

A.L. 41 tal-2011**ATT DWAR IS-SIGURTÀ TAL-IKEL
(KAP. 449)****Regolamenti tal-2011 li jemendaw ir-Regolamenti dwar
Meraq tal-Frott u Prodotti Simili**

BIS-SAHHA tas-setgħat mogħtija bl-artikolu 10 tal-Att dwar is-Sigurtà fl-Ikel, il-Ministru għas-Saħħa, l-Anzjani u Kura fil-Kommunità, għamel dawn ir-regolamenti li ġejjin:-

1. (1) It-titolu ta' dawn ir-regolamenti hu Regolamenti tal-2011 li jemendaw ir-Regolamenti dwar Meraq tal-Frott u Prodotti Simili, u għandhom jinqraw u jiftiehm bħala haġa waħda mar-Regolamenti dwar Meraq tal-Frott u Prodotti Simili, 2004, hawn iżjed 'il quddiem imsejnhin "ir-regolamenti prinċipali".

Titolu u bidu fis-seħh.

A.L. 301 tal-2004.

(2) Dawn ir-regolamenti għandhom jitqiesu li daħlu fis-seħh fl-1 ta' Jannar, 2011.

2. Dawn ir-regolamenti jimplementaw il-provvedimenti tad-Direttiva tal-Kummissjoni 2009/106/KE li temenda d-Direttiva tal-Kunsill 2001/112/KE li tirrigwarda l-meraq tal-frott u ċerti prodotti simili maħsuba għall-konsum uman.

Skop.

3. F'regolament 4.1.6 il-kliem "magħmul b'konċentrat(i)" u "magħmul parzjalment b'konċentrat(i)", għandhom jiġu sostitwiti bil-kliem "minn konċentrat(i)" u "parzjalment minn konċentrat(i)" rispettivament.

Jemenda r-regolament 4 li jinsab mar-regolamenti prinċipali.

4. Fl-Ewwel Skeda li tinsab mar-regolamenti prinċipali, fit-Taqsima I tiegħu, minflok il-paragrafu 1, subparagrafu (b), għandu jidhol dan li ġej:

Jemenda l-Ewwel Skeda li tinsab mar-regolamenti prinċipali.

“(b) Meraq tal-frott magħmul minn konċentrat

Il-prodott magħmul billi jerga jiġi miżjud ma' meraq tal-frott ikkonċentrat b'ilha meħud minn dak il-meraq waqt

il-konċentrazzjoni, u tiġi restawrata t-togħma, u, jekk ikun il-każ, polpa u ċelluli mitlufa mill-meraq iżda li ġew rekuperati waqt il-proċess tal-produzzjoni tal-meraq tal-frott in kwistjoni jew ta' meraq tal-frott tal-istess xorta. L-ilma miżjud għandu jkollu karatteristiċi xierqa, partikolarment mill-aspetti kimiċi, mikrobiologiċi u organolettiċi, b' tali mod illi jiġu garantiti l-kwalitajiet essenzjali tal-meraq.

“Il-karatteristiċi organolettiċi u analitiċi tal-prodotti miksuba b'dan il-mod għandhom ikunu mill-inqas ekwivalenti għal dawk ta' meraq ta' tip medju miksub minn frott tal-istess tip fi h'dan it-tifsira tal-punt (a). Il-livelli Brix minimi għal meraq tal-frott mill-konċentrat huma indikati fil-*Hames Skeda*.”.

Iżid il-*Hames Skeda*
mar-regolamenti
prinċipali.

5. Minnufih wara r-Raba' Skeda li tinsab mar-regolamenti prinċipali, għandha tiżdied din l-*Iskeda* g'dida li ġejja:

“Il-Hames Skeda

Isem Komuni tal-Frotta	Isem botaniku	Valuri minimi tal-grad Brix għal meraq tal-frott rikostitwit minn puré tal-frott
Tuffieħ (*)	<i>Malus domestica</i> Borkh.	11.2
Berquq (**)	<i>Prunus armeniaca</i> L.	11.2
Banana (**)	<i>Musa sp.</i>	21.0
Ribes (*)	<i>Ribes nigrum</i> L.	11.6
Għeneb (*)	<i>Vitis vinifera</i> L. or hybrids thereof <i>Vitis labrusca</i> L. jew ibridi tiegħu	15.9
Grejppfrut (*)	<i>Citrus x paradise</i> Macfad.	10.0
Gwava (**)	<i>Psidium guajava</i> L.	9.5
Lumi (*)	<i>Citrus limon</i> (L.) Burm.f.	8.0
Mango (**)	<i>Mangifera indica</i> L.	15.0
Laring (*)	<i>Citrus sinensis</i> (L.) Osbeck	11.2
Passion Fruit (*)	<i>Passiflora edulis</i> Sims	13.5
Hawħ (**)	<i>Prunus persica</i> (L.) Batsch var. <i>persica</i>	10.0
Langas (**)	<i>Pyrus communis</i> L.	11.9
Ananas (*)	<i>Ananas comosus</i> (L.) Merr.	12.8
Lampun (*)	<i>Rubus idaeus</i> L.	7.0
Ċirasa Qarsa (*)	<i>Prunus cerasus</i> L.	13.5
Frawli (*)	<i>Fragaria x ananassa</i> Duch.	7.0
Mandolin (*)	<i>Citrus reticulata</i> Blanco	11.2

Jekk xi meraq minn konċentrat jiġi manifatturat minn xi frotta li mhix imsemmija fil-lista ta' hawn fuq, il-livell minimu Brix tal-meraq rikostitwit għandu jkun l-istess bħal-livell Brix tal-meraq kif estratt mill-meraq użat biex isir il-konċentrat.

Għal dawk il-prodotti markati b'asterisk (*) li jiġu prodotti bħala meraq, tiġi determinata d-densità relattiva minima tal-meraq f'temperatura ta' 20 °C mal-ilma f'temperatura ta' 20 °C.

Għal dawk il-prodotti markati b'żewġ asterisks (**), li jiġu prodotti bħala puré, jiġi determinat biss qari Brix minimu li ma jkunx ikkorreġut (mingħajr korrezzjoni bl-aċidu). Fil-każ tar-ribes, gwava, mango u *passion fruit*, il-valuri minimi tal-grad Brix japplikaw biss għal meraq tal-frott rikostitwit u puré tal-frott rikostitwit prodotti fil-Komunità.”.

L.N. 41 of 2011**FOOD SAFETY ACT
(CAP. 449)****Fruit Juices and Similar Products (Amendment) Regulations,
2011**

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister for Health, the Elderly and Community Care has made the following regulations:-

Citation and commencement.

L.N. 301 of 2004.

1. (1) The title of these regulations is the Fruit Juices and Similar Products (Amendment) Regulations, 2011 and they shall be read and construed as one with the fruit Juices and Similar Products Regulations, 2004, hereinafter referred to as “the principal regulations”.

(2) These regulations shall be deemed to have come into force on the 1st January, 2011.

Scope.

2. These regulations implement the provisions of Commission Directive 2009/106/EC amending Council Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption.

Amends regulation 4 to the principal regulations.

3. In regulation 4.1.6 the words “made with concentrate(s)” and “partially made with concentrate(s)” shall be replaced by the words “from concentrate(s)” and “partially from concentrate(s)” respectively.

Amends the First Schedule to the principal regulations.

4. In the First Schedule to the principal regulations, in Part I thereof, for paragraph 1, sub-paragraph (b) there shall be substituted the following:

“(b) Fruit juice from concentrate

The product obtained by replacing in the concentrated fruit juice water extracted from that juice during concentration, and restoring the flavours, and, if appropriate, pulp and cells lost from the juice but recovered during the process of producing the fruit juice in question or of fruit juice of the same kind. The water added must display appropriate characteristics, particularly from the chemical,

microbiological and organoleptic viewpoints, in such a way as to guarantee the essential qualities of the juice.

The product thus obtained shall display organoleptic and analytical characteristics at least equivalent to those of an average type of juice obtained from fruits of the same kind within the meaning of point (a). The minimum Brix levels from fruit juices from concentrate are indicated in the Fifth Schedule.”.

5. Immediately after the Fourth Schedule to the principal regulations, there shall be added the following new schedule:

Adds the Fifth Schedule to the principal regulations.

“Fifth Schedule

Fruit's Common Name	Botanical Name	Minimum degree Brix values for reconstituted fruit juice and reconstituted fruit purée
Apple (*)	<i>Malus domestica</i> Borkh.	11.2
Apricot (**)	<i>Prunus armeniaca</i> L.	11.2
Banana (**)	<i>Musa sp.</i>	21.0
Blackcurrant (*)	<i>Ribes nigrum</i> L.	11.6
Grape (*)	<i>Vitis vinifera</i> L. or hybrids thereof <i>Vitis labrusca</i> L. or hybrids thereof	15.9
Grapefruit (*)	<i>Citrus x paradise</i> Macfad.	10.0
Guava (**)	<i>Psidium guajava</i> L.	9.5
Lemon (*)	<i>Citrus limon</i> (L.) Burm.f.	8.0
Mango (**)	<i>Mangifera indica</i> L.	15.0
Orange (*)	<i>Citrus sinensis</i> (L.) Osbeck	11.2
Passion Fruit (*)	<i>Passiflora edulis</i> Sims	13.5
Peach (**)	<i>Prunus persica</i> (L.) Batsch var. <i>Persica</i>	10.0
Pear (**)	<i>Pyrus communis</i> L.	11.9
Pineapple (*)	<i>Ananas comosus</i> (L.) Merr.	12.8
Raspberry (*)	<i>Rubus idaeus</i> L.	7.0
Sour Cherry (*)	<i>Prunus cerasus</i> L.	13.5

Fruit's Common Name	Botanical Name	Minimum degree Brix values for reconstituted fruit juice and reconstituted fruit purée
Strawberry (*)	<i>Fragaria x ananassa</i> Duch.	7.0
Mandarin (*)	<i>Citrus reticulata</i> Blanco	11.2
<p>If a juice from concentrate is manufactured from a fruit not mentioned in the above list, the minimum Brix level of the reconstituted juice shall be the Brix level of the juice as extracted from the fruit used to make the concentrate.</p> <p>For those products marked with an asterisk (*), which are produced as a juice, a minimum relative density is determined as such in relation to water at 20/20 °C.</p> <p>For those products marked with two asterisks (**), which are produced as a purée, only a minimum uncorrected Brix reading (without correction of acid) is determined.</p> <p>In respect of blackcurrant, guava, mango and passion fruit, the minimum Brix degree values only apply to reconstituted fruit juice and reconstituted fruit purée produced in the Community.”.</p>		