

Requirements for Fruit Juices and Similar Products

*Issued pursuant to
Section 4, Paragraphs two and four of the Law on the Supervision of the Handling of Food
and Section 21, Paragraph one of the Consumer Rights Protection Law*

1. General Provisions

1. The Regulation prescribes the classification, quality, and mandatory safety requirements for fruit juices and similar products and also the procedures for labelling the abovementioned products.
2. The Regulation applies to the following fruit juices and similar products:
 - 2.1. fruit juice;
 - 2.2. fruit juice from concentrate or fruit juice from concentrated juice (hereinafter – the fruit juice from concentrate);
 - 2.3. concentrated fruit juice (hereinafter – the concentrate);
 - 2.4. water extracted fruit juice;
 - 2.5. dehydrated (powdered) fruit juice;
 - 2.6. fruit nectar.
3. Within the meaning of this Regulation tomatoes shall be regarded as fruit.

2. General Classification, Quality, and Mandatory Safety Requirements

4. The fruit species corresponding to the botanical name of the fruit species referred to in Annex 1 to this Regulation shall be used in the production of fruit juices, fruit purées, and fruit nectars bearing the common name of the respective fruit or the botanical name of the fruit species. The common name of the respective fruit or the botanical name of the fruit species shall be used for fruit juice, fruit purée, and fruit nectar produced from fruit species not referred to in Annex 1 to this Regulation.
5. Fruit juice is the fermentable but unfermented product obtained from the edible part of one or more kinds of fruit mixed together which is sound and ripe, fresh or preserved by chilling or freezing and having the characteristic colour, flavour, and taste typical of the respective fruit.
6. Fruit juice from concentrate is the product obtained by reconstituting the concentrate referred to in Paragraph 7 of this Regulation with potable water that conforms to the laws and regulations regarding mandatory safety and quality requirements for potable water, monitoring, and control procedures (hereinafter – the water).

7. Concentrate 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. If the product is intended for direct consumption, at least 50 per cent of the water shall be removed.

8. Water extracted fruit juice is the product obtained by diffusion with water of pulpy whole fruit whose juice cannot be extracted by any physical means or dehydrated whole fruit.

9. Dehydrated (powdered) fruit juice is the product obtained from fruit juice of one or more kinds of fruit by the physical removal of virtually all the water content.

10. Fruit nectar is the fermentable but unfermented product which conforms to the requirements of Annex 2 to this Regulation and which is obtained by adding water to fruit juice, fruit juice from concentrate, concentrate, water extracted fruit juice, dehydrated (powdered) fruit juice, fruit purée and concentrated fruit purée or fruit purée, or concentrated fruit purée, or a mixture of the abovementioned products.

11. Upon obtaining the fruit nectar referred to in Paragraph 10 of this Regulation, potable water sweetened with one of the following ingredients may be added:

11.1. sugar which conforms to the laws and regulations regarding quality, classification, and labelling requirements for sugars of different kinds, fructose syrup, and sugar extracted from fruit (hereinafter – the sugar);

11.2. honey which conforms to the laws and regulations regarding quality, classification, and labelling requirements for honey (hereinafter – the honey);

11.3. sugar and honey.

12. The main raw materials of fruit juices and similar products are as follows:

12.1. fruit – any fruit which is sound, appropriately mature, and fresh or preserved by physical means or processed otherwise;

12.2. fruit purée – the fermentable but unfermented product obtained by suitable physical means such as sieving, grinding, or milling the edible part of whole or peeled fruit without removing the juice;

12.3. concentrated fruit purée – the product obtained from fruit purée by the physical removal of a specific proportion of its water content. Concentrated fruit purée may have restored flavour using fruit from the same species of fruit from which the product is obtained and the treatments referred to in Paragraph 16 of this Regulation and the substances referred to in Paragraph 17 of this Regulation.

13. Only the following ingredients may be added to fruit juices and similar products:

13.1. vitamins and minerals in accordance with Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods;

13.2. food additives authorised in accordance with Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (hereinafter – Regulation No 1333/2008);

13.3. lemon or lime juice, concentrated lemon juice or concentrated lime juice (expressed as anhydrous citric acid), each separately or in various combinations or all together, for regulating acidic taste – up to three grams per litre.

14. In addition, the following ingredients may be added to fruit juice, fruit juice from concentrate, concentrate and fruit nectar:

14.1. restored flavour (product obtained from the edible parts of the fruit) and cold pressed oil from citrus peel and compounds from the stones. In conformity with the

requirements laid down in Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No. 110/2008 and Directive 2000/13/EC, the flavours to be added are obtained during the processing of the fruit by applying suitable physical processes, for example, squeezing, extraction, distillation, filtration, adsorption, evaporation, fractionation, and concentration;

14.2. pulp or cells (juice sacs) – the product obtained without removing the juice from the edible parts of fruit of the same species from which the products referred to in the introductory part of this Paragraph are obtained. For citrus fruit, pulp or cells are the juice sacs obtained from the endocarp of the citrus fruit.

15. For tomato juice and tomato juice from concentrate it is permitted to add salt, spices, and aromatic herbs.

16. It is permitted to use the following treatments in the production of fruit juices and similar products:

16.1. mechanical extraction;

16.2. the usual physical processes, including water extraction from the edible part of fruits (other than grapes) in order to obtain fruit juice from concentrate. The fruit juice and fruit juice from concentrate thus obtained shall conform to the requirements referred to in Sub-chapters 3.1 and 3.2 of this Regulation;

16.3. desulphitation of grape juice by physical means provided that sulphur dioxide has been used in the sulphitation of grapes and the total quantity of thereof in the final product does not exceed 10 milligrams per litre of juice.

17. It is permitted to use the following substances in the treatment of fruit juices and similar products:

17.1. enzyme preparations – pectinases (for breakdown of pectin), proteinases (for breakdown of proteins), and amylases (for breakdown of starch) – in accordance with Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes;

17.2. edible gelatine;

17.3. tannins;

17.4. colloidal silicon dioxide;

17.5. charcoal;

17.6. nitrogen;

17.7. bentonite;

17.8. chemically inert filtration aids and precipitation agents, including perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpolypyrrolidone, polystyrene, in accordance with Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food (hereinafter – the Regulation No 1935/2004);

17.9. chemically inert adsorption aids in accordance with Regulation No 1935/2004 which are used to reduce the limonoid and naringin content in citrus juice without significantly affecting the limonoid glucosides, acid, sugars, including oligosaccharides, or mineral content.

18. Such components as flavour, pulp, and cells obtained in the processing by physical means from the same species of fruit may be restored for fruit juice, fruit juice from concentrate, concentrate, and fruit nectar.

3. Specific Quality Requirements

3.1. Fruit Juice

19. In the production of fruit juice it is permitted to mix the fruit juice with the fruit purée referred to in Sub-paragraph 12.2 of this Regulation.
20. Citrus fruit juice shall be obtained from the endocarp. Lime juice may be obtained from the whole fruit.
21. It shall be permitted to add sugar to seabuckthorn juice but no more than 140 grams per litre.
22. It shall be permitted to add restored salts of tartaric acids to grape juice.
23. If fruit juice is obtained from fruit with pips, seeds, and peel, such pips, seeds, and parts of peel and components thereof shall not be incorporated in juice, unless pips, seeds, and parts of peel or components thereof cannot be removed by good manufacturing and hygiene practices.
24. In order to determine the Brix value for fruit juices, juice as extracted from fruit and unmodified shall be used, unless it is blended with the juice of the same species of fruit.

3.2. Fruit Juice from Concentrate

25. In the production of fruit juice from concentrate it is permitted to mix fruit juice and concentrate or both with fruit purée and concentrated fruit purée or only with concentrated fruit purée.
26. Minimum Brix values for fruit juices from concentrate and reconstituted fruit purées are indicated in Annex 1 to this Regulation. If fruit juice from concentrate is produced from fruit not referred to in Annex 1 to this Regulation, the minimum Brix value shall be the Brix value of the juice as extracted from the fruit used to make the concentrate.
27. Any added optional ingredients and additives shall be excluded from the minimum Brix value for fruit juice from concentrate and fruit purée from concentrate.
28. Fruit juices from concentrate shall be produced by suitable use of treatments referred to in Paragraph 16 of this Regulation in order to maintain the essential physical, chemical, organoleptical, and nutritional characteristics of the fruit from which juice is obtained.

3.3. Fruit Nectar

29. Sugar or honey or both, up to 20 per cent of the total weight of the finished products, or sweeteners, or sugar, honey and sweeteners may be added to fruit nectar.
30. If fruit nectar is produced without added sugar or with reduced energy value, sugar may be replaced, in full or in part, by sweeteners in accordance with the requirements laid down in Regulation No 1333/2008.

4. Labelling Requirements

31. If fruit juices and similar products conform to the requirements of this Regulation, the product name indicated in Paragraph 2 of this Regulation shall be used in trade.

32. If fruit juices and similar products are obtained from a single kind of fruit, the word “auglis” [“fruit”] shall be replaced with the name of the respective fruit.

33. If fruit juices and similar products are obtained from two or more fruit kinds (except for the use of lemon or lime juice in accordance with Sub-paragraph 13.3 of this Regulation), the product name indicated in Paragraph 2 of this Regulation shall be supplemented by the names of the respective fruits, starting with fruits with the highest volume in the fruit juice or purée product. If fruit juices and similar products are obtained from three or more fruit kinds, the indication of the fruits used may be replaced by the words “vairāku veidu augļi” [“several fruits”] or a similar wording, or by the number of fruits used.

34. The following need not be indicated in the list of ingredients:

34.1. water necessary to restore the fruit juice and similar products referred to in Paragraph 2 of this Regulation to their original state;

34.2. restored flavour, pulp, and cells – for fruit juice from concentrate, concentrate, and fruit nectar;

34.3. restored flavour – for fruit juice but added pulp and cells shall be indicated.

35. For mixtures containing fruit juice and fruit juice from concentrate, the labelling shall bear the words “ražots daļēji no koncentrāta(-iem)” [“partially made with concentrate(s)”] or “ražots daļēji no koncentrētas(-ām) sulas(-ām)” [“partially made with concentrated juice(s)”]. This indication shall be clearly visible, stand out well from any background on the label and be placed in the field of vision of the name of the product (close to the product name).

36. If fruit nectar is fully or partially obtained from one or several concentrated products, its labelling shall bear “ražots daļēji no koncentrāta(-iem)” [“partially made with concentrate(s)”] or “ražots daļēji no koncentrētas(-ām) sulas(-ām)” [“partially made with concentrated juice(s)”], or “ražots no koncentrāta(-iem)” [“made with concentrate(s)”], or “ražots no koncentrētas(-ām) sulas(-ām)” [“made with concentrated juice(s)”]. If fruit purée or concentrated fruit purée or both are used in fruit nectar mixtures, the statement included on the labelling may be supplemented with a reference to the purée. This indication shall be clearly visible, stand out well from any background on the label and be placed in the field of vision of the name of the product (close to the product name).

37. For fruit nectars, the labelling shall indicate, in the field of vision of the name of the product, information regarding the content of fruit juice, fruit purée, or any mixture of those ingredients: “Augļu saturs: vismaz x %” [“Fruit content: x % minimum”].

38. The labelling of concentrate not intended for delivery to the final consumer shall bear a reference on the packaging, on a label attached to the packaging, or on an accompanying document, indicating the presence and quantity of added lemon juice, lime juice or acids and acidifying agents as permitted in accordance with Regulation No 1333/2008.

39. A claim stating that sugars have not been added to fruit nectar, and any claim likely to have the same meaning, 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 as

defined in Regulation No 1333/2008. If sugars are naturally present in fruit nectar, the label shall bear the indication “Satur dabīgu cukuru” [“Contains naturally occurring sugars”].

40. The labelling of seabuckthorn juice to which sugar has been added in accordance with Paragraph 21 of this Regulation shall bear the indication “Smiltsērķšķu sula ar cukuru” [“Seabuckthorn juice with sugar”].

5. Closing Provisions

41. Cabinet Regulation No. 128 of 18 March 2003, Mandatory Harmlessness and Labelling Requirements for Fruit Juices and Similar Products Thereto (*Latvijas Vēstnesis*, 2003, No. 45; 2010, No. 172), is repealed.

42. Fruit juices and similar products which are placed on the market before 28 October 2013 may continue to be marketed until they are completely sold out but not longer than until 28 April 2015.

43. For fruit juices and similar products to which no sugars have been added, the statement “No 2015. gada 28. aprīļa augļu sulām nav pievienoti cukuri” [“From 28 April 2015 no fruit juices contain added sugars”] may be used from 28 April 2015. The abovementioned statement may be used until 28 October 2016 and it may appear in the field of vision of the name of the fruit juices or similar products.

44. The product name “augļu sula, kas iegūta no koncentrāta” [“fruit juice obtained from concentrate”] that conforms to the requirements referred to in Paragraph 18 of Cabinet Regulation No. 128 of 18 March 2003, Mandatory Harmlessness and Labelling Requirements for Fruit Juices and Similar Products Thereto, may be used in trade until 13 December 2014.

45. The Regulation shall come into force on 28 October 2013.

Informative Reference to European Union Directives

The Regulation contains legal norms arising from:

1) Council Directive 2001/112/EC of 20 December 2001 relating to fruit juices and certain similar products intended for human consumption;

2) Commission Directive 2009/106/EC of 14 August 2009 amending Council Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption;

3) Directive 2012/12/EU of the European Parliament and of the Council of 19 April 2012 amending Council Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption.

Prime Minister

Valdis Dombrovskis

Minister for Agriculture

Laimdota Straujuma

Minimum Brix Values for Fruit Juices from Concentrate and Reconstituted Fruit Purées

No.	Common name of the fruit	Botanical name of the fruit species	Minimum Brix value
1.	Apple ¹	<i>Malus domestica</i> Borkh.	11.2
2.	Apricot ²	<i>Prunus armeniaca</i> L.	11.2
3.	Banana ²	<i>Musa x paradisiacal</i> L. (excluding plantains)	21.0
4.	Black currant ¹	<i>Ribes nigrum</i> L.	11.0
5.	Grape ¹	<i>Vitis vinifera</i> L. or hybrids thereof, <i>Vitis labrusca</i> L. or hybrids thereof	15.9
6.	Grapefruit ¹	<i>Citrus x paradisi</i> Macfad.	10.0
7.	Guava ²	<i>Psidium guajava</i> L.	8.5
8.	Lemon ¹	<i>Citrus limon</i> (L.) Burm.f.	8.0
9.	Mango ²	<i>Mangifera indica</i> L.	13.5
10.	Orange ¹	<i>Citrus sinensis</i> (L.) Osbeck	11.2
11.	Passion fruit ¹	<i>Passiflora edulis</i> Sims	12.0
12.	Peach ²	<i>Prunus persica</i> (L.) Batsch var. <i>persica</i>	10.0
13.	Pear ²	<i>Pyrus communis</i> L.	11.9
14.	Pineapple ¹	<i>Ananas comosus</i> (L.) Merr.	12.8
15.	Raspberry ¹	<i>Rubus idaeus</i> L.	7.0
16.	Sour cherry ¹	<i>Prunus cerasus</i> L.	13.5
17.	Strawberry ¹	<i>Fragaria x ananassa</i> Duch.	7.0
18.	Tomato ¹	<i>Lycopersicon esculentum</i> , Mill.	5.0
19.	Mandarin ¹	<i>Citrus reticulata</i> Blanco	11.2

Notes.

1. For fruits which are used for producing juice, a minimum relative density is determined as such in relation to water at 20/20 °C.

2. For fruits which are used for producing purée, only a minimum uncorrected Brix reading (without correction of acid) is determined.

Minister for Agriculture

Laimdota Straujuma

Minimum Content of Juice or Purée in Fruit Nectars

No.	Fruits used in fruit nectar	Minimum juice or purée content (% by volume of finished product)
1.	Fruits with acidic juice unpalatable in the natural state	
1.1.	passion fruit (<i>Passiflora edulis Sims</i>)	25
1.2.	quito naranjillos (<i>Solanum quitoense</i>)	25
1.3.	black currants	25
1.4.	white currants	25
1.5.	red currants	25
1.6.	gooseberries	30
1.7.	seabuckthorn berries	25
1.8.	sloes	30
1.9.	plums (<i>Prunus domestika L.</i>)	30
1.10.	quetsch plum, quetsches (<i>Prunus domestika L.</i>)	30
1.11.	rowanberries	30
1.12.	rose hips	40
1.13.	sour cherries	35
1.14.	other cherries	40
1.15.	bilberries	40
1.16.	elderberries	50
1.17.	raspberries	40
1.18.	apricots	40
1.19.	strawberries	40
1.20.	mulberries and blackberries	40
1.21.	cranberries	30
1.22.	quinces	50
1.23.	lemons and limes	25
1.24.	other fruits belonging to this category	25
2.	Low-acid, pulpy, or highly flavoured fruits with juice unpalatable in the natural state	
2.1.	mangoes	25
2.2.	bananas	25
2.3.	guavas (<i>Psidium guajava L.</i>)	25
2.4.	papayas (<i>Carica papaya</i>)	25

2.5.	lychees (<i>Litchi chinensis</i>)	25
2.6.	azeroles (Neapolitan medlars) (<i>Crataegus azarolus</i>)	25
2.7.	soursop (<i>Annona muricata</i>)	25
2.8.	bullock's heart or custard apple (<i>Annona reticulata</i>)	25
2.9.	sugar apples (<i>Annona squamosa</i>)	25
2.10.	pomegranates	25
2.11.	cashew fruits	25
2.12.	Spanish plum, purple (<i>Spondias purpurea</i>)	25
2.13.	Brazilian plum umbu (<i>Spondias Tuberosa aroda</i>)	25
2.14.	other fruits belonging to this category	25
3.	Fruits with juice palatable in the natural state	
3.1.	apples	50
3.2.	pears	50
3.3.	peaches	50
3.4.	citrus fruit except lemons and limes	50
3.5.	pineapples	50
3.6.	tomatoes	50
3.7.	other fruits belonging to this category	50

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