



Voluntary Report - public distribution

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Italy

ATO Activities Report

Fruit Juice Rules and Regulations - a Summary

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Report Highlights:

Following is a summary of rules and regulations pertaining to Fruit Juices.

To ensure up to moment information please consult the FAS Brussels Homepage.

Includes PSD changes: No
Includes Trade Matrix: No

Unscheduled Report
Milan[IT2], IT

Directives relating to fruit juices/similar products: **93/77/EEC**
75/726/EEC

(A.) Only the following are authorized for the production of fruit juices:

- (1). treatment with:
 - L-Ascorbic acid (E 300) in the amount necessary to produce an anti-oxidant effect
 - Nitrogen
 - Carbon dioxide (E 290)
 - Pectolytic enzymes
 - Amylolytic enzymes
 - Edible gelatine
 - Tannins
 - Bentonite
 - Silica aerogel
 - Kaolin
 - Charcoal
 - Inert filtration adjuvants (perlite, asbestos, washed diatomite, cellulose, insoluble polyamide)
- (2.) In the case of fruit juices other than pear and grape the addition of sugars should comply with the following conditions:
 - (i) In a quantity, expressed as dry matter, not greater than 1.5 grams per liter of juice, in order to correct them
 - (ii) In a quantity, expressed as dry matter, not greater than:
 - 40 grams per liter of juice in the case of apple juice, although Member States may prohibit this addition
 - 200 grams per liter of juice in the case of lemon, lime, bergamot, and red, white and black currant juices
 - 100 grams per liter of juice in other cases, for the purpose of sweetening
- (3.) In the case of grape juice, treatment with:
 - Sulphur dioxide (E 220)
 - Sodium sulphite (E 221)
 - Acid sodium sulphite (sodium bisulphite) (E 222)
 - Sodium disulphite (sodium pyrosulphite or sodium metabisulphite) (E 223)
 - Potassium disulphite (potassium pyrosulphite or potassium metabisulphite) (E 224)
 - Calcium sulphite (E226) and
 - Acid calcium sulphite (calcium bisulphite) (E 227)
 - Provided that the total amount of these substances expressed as sulphur dioxide in the juice, as sold or delivered to the consumer is not greater than 10mg per liter of juice
 - Desulphiting by physical processes
 - clarification by means of casein, white of egg and other animal albumins
 - partial deacidification by means of neutral potassium tartrate, or calcium carbonate to which may be added small quantities of double calcium salt of D-Tartaric and L-Malic acids

- The addition of both sugars and acid to the same fruit juice shall be prohibited.
- If more than one acid is added to the same fruit juice or nectar, the sum of the quantities of each of the acids added, expressed as a percentage of the maximum authorized quantity, must not exceed 100.

- Foreign Agricultural Service/USDA

- addition of water in a quantity such that the fruit juice and/or fruit purée content and the total acidity of the finished product are of lower than the levels specified product are of lower than the levels specified in Annex I; in the case of a mixed fruit nectar the juice and/or purée content and the total acidity shall be proportional to the levels specified in Annex I
 - in the case of the production of the fruit nectars obtained from apples, pears or peaches or a mixture of these fruits, the addition of citric acid in a quantity not greater than give grams per liter of finished product; the citric acid may, however, be replaced totally or partially by an equivalent quantity of lemon juice
- (C.) The names under which the products are defined are the name they should be sold under
- However:
- The use of the description “fruit nectar” for specific products, may be made optional by Member States
 - the adjective “dried” may be replaced by the adjective “powdered” and may be accompanied or replaced by particulars of the specific process used (eg: freeze-dried)
- (C.) The names under which they are sold should supplement:
- products manufactured from two or more kinds of fruit (except as regards the use of lemon juices) in descending order by weight of the fruit juices or purées. After restoration the use of the term “fruit” shall be optional.
 - products with sugar added (“sweetened”), followed by an indication of the maximum quantity of sugars added, calculated as dry matter and expressed as grams per liter. The quantity indicated my not exceed the actual quantity added by more than 15%
 - fruit nectars, which are not designated by the description “succo e polpa” alone, by the description “contains fruit pulp” or an equivalent description
- (D.) The addition of L-ascorbic acid should not be referred to as Vitamin C.

The directives stipulate the manufacturing specifications of additives, ingredients, treatments and procedures authorized, and the labeling requirements. It contains special provisions on fruit nectar, specifying the maximum levels for total acid content and for juice and/or purée content, depending on the fruit.

Fruit nectars made from	Minimum total acid content expressed as tartaric acid (g/l of finished product)	Minimum juice and/or purée content (% by weight of finished product)
1. Fruits with aid juice unpalatable in the natural state		
Passion fruit (<i>Passiflora edulis</i>)	8	25
Quito maranjillos (<i>Solanum quitoense</i>)	5	25
Blackcurrants	8	25
Whitecurrants	8	25
Redcurrants	8	25
Gooseberries	9	30
Sallow-thorn berries (<i>hippophae</i>)	9	25
Sloes	8	30
Plums	6	30
Quetsches	6	30
Rowanberries	8	30
Rose hips (<i>fruits of Rosa sp.</i>)	8	40
Sour cherries	8	35
Other cherries	6(‘)	40
Bilberries	4	40
Elderberries	7	50
Raspberries	7	40
Apricots	3(‘)	40
Strawberries	5(‘)	40
Mulberries/Blackberries	6	40
Cranberries	9	30
Quinces	7	50
Lemons and limes	-	25
Other fruits belonging to the category	-	25
2. Low-acid, pulpy or highly		

flavored fruits with juice unpalatable in the natural state		
Mangos		
Bananas	-	35
Guavas	-	25
Papayas	-	25
Lychees	-	25
Azeroles (<i>Neapolitan medlars</i>)	-	25
Soursop (<i>Annona muricata</i>)	-	25
Bullock's heart or custard apple (<i>Annona reticulata</i>)	-	25
Sugar apples	-	25
Pomegranates	-	25
Cashew fruits	-	25
Spanish plums (<i>Spondia purpurea</i>)	-	25
Umbu (<i>Spondia tuberosa aroda</i>)	-	25
Other fruits belonging to this category	-	30
		25
3. Fruits with juice palatable in the natural state		
Apples		
Pears	3(°)	50
Peaches	3(°)	50
Citrus fruits except lemons and limes	3(°)	45
Pineapples	5	50
Other fruits belonging to this category	4	50
	-	50
(°) Limit is not applicable		

The directives also lay down the bases for future provisions on the identity and criteria of purity for additives and certain treatment agents for fruit juices and nectars. Such issues, as well as major adaptations to technical progress are settled within a simplified decision-making procedure involving consultation with the Standing Committee for Foodstuffs. Nationally permitted derogations (vitaminization, processes of diffusion, citric acid, etc.) are also listed.

See legislation for specific details on all directives, amendments and proposals.