.

- The name of the fruit species used in the product name must be the common name referred to in Annex V to the Directive. For fruit species not included in Annex V, the botanical name, or common name must apply.
- In the case of dehydrated/powdered fruit juice obtained from one fruit, the word fruit must be substituted by the name of the fruit used, i.e. dehydrated/powdered apple juice, dehydrated/powdered orange juice etc.
- Where two or more fruits are used, the product name must be **composed** of a list of fruits used in descending order of the volume of the fruit juices, or purées included as indicated in the list of ingredients, e.g. dehydrated orange, apple and pineapple juice. The only exception is where lemon, and/or lime juice is used to regulate acidic taste (as described above under authorised ingredients for dehydrated/powdered fruit juice, see above) and are labelled as “anhydrous citric acid”.
- Where three or more fruits are used, the list of these fruits may be replaced by the words “several fruits”, or similar wording in the product name.
- Where two or more fruits are used in production, the quantity of each fruit used must be expressed as a percentage of the product and must be indicated on the label (QUID).
- From the 28th October 2013 until 28th October 2016, the statement ‘From 28 April 2015, no fruit juices contain added sugars’ may appear on the label. If used, this statement must appear in the same field of vision as the product name.

9. Fruit Nectar

Composition of Fruit Nectar

Fruit nectars must meet the requirements in Annex IV of Directive 2001/112/EC. They are products obtained by adding water with, or without sugar, and/or honey, to the products described previously (fruit juice, fruit juice from concentrate, concentrated fruit juice, water extracted fruit juice, dehydrated/powdered fruit juice), to fruit purée and/or to concentrated fruit purée, and/or to a mixture of these products.

- The juice and/or purée content of the finished product must meet the requirements as per Annex IV of Directive 2001/112/EC.
- Flavour, pulp and cells obtained by suitable physical means from the same species of fruit may be restored to the fruit nectar.

Authorised ingredients in fruit nectar

- Fruit nectar must not contain any additives other than those permitted under category numbers 0 and 14.1.3 of Annex II to Regulation EC No 1333/2008 on food additives.
- Vitamins and minerals may be added to fruit nectar subject to compliance with Regulation (EC) No 1925/2006. In addition, Directive 2006/125/EC of 5 December 2006, on processed cereal-based foods and baby foods for infants and young children sets out maximum limits for vitamins, minerals and trace elements if added to fruit juices and nectars.
- Lemon and/or lime juice (including concentrated) is used to regulate acidic taste, at levels of up to 3g per litre of juice.
- Restored flavour, pulp, and cells.
- Sugar, and/or honey up to 20% of the total weight of the finished product; and/or sweeteners.

Authorised treatments and substances in fruit nectar

Outlined in Annex I, part II, point 3 of the Directive.

Labelling of Fruit Nectar

In addition to the general labelling requirements (page 4-8), this product must be sold under the name **fruit nectar**.

- The name of the fruit species used in the product name must be the common name referred to in Annex V to the Directive. For fruit species not included in Annex V, the botanical name, or common name must apply.
- In the case of fruit nectar obtained from one fruit, the word fruit must be substituted by the name of the fruit used, i.e. apple nectar, orange nectar etc.
- Where two or more fruits are used, the product name must be **composed** of a list of fruits used in descending order of the volume of the fruit juices, or purées included as indicated in the list of ingredients, e.g. orange, apple and pineapple nectar. The only exception is where lemon, and/or lime juice is used to regulate acidic taste (as previously described under authorised ingredients for fruit nectar, page 18) and are labelled as “anhydrous citric acid”.
- Where three or more fruits are used, the list of these fruits may be replaced by the words “several fruits”, or similar wording in the product name.
- Fruit nectar obtained entirely, or partly from one or more concentrated products, must bear the words “from concentrate(s), or “partially from concentrate(s)”, as appropriate. This information must be close to the product name, standing out well from any background in clearly visible letters.
- The labelling must indicate the minimum content of fruit juice, fruit purée, or any mixture of those ingredients, by the declaration “fruit content...% minimum. This information must be located in the same field of vision as the product name.
- The list of ingredients must indicate that pulp or cells have been added, except in the case where this has been done for the purposes of restoring the product to its original state.
- A claim stating that sugars have not been added to fruit nectar, and any claim likely to have the same meaning for the consumer, may only be made where the product does not contain any added mono- or disaccharides, or any other food used for its sweetening properties, including sweeteners.
- If sugars are naturally present in fruit nectar, the following indication should also appear on the label: “contains naturally occurring sugars”.

10. Queries and Clarification

Copies of this document are available on the websites below and any queries regarding the labelling and/or composition of fruit juice and related products may be made to:

Food Safety Authority of Ireland

Abbey Court
Lower Abbey Street
Dublin 1

Advice Line: 1890 33 66 77

Facsimile: +353 1 817 1301

Email: info@fsai.ie

Website: www.fsai.ie

or:

**Food Industry Development Division
Department of Agriculture,
Food and the Marine**

Kildare Street
Dublin 2

Telephone: +353 1 607 2402

Facsimile: +353 1 607 2038

Website: www.agriculture.gov.ie



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