

August 6, 1970

**ADMINISTRATIVE ORDER**

No. 127 s. 1970

**SUBJECT:** *Regulation Prescribing the Standard of Identity, Quality and Fill of Container for Canned Pineapple Juice. (B-4.7-02)*

**B-4.7-02 Canned Pineapple Juice**

1 **IDENTITY:** Canned pineapple juice is the food prepared from unconcentrated and unfermented juice obtained from the flesh or parts thereof, or from the cores or from both such flesh or cores of mature pineapple. Canned pineapple juice may be extracted mechanically and treated either by the cold or hot process but in neither case is water added. Canned pineapple juice is a yellowish cloudy liquid with characteristic smell and taste of pineapple juice and contains finely divided insoluble solids, but it does not contain pieces of shell, seeds, other coarse or hard substances or other objectional matter.

**2.0 OPTIONAL INGREDIENTS:**

- a) Sugar may be added to sweeten the pineapple juice.
- b) Vitamin C may be added in a quantity such that the total Vitamin C in each 120 cc. of the finished food amounts to not less than 30 milligrams and not more than 60 milligrams.
- c) Dimethylpolysiloxane may be employed as a defoaming agent in an amount not greater than 10 parts per million by weight of the finished food. Before or after sealing in the container, canned pineapple juice is so processed by heat as to prevent spoilage.

**2.1 LABEL STATEMENT OF OPTIONAL INGREDIENTS:**

- a) If no sugar is added, the word "unsweetened" may immediately precede or follow the words "pineapple juice".
- b) If sugar is added the label shall bear the statement "sugar added".
- c) When Vitamin C is added, the label shall bear "added Vitamin C" or with added Vitamin C or fortified with Vitamin C". The pineapple juice containing added Vitamin C is subject to the regulations for food for special dietary uses promulgated under Section 15(j) of the Food, Drug and Cosmetic Act.
- d) Wherever the name of the food appears on the label with prominence, so conspicuously and easily understood by ordinary individual under customary conditions of purchase, the names of the optional ingredients used, shall conspicuously precede or follow the name.

**3.0 STANDARD OF QUALITY:**

- a) Soluble Solids Contents—not less than 10.5<sup>3</sup> Brix at 20°C by the Spindle Method.
- b) Acidity—not more than 1.35 grams of anhydrous citric acid per 100 milliliters of the juice.
- c) Insoluble Solid Content—not less than 5% nor more than 30% when determined by the centrifuge method.
- d) Ratio of the degrees Brix to total acidity—not less than 12.

**3.1 STATEMENT OF SUBSTANDARD QUALITY:**

If the quality of canned pineapple juice falls below the standard of quality, the label shall bear the general statement "Below Standard in Quality".

**4.0 FILL OF CONTAINER:**

The standard of fill of container for canned pineapple juice is a fill of not less than 90% of the total capacity of the container,

**4.1 LABEL STATEMENT OF SUBSTANDARD FILL:**

If canned pineapple juice falls below the standard of fill of container, the label shall bear the statement "Below Standard in Fill".

This regulation shall take effect thirty (30) days after publication in the Official Gazette.

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*Secretary of Health*