

DEPARTMENT OF AGRICULTURE AND FISHERIES

No. R. 286

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REGULATIONS RELATING TO THE CLASSIFICATION, PACKING AND MARKING OF FRUIT JUICE AND DRINK INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture and Fisheries has, under the powers vested in him by section 89 of the Marketing Act, 1968 (Act 59 of 1968), made the regulations set out in the Schedule hereto, in substitution of the regulations published in Part III of Government Notice R. 1898 of 22 October 1971, and Government Notices R. 2065 of 17 November 1972, as amended, and R. 53 of 11 January 1974.

SCHEDULE

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DEFINITIONS

1. In these regulations, unless inconsistent with the context, any word or expression to which a meaning has been assigned in the Marketing Act 1968 (Act 59 of 1968), shall have a corresponding meaning, and --

"address" means an address as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972);

"apple" means the fruit of the tree species *Pyrus malus*;

"apricot" means the fruit of the tree species *Prunus armeniaca*;

"°Brix" means the percentage (m/m) of total dissolved solids as determined either --

- (a) directly by means of a suitable hydrometer calibrated and standardised at 20°C (no correction for acids); or
- (b) indirectly by means of a refractometer calibrated at 20°C on the International Sucrose Scales (plus correction for acids calculated as anhydrous citric acid or the dominant acid of the fruit type concerned);

"°Brix-acid ratio" means the ratio of the corrected °Brix to the percentage (m/m) of acid calculated as anhydrous citric acid or the dominant acid of the fruit type concerned;

"citrus fruit" means oranges, grapefruit, naartjes, lemons and limes or hybrids thereof;

"concentrated juice" or **"juice concentrate"** means, in respect of natural fruit juice, the product obtained by the process of water removal to yield a final unfermented product at least double the standard strength as defined in these regulations for the fruit juice concerned, and preserved in a permitted manner;

"consignment", means a number of containers containing fruit juice and drink of the same class and kind, delivered at any one time under cover of the same consignment note, delivery note or receipt note or from the same vehicle;

"container" means a container manufactured from any suitable material into which fruit juice or drink is packed for final sale;

"cordial" means a syrupy concentrated drink which has to be diluted to a minimum ration of one to three, to produce a suitable drink after dilution;

"crown cap" means a closure with a total diameter of not more than 38 mm, measured from edge to edge and a diameter, after it has been crimped, around the mouth of the container of not more than 27 mm, measured from edge to edge;

"Department" means the Department of Agriculture and Fisheries;

"Director of Inspection Services" means the Director of the Division of Inspection Services of the Department;

"foreign matter" means any material not normally present in the fruit juice and drink;

"fruit drink" means fruit drink as set out in Part II of these regulations for the kind of fruit concerned;

"fruit juice and drink" means a substance which is intended to be used as a drink, whether with or without the addition of any other substance, and --

- (a) which is solely or partially prepared from fruit or which in appearance, flavour and taste resembles juice derived from fruit; or

- (b) on the container of which there appears any depiction or representation of, or reference to fruit, but does not include wine, other fermented beverages and spirits as defined in the Wine, Other Fermented Beverages and Spirits Act, 1957 (Act 25 of 1957);

"fruit juice" means fruit juice as set out in Part II of these regulations for the kind of fruit concerned;

"good quality" in relation to fruit, means sound and ripe fruit;

"granadilla (passion fruit)" means the fruit of the plant species *Passiflora edulis* and *Passiflora flavicarpa*;

"grape" means the fruit of the plant species *Vitis vinifera* and *Vitis lubrusca*;

"grapefruit" means the fruit of the tree species *Citrus paradisi* and *Citrus grandis* and hybrids thereof;

"guava" means the fruit of the tree species *Psidium guajava*;

"inspector" means a person designated as an inspector in terms of section 85 of the Act;

"labelling" means the affixing of a label to a container containing fruit juice or fruit drink to furnish prescribed particulars, information, brand name, trade mark or any symbol relating to the product or the applying of such particulars on the container itself and "label" has a corresponding meaning;

"lemon" means the fruit of the tree species *Citrus limon* and *Citrus jambhiri* and includes limes;

"lime" means the fruit of the tree specie *Citrus aurantifolia* and hybrids thereof;

"letters" also means figures and symbols;

"main panel" means that part of the label or container bearing the trade mark, trade name, or brand name in greatest prominence and any other part of the label or container bearing the trade mark, trade name or brand name in equal prominence;

"mini-sealed", in relation to a container, means that the container is sealed with a suitable lid with a diameter not exceeding 45 mm, measured from edge to edge;

"naartje (tangerine)" means the fruit of the tree species *Citrus reticulata* and related species and includes mandarin-like hybrids;

"natural fruit essence (aroma)" means the natural and volatile flavouring substance (essence) recovered as a portion of the distillate during the concentrating process of the fruit juice concerned;

"natural juice" or **"natural pureé"** or **"natural pulp"** means the juice or pureé or pulp as extracted by a mechanical and/or physical process from fruit: Provided that natural juice or pureé or pulp which has undergone a concentrating process and to which water and or natural essence (aroma) derived from the fruit species concerned, has subsequently been added to reconstitute it organoleptically, physically and chemically to its natural original composition at standard strength shall, for the purpose of these regulations, be deemed to be natural juice or pureé or pulp;

"nectar" means the unfermented pulpy or non-pulpy fruit drink, obtained by mixing fruit juice, water and permitted sweeteners to yield a product containing a percentage of fruit juice at standard strength, as prescribed in Part II of these regulations for the fruit species concerned and preserved in a permitted manner;

"orange" means the fruit of the tree species *Citrus sinensis* and hybrids thereof;

"peach" means the fruit of the tree species *Prunus persica*;

"pear" means the fruit of the tree species *Pyrus communis*;

"per cent acid" means the percentage (m/m) of acid calculated as anhydrous citric acid unless stated otherwise;

"**permitted**" means permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972);

"**pineapple**" means the fruit of the plant species *Ananas comosus* and related species;

"**pulp**" means any unfermented pulpy fruit juice product obtained by physical or mechanical methods, without the removal of seeds by screening, and preserved in a permitted manner;

"**pureé**" means the unfermented pulpy fruit juice product obtained by finely comminuting and sieving only the edible portion of fruit or the fruit as a whole after removal of the rind and seeds or pits or pips, and preserved in a permitted manner;

"**ready-to-drink**" means that the fruit juice or drink is of a single strength or that fruit juice or drink which had been concentrated into a solid or liquid form, has been reconstituted or diluted according to the instruction on the container;

"**reconstituted fruit juice**" means fruit juice of not less than standard strength as specified in these regulations for the fruit species concerned, derived from concentrate to which water has been added, with or without the further addition of natural flavouring essence;

"**side panel**" means any part of the label or container other than the main panel;

"**sound**" in relation to fruit, means free from insect damage, insect infestation or external or internal disorders which detrimentally affect the quality of the fruit;

"**spoilage**" means any deterioration of the fruit juice or drink due to enzymatic, microbiological or oxidising agents;

"**squash**" means a cordial containing, after dilution in a minimum ratio of one to three, at least 6% (v/v) fruit juice at standard strength;

"**standard strength**" or "**single strength**" in relation to natural juice or pureé or pulp, means the strength of natural juice or pureé or pulp at --

10,5° Brix in the case of apple juice;

11,0° Brix in the case of apricot pureé;

12,5° Brix in the case of grape juice;

9,0° Brix in the case of granadilla juice;

8,0° Brix in the case of guava pureé;

8,6° Brix in the case of orange juice;

8,0° Brix in the case of naartje juice;

12,0° Brix in the case of pear pureé;

12,0° Brix in the case of peach pureé;

8,0° Brix in the case of grapefruit juice;

9,5° Brix in the case of pineapple juice;

7,5° Brix in the case of lemon juice; and in the case of blended fruit juice, the weighted average of the Brix-values of the fruit juices at standard strength of the species concerned as specified above;

"**the Act**" means the Marketing Act, 1968 (Act 59 of 1968);

"**unspecified fruit juice**" means any kind of fruit juice for which separate specifications have not been prescribed in these regulations;

"**water**" means water which is suitable for human consumption in all respects.

PART I

GENERAL

Purpose of regulations

2. These regulations have been made for the purpose of the prohibition of the sale of fruit juice and drink in the Republic, imposed under section 84 of the Act.

Inspection

3. (1) An inspector may open as many containers in any consignment of fruit juice and drink and inspect the content thereof and take samples of such content or containers for the purpose of further inspection or analysis as he may deem necessary.

(2) The inspector shall satisfy himself that the samples so abstracted are representative of the fruit juice and drink in the consignment concerned, and the content of such containers, shall apply as a finding in respect of the whole consignment from which such containers were abstracted.

Appeal

4. (1) Any person who feels aggrieved as a result of any decision or action taken by an inspector, may appeal against such decision or action by submitting a notice of appeal to such inspector within five days (excluding Saturdays, Sundays and public holidays) after he has been notified of that decision or action and by depositing within the said period with such inspector or at any office of the Division of Inspection Services of the Department, a deposit of R30: Provided that a separate deposit shall be deposited in respect of each separate consignment and provided further that if the notice of appeal and deposit are not submitted and deposited within the prescribed period, the appellant shall lose his right of appeal in terms of this regulation.

(2) An inspector may apply to the containers of fruit juice and drink in respect of which an appeal has been lodged, any mark or marks which he may deem necessary for identification purposes and such juice and drink shall not, without his consent, be removed from the place where it was inspected or is stored.

(3) The Director-General of the Department or an officer of the Department nominated by him, shall designate a person or persons who shall decide such an appeal, and such person or persons shall decide such an appeal within five days (excluding Saturdays, Sundays and public holidays) after it was lodged, and the decision of the person or persons so designated shall be final.

(4) The person or persons so designated, shall give the appellant or his agent at least five days notice of the time and place determined for the hearing of the appeal, and may, after the fruit juice or drink concerned has been produced and identified and all the interested parties have been heard, instruct all persons (including the appellant, his agent and the inspector), to leave the place where the appeal is being considered.

- (5) (a) If an appeal is upheld, the amount deposited in respect thereof, shall be refunded to the appellant.
- (b) If an appeal is dismissed, the amount deposited in respect thereof shall be forfeited.

PART II

CLASSIFICATION OF FRUIT JUICE AND DRINK

Apple juice and drink

5. (1) There shall be six classes of apple juice and drink namely Fresh Apple Juice, Apple Juice, Apple Nectar, Apple Squash, Apple Drink and Imitation Apple Drink, of which the specifications are prescribed in subregulations (2), (3), (4) and (5).

Fresh Apple Juice

(2) Fresh Apple Juice shall consist of natural juice as extracted from apples of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from seeds, bits of seeds or bits of peel; and
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Apple Juice

(3) Apple Juice shall consist of natural juice extracted from apples of a good quality and which --

- (a) contains no additives other than permitted preservatives, natural apple essence, ascorbic acid, malic acid and carbon dioxide;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from seed, bits of seed or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) has the characteristic flavour and colour of natural juice derived from apples: Provided that this specification shall not apply to apple juice intended as an addition to fruit juice blends or in any drink;
- (f) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in a consignment; and
- (g) in the ready-to-drink form, has a minimum natural juice content at standard strength of 100% and a °Brix value of not less than 10,5°Brix.

Apple Nectar, Apple Squash and Apple Drink

(4) Apple Nectar, Apple Squash and Apple Drink shall consist of apple juice which complies with the requirements of subregulation (3), but by virtue of the addition of water or permitted substances contains less than 100% (v/v) apple juice at standard strength in the ready-to-drink form, but of which the minimum percentage apple juice (v/v) of standard strength and minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage apple juice at standard strength (v/v)	Minimum °Brix
Apple Drink	6% (in ready-to-drink form)	-
Apple Nectar	50% (in ready-to-drink form)	10,5
Apple Squash	24% (in undiluted form)	-

Imitation Apple Drink

(5) Apple Juice or drink which does not comply with the requirements prescribed in subregulation (2), (3) or (4) shall be classified as "Imitation Apple Drink".

Apricot pureé and drink

(6) (1) There shall be seven classes of apricot pureé and drink namely Fresh Apricot Pureé, Unsweetened Apricot Pureé, Sweetened Apricot Pureé, Apricot Nectar, Apricot Squash, Apricot Drink and Imitation Apricot Drink, of which the specifications are prescribed in subregulations (2), (3), (4), (5) and (6).

Fresh Apricot Pureé

(2) Fresh Apricot Pureé shall consist of natural pureé as extracted from apricots of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from stones, bits of stone or bits of peel; and
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened Apricot Pureé

(3) Unsweetened Apricot Pureé shall consist of natural pureé prepared from apricots of a good quality and which --

- (a) contains no additives other than permitted preservatives, natural apricot essence, ascorbic acid and carbon dioxide;
- (b) is clean and free from foreign matter other than the additives mentioned in paragraph (a);
- (c) is free from stones, bits of stone or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form, has the characteristic flavour and colour of natural apricot pureé;
- (f) has been treated effectively against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the pureé shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form, has a minimum natural pureé content at standard strength of 100% and a °Brix value of not less than 11,0°Brix.

Sweetened Apricot Pureé

(4) Sweetened Apricot Pureé shall consist of natural pureé from apricots of a good quality and which --

- (a) contains no additives other than --
- (i) permitted natural sweeteners not exceeding 5% (m/m);
 - (ii) other permitted sweeteners;
 - (iii) water;
 - (iv) natural apricot essence;
 - (v) ascorbic acid and carbon dioxide; and
 - (vi) permitted preservatives;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from stones, bits of stone or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form has the characteristic flavour and colour of natural apricot pureé;
- (f) has been treated effectively against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
- (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the pureé shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form, has a minimum natural pureé content at standard strength of 90% (v/v) and a Brix value of not less than 11,0°Brix.

Apricot Nectar, Apricot Squash and Apricot Drink

(5) Apricot Nectar, Apricot Squash and Apricot Drink shall consist of apricot pureé which complies with the requirements of subregulation (3) or (4) but, by virtue of the addition of water or permitted substances contains less than 90% (v/v) apricot pureé at standard strength in the ready-to-drink form, but of which the minimum percentage apricot pureé (v/v) at standard strength and minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage apricot pureé at standard strength (v/v)	Minimum °Brix
Apricot Drink	6% (in the ready-to-drink form)	-
Apricot Nectar	35% (in the ready-to-drink form)	11,0
Apricot Squash	24% (in the undiluted form)	-

Imitation Apricot Drink

(6) Apricot juice or drink which does not comply with the requirements prescribed in subregulations (2), (3), (4) or (5) shall be classified as "Imitation Apricot Drink".

Grape juice and drink

7. (1) There shall be six classes of grape juice and drink namely Fresh Grape Juice, Unsweetened Grape Juice, Grape Nectar, Grape Squash, Grape Drink and Imitation Grape Drink, of which the requirements are prescribed in subregulations (2), (3), (4) and (5).

Fresh Grape Juice

(2) Fresh Grape Juice shall consist of natural juice as extracted from grapes of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from seeds, bits of seeds or bits of husks;
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened Grape Juice

(3) Unsweetened Grape Juice shall consist of natural juice prepared from grapes of a good quality and which --

- (a) contains no additives other than permitted preservatives, permitted colourants, permitted fruit acidifying agents, natural grape essence, ascorbic acid and carbon dioxide;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from seeds, bits of seed or bits of husks;
- (d) is free from deterioration or spoilage;
- (e) has the characteristic flavour and colour of the natural juice derived from grapes: Provided that this specification shall not apply to unsweetened grape juice intended as an addition to fruit juice blends or any drink;
- (f) has been treated effectively against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form has a minimum natural juice content at standard strength of 100% and a °Brix value of not less than 12,5°Brix.

Grape Nectar, Grape Squash and Grape Drink

(4) Grape Nectar, Grape Squash and Grape Drink shall consist of grape juice which complies with the requirements of subregulation (3) but by virtue of the addition of water or permitted substances contains less than 100% (v/v) grape juice at standard strength in the ready-to-drink form, but of which the minimum percentage grape juice (v/v) at standard strength and minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage grape juice at standard	Minimum

	strength (v/v)	°Brix
Grape Drink	6% (in the ready-to-drink form)	-
Grape Nectar	50% (in the ready-to-drink form)	12,5
Grape Squash	24% (in the undiluted form)	-

Imitation Grape Drink

(5) Grape juice or drink which does not comply with the requirements prescribed in subregulations (2), (3), (4) or (5) shall be classified as "Imitation Grape Drink".

Granadilla juice and drink

8. (1) There shall be seven classes of granadilla juice and drink, namely Fresh Granadilla Juice, Unsweetened Granadilla Juice, Sweetened Granadilla Juice, Granadilla Nectar, Granadilla Squash, Granadilla Drink and Imitation Granadilla Drink, of which the specifications are prescribed in subregulations (2), (3), (4), (5) and (6).

Fresh Granadilla Juice

(2) Fresh Granadilla Juice shall consist of natural juice as extracted from granadillas of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from bits of husk;
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened Granadilla Juice

(3) Unsweetened Granadilla Juice shall consist of natural juice as prepared from granadillas of a good quality and which --

- (a) contains no additives, other than permitted preservatives, natural granadilla essence, ascorbic acid and carbon dioxide;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from bits of husk;
- (d) is free from deterioration or spoilage;
- (e) has the characteristic flavour and colour of natural juice derived from granadillas: Provided that this specification shall not apply to unsweetened granadilla juice intended as an addition to fruit juice blends or to any drink;
- (f) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and

- (g) in the undiluted form has a minimum natural juice content at standard strength of 100% and a °Brix value of not less than 9,0°Brix.

Sweetened Granadilla Juice

(4) Sweetened Granadilla Juice shall consist of natural juice prepared from granadillas of a good quality and which --

- (a) contains no additives other than --
- (i) permitted natural sweeteners not exceeding 5% (m/m);
 - (ii) other permitted sweeteners;
 - (iii) water;
 - (iv) natural granadilla essence;
 - (v) ascorbic acid and carbon dioxide; and
 - (vi) permitted preservatives;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from bits of husk;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form, has the characteristic flavour and colour of natural granadilla juice;
- (f) has been treated effectively against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
- (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the undiluted form, has a minimum natural juice content at standard strength of 80% (v/v) and a °Brix value of not less than 9,0°Brix.

Granadilla Nectar, Granadilla Squash and Granadilla Drink

(5) Granadilla Nectar, Granadilla Squash and Granadilla Drink shall consist of granadilla juice which complies with the requirements of subregulation (3) or (4), but by virtue of the addition of water or permitted substances contains less than 80% (v/v) granadilla juice at standard strength in the ready-to-drink form, but of which the minimum percentage granadilla juice (v/v) at standard strength and minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage granadilla juice at standard strength (v/v)	Minimum °Brix
Granadilla Drink	6% (in the ready-to-drink form)	-
Granadilla Nectar	20% (in the ready-to-drink form)	9,0
Granadilla Squash	24% (in the undiluted form)	-

Imitation Granadilla Drink

(6) Granadilla juice or drink which does not comply with the requirements prescribed in subregulations (2), (3), (4) or (5) shall be classified as "Imitation Granadilla Drink".

Guava pulp or pureé and drink

9. (1) There shall be seven classes of guava pulp or pureé and drink namely Fresh Guava Pureé, Unsweetened Guava Pulp or Pureé, Sweetened Guava Pulp or Pureé, Guava Nectar, Guava Squash, Guava Drink and Imitation Guava Drink, of which the specifications are prescribed in subregulations (2), (3), (4), (5) and (6).

Fresh Guava Pureé

(2) Fresh Guava Pureé shall consist of natural pureé as extracted from guavas of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from seeds or bits of seed or bits of peel;
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened Guava Pulp or Pureé

(3) Unsweetened Guava Pulp or Pureé shall consist of natural pulp or pureé prepared from guavas of a good quality which --

- (a) contains no additives other than permitted preservatives, permitted colourants, natural guava essence, ascorbic acid and carbon dioxide;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) in the case of pureé is free from seeds, bits of seed or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) has the characteristic flavour and colour of the natural pulp or pureé derived from guavas: Provided that this specification shall not apply to unsweetened guava pulp or pureé intended as an addition to fruit juice blends or to any drink;
- (f) has been treated effectively against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the pulp or pureé shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the undiluted form, has a minimum natural pulp or pureé content at standard strength of 100% and a °Brix value of not less than 8,0°Brix.

Sweetened Guava Pulp or Pureé

(4) Sweetened Guava Pulp or Pureé shall consist of natural pulp or pureé prepared from guavas of a good quality and which --

- (a) contains no additives other than --
 - (i) permitted natural sweeteners not exceeding 5% (m/m);
 - (ii) other permitted sweeteners;
 - (iii) water;
 - (iv) natural guava essence;
 - (v) ascorbic acid and carbon dioxide; and
 - (vi) permitted preservatives and permitted colourants;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) in the case of pureé, is free from seeds, bits of seed or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form has the characteristic flavour and colour of natural guava pulp or pureé;
- (f) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the pulp or pureé shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the undiluted form, has a minimum natural pulp or pureé content at standard strength of 80% (v/v) and a °Brix value of not less than 8,0°Brix.

Guava Nectar, Guava Squash and Guava Drink

(5) Guava Nectar, Guava Squash and Guava Drink shall consist of guava pulp or pureé which complies with the requirements of subregulation (3) or (4), but by virtue of the addition of water or permitted substances contains less than 80% (v/v) guava pulp or pureé at standard strength in the ready-to-drink form, but of which the minimum percentage guava pulp or pureé (v/v) at standard strength and the minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage guava pureé at standard strength (v/v)	Minimum °Brix
Guava Drink	6% (in the ready-to-drink form)	-
Guava Nectar	20% (in the ready-to-drink form)	8,0
Guava Squash	24% (in the undiluted form)	-

Imitation Guava Drink

(6) Guava pulp, pureé or drink which does not comply with the requirements prescribed in subregulation (2), (3), (4) or (5) shall be classified as "Imitation Guava Drink".

Pear pureé and drink

10. (1) There shall be seven classes of pear pureé and drink namely Fresh Pear Pureé, Unsweetened Pear Pureé, Sweetened Pear Pureé, Pear Nectar, Pear Squash, Pear Drink and Imitation Pear Drink, of which the specifications are prescribed in subregulation (2), (3), (4), (5) and (6).

Fresh Pear Pureé

(2) Fresh Pear Pureé shall consist of natural pureé as extracted from pears of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from seeds, bits of seed or bits of peel; and
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened Pear Pureé

(3) Unsweetened Pear Pureé shall consist of natural pureé prepared from pears of a good quality and which --

- (a) contains no additives other than permitted preservatives, natural pear essence, ascorbic acid and carbon dioxide;
- (b) is clean and free from foreign matter other than the additives mentioned in paragraph (a);
- (c) is free from seeds, bits of seed or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) has the characteristic flavour and colour of natural pureé derived from pears: Provided that this specification shall not apply to unsweetened pear pureé intended as an addition to fruit juice blends or to any drink;
- (f) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the pureé shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the undiluted form has a minimum natural pureé content at standard strength of 100% and a °Brix value of not less than 12,0°Brix.

Sweetened Pear Pureé

(4) Sweetened Pear Pureé shall consist of natural pureé prepared from pears of a good quality and which --

- (a) contains no additives other than --
 - (i) permitted natural sweeteners not exceeding 5% (m/m);

- (ii) other permitted sweeteners;
 - (iii) water;
 - (iv) natural pear essence;
 - (v) ascorbic acid and carbon dioxide; and
 - (vi) permitted preservatives;
- (b) is clean and free from foreign matter other than the additives mentioned in paragraph (a);
- (c) is free from seeds, bits of seed or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form, has the characteristic flavour and colour of natural pear pureé;
- (f) has been treated effectively against deterioration or spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
- (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the pureé shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the undiluted form, has a minimum natural pureé content at standard strength of 90% (v/v) and a °Brix value of not less than 12,0°Brix.

Pear Nectar, Pear Squash and Pear Drink

(5) Pear Nectar, Pear Squash and Pear Drink shall consist of pear pureé which complies with the requirements of subregulation (3) or (4), but by virtue of the addition of water or permitted substances contains less than 90% (v/v) pear pureé at standard strength in the ready-to-drink form, but of which the minimum percentage pear pureé (v/v) at standard strength and minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage pear pureé at standard strength (v/v)	Minimum °Brix
Pear Drink	6% (in the ready-to-drink form)	-
Pear Nectar	40% (in the ready-to-drink form)	12,0
Pear Squash	24% (in the undiluted form)	-

Imitation Pear Drink

(6) Pear pureé or drink which does not comply with the requirements prescribed in subregulations (2), (3), (4) or (5) shall be classified as "Imitation Pear Drink".

Peach pureé and drink

11. (1) There shall be seven classes of peach pureé and drink namely Fresh Peach Pureé, Unsweetened Peach Pureé, Sweetened Peach Pureé, Peach Nectar, Peach Squash, Peach Drink and Imitation Peach Drink, of which the requirements are prescribed in subregulations (2), (3), (4), (5) and (6).

Fresh Peach Pureé

(2) Fresh Peach Pureé shall consist of natural pureé as prepared from peaches of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from stones, bits of stone or bits of peel; and
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened Peach Pureé

(3) Unsweetened Peach Pureé shall consist of natural pureé prepared from peaches of a good quality and which --

- (a) contains no additives other than permitted preservatives, natural peach essence, ascorbic acid and carbon dioxide;
- (b) is clean and free from foreign matter other than the additives mentioned in paragraph (a);
- (c) is free from stones, bits of stone or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form, has the characteristic flavour and colour of natural peach pureé;
- (f) has been treated effectively against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the pureé shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form has a minimum natural pureé content at standard strength, of 100% and a Brix value of not less than 12,0°Brix.

Peach Pureé - Sweetened

(4) Sweetened Peach Pureé shall consist of natural pureé prepared from peaches of a good quality and which --

- (a) contains no additives other than --
 - (i) permitted natural sweeteners not exceeding 5% (m/m);
 - (ii) other permitted sweeteners;
 - (iii) water;
 - (iv) natural peach essence;

- (v) ascorbic acid and carbon dioxide; and
- (vi) permitted preservatives;
- (b) is clean and free from foreign matter other than the additives mentioned in paragraph (a);
- (c) is free from stones, bits of stone or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form, has the characteristic flavour and colour of natural peach pureé;
- (f) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the pureé shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form, has a minimum natural pureé content at standard strength of 90% (v/v) and a °Brix value of not less than 12,0°Brix.

Peach Nectar, Peach Squash and Peach Drink

(5) Peach Nectar, Peach Squash and Peach Drink shall consist of peach pureé which complies with the requirements of subregulation (3) or (4) but, by virtue of the addition of water or permitted substances contains less than 90% (v/v) peach pureé at standard strength in the ready-to-drink form, but of which the minimum percentage peach pureé (v/v) at standard strength and minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage peach pureé at standard strength (v/v)	Minimum °Brix
Peach Drink	6% (in the ready-to-drink form)	-
Peach Nectar	40% (in the ready-to-drink form)	12,0
Peach Squash	24% (in the undiluted form)	-

Imitation Peach Drink

(6) Peach pureé or drink which does not comply with the requirements prescribed in subregulation (2), (3), (4) or (5) shall be classified as "Imitation Peach Drink".

Pineapple juice and drink

12. (1) There shall be seven classes of pineapple juice and drink namely Fresh Pineapple Juice, Unsweetened Pineapple Juice, Sweetened Pineapple Juice, Pineapple Nectar, Pineapple Squash, Pineapple Drink and Imitation Pineapple Drink, of which the specifications are prescribed in subregulations (2), (3), (4), (5) and (6).

Fresh Pineapple Juice

(2) Fresh Pineapple Juice shall consist of natural juice as extracted from pineapples of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from seeds, bits of seed or bits of peel;
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened Pineapple Juice

(3) Unsweetened Pineapple Juice shall consist of natural juice prepared from pineapples of a good quality and which --

- (a) contains no additives, other than permitted preservatives, natural pineapple essence, ascorbic acid and carbon dioxide;
- (b) is clean and free from foreign matter other than the additives mentioned in paragraph (a);
- (c) is free from seeds, bits of seed or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) has the characteristic flavour and colour of the natural juice derived from pineapples: Provided that this specification shall not apply to unsweetened pineapple juice intended as an addition to fruit juice blends or to any drink;
- (f) has been treated effectively against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form has a minimum natural juice content at standard strength of 100%, and a °Brix value of not less than 9,5°Brix.

Sweetened Pineapple Juice

(4) Sweetened Pineapple Juice shall consist of natural juice prepared from pineapples of a good quality and which --

- (a) contains no additives other than --
 - (i) permitted natural sweeteners not exceeding 5% (m/m);
 - (ii) other permitted sweeteners;
 - (iii) water;
 - (iv) natural pineapple essence;
 - (v) ascorbic acid and carbon dioxide; and
 - (vi) permitted preservatives;

- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from seeds, bits of seed or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form, has the characteristic flavour and colour of natural pineapple juice;
- (f) has been treated effectively against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form, has a minimum natural juice content at standard strength of 90% (v/v) and a Brix value of not less than 9,5°Brix.

Pineapple Nectar, Pineapple Squash and Pineapple Drink

(5) Pineapple Nectar, Pineapple Squash and Pineapple Drink shall consist of pineapple juice which complies with the requirements of subregulation (3) or (4) but by virtue of the addition of water or permitted substances contains less than 90% (v/v) pineapple juice at standard strength in the ready-to-drink form, but of which the minimum percentage pineapple juice (v/v) at standard strength and minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage pineapple juice at standard strength (v/v)	Minimum °Brix
Pineapple Drink	6% (in the ready-to-drink form)	-
Pineapple Nectar	50% (in the ready-to-drink form)	9,5
Pineapple Squash	24% (in the undiluted form)	-

Imitation Pineapple Drink

(6) Pineapple juice or drink which does not comply with the requirements prescribed in subregulation (2), (3), (4) or (5) shall be classified as "Imitation Pineapple Drink".

Citrus juice and drink

13. (1) There shall be seven classes of citrus juice and drink namely Fresh Citrus Juice, Unsweetened Citrus Juice, Sweetened Citrus Juice, Citrus Nectar, Citrus Squash, Citrus Drink and Imitation Citrus Drink of which the requirements are prescribed in subregulations (2), (3), (4), (5) and (6): Provided that the name of the kind of citrus fruit from which the juice was obtained shall replace the word "citrus" in the class name.

Fresh Citrus Juice

(2) Fresh Citrus Juice shall consist of natural juice as extracted from citrus fruit of a good quality and which --

- (a) contains no additives;

- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from pips, bits of pips, bits of peel or peel-oil; and
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened Citrus Juice

(3) Unsweetened Citrus Juice shall consist of natural juice prepared from citrus fruit of a good quality and which --

- (a) contains no additives other than permitted preservatives, citric acid, ascorbic acid, carbon dioxide and, in the case of reconstituted orange juice from concentrates, natural citrus oil and natural citrus essence;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from pips, bits of pips or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) has the characteristic flavour and colour of the kind of natural citrus juice concerned: Provided that this specification shall not apply to unsweetened citrus juice intended as an addition to fruit juice blends or any drink;
- (f) contains not more than 0,03% (v/v) recoverable oil;
- (g) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (h) in the ready-to-drink form has a minimum °Brix-acid ratio and acid content as specified below:

Kind of natural juice of which unsweetened citrus juice consists	Minimum °Brix	Minimum °Brix to acid ratio	Minimum percentage acid
Orange Juice	10,0	8,5 : 1	0,65
Naartje Juice	8,5	9,0 : 1	0,45
Grapefruit Juice	8,0	5,0 : 1	0,65
Lemon Juice	7,5	1,25 : 1	5,0
Blended citrus juice	The weighted average °Brix of the above °Brix values calculated according to the percentage of the different kinds of natural citrus juice contained in the blend.		

Sweetened Citrus Juice

(4) Sweetened Citrus Juice shall consist of natural juice prepared from citrus fruit of a good quality and which --

- (a) contains no additives other than --

- (i) permitted natural sweeteners not exceeding 5% (m/m) in the case of orange and naartje juice, 10% (m/m) in the case of grapefruit juice and 15% (m/m) in the case of lemon juice;
 - (ii) other permitted sweeteners;
 - (iii) water;
 - (iv) natural citrus oil and natural citrus essence;
 - (v) citric acid, ascorbic acid and carbon dioxide; and
 - (vi) permitted preservatives;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from pips, bits of pips or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form, has the characteristic flavour and colour of the kind of natural juice concerned;
- (f) contains not more than 0,03% (v/v) recoverable oil;
- (g) has been treated effectively against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
- (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (h) in the ready-to-drink form, has a minimum natural juice content, °Brix and °Brix-acid ratio as specified below:

Kind of natural juice from which sweetened citrus juice was prepared	Minimum natural juice content expressed as percentage (v/v) natural juice at standard strength in the sweetened citrus juice in the ready-to-drink form	Minimum °Brix	Minimum °Brix to acid ratio
Orange Juice	90	11,0	10,0 : 1
Naartje Juice	90	12,0	13,0 : 1
Grapefruit Juice	70	11,0	8,0 : 1
Lemon Juice	70	10,0	7,0 : 1
Blended citrus juice	The weighted average °Brix of the above °Brix values, calculated according to the percentage of the different kinds of citrus juice contained in the blend		

Citrus Nectar, Citrus Squash and Citrus Drink

(5) Citrus Nectar, Citrus Squash and Citrus Drink shall consist of citrus juice which complies with the requirements of subregulation (3) or (4) but, by virtue of the addition of water or permitted substances contains less than 90% (v/v) in the case of orange and naartje juice, and 70% (v/v) in the case of grapefruit and lemon juice at standard strength in the ready-to-drink form, but of which the minimum percentage citrus juice (v/v) at standard strength and minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage citrus juice at standard strength (v/v)	Minimum °Brix
Orange Nectar	50% (in the ready-to-drink form)	8,6
Naartje Nectar	50% (in the ready-to-drink form)	8,0
Grapefruit nectar	50% (in the ready-to-drink form)	8,0
Lemon nectar	20% (in the ready-to-drink form)	7,5
Orange, Naartje, Grapefruit and Lemon Squash	24% (in the undiluted form)	-
Orange, Naartje, Grapefruit and Lemon Drink	6% (in the ready-to-drink form)	-

Imitation Citrus Drink

(6) Citrus juice or drink which does not comply with the requirements prescribed in subregulations (2), (3), (4) or (5) shall be classified as "Imitation Citrus Drink".

Blended fruit juice and drink

14. (1) There shall be seven classes of blended fruit juice and drink namely Fresh Blended Fruit Juice, Unsweetened Blended Fruit Juice, Sweetened Blended Fruit Juice, Blended Fruit Nectar, Blended Fruit Squash, Blended Fruit Drink and Imitation Blended Fruit Drink, of which the requirements are prescribed in subregulations (5), (6), (7), (8) and (9).

(2) The class name shall, subject to the provisions of subregulations (3) and (4) and for the purpose of regulation 20 --

- (a) be made up the names of the various fruit species used in the blend in descending order of the percentages juice (v/v) of standard strength used in the blend followed by the words "juice blend", "nectar blend", "drink blend" or "imitation drink blend" as the case may be:

Provided that --

- (i) no ingredient shall be named in the class name if less than 6% (v/v) fruit juice at standard strength of the ingredient concerned is contained in the blend;
- (ii) subject to the provisions of regulation 20(2)(b)(viii), if the blend is made up of three or more fruit species, only the two main fruit species may be named in the class name: Provided further that the words "and other fruits" shall immediately follow in letters at least 50% of the size of the letters of the class name; or
- (b) consist of the words "fruit juice blend", "fruit nectar blend", "fruit drink blend" or "imitation fruit drink blend", as the case may be:

Provided that the word "fruit" in the class name may be substituted by the name of a specific fruit if --

- (i) in the case of de flavoured ingredients used in blends, the blend has the characteristic appearance, flavour and taste of the specific ingredient and if not less than 6% (v/v) juice at standard strength of the specific ingredient is present in the blend;
- (ii) in the case of all other blends, at least 50% (v/v) juice at standard strength of the total juice content of the blend is made up of that specific fruit species and if the blend has the characteristic appearance, flavour and taste of the fruit species concerned;
- (iii) the names of the fruit species used in the blend shall appear on the main panel in letters at least 50% of the size of the letters of the class name and shall in no case be smaller than 2 mm: Provided that in the

case of blends made up of three or more fruit species, only the two main fruit species need be declared on the main panel if the words "and other fruit" follows immediately and if a complete ingredient list appears on the label.

(3) A blend of fruit species belonging to the same genus may be identified by only that genus provided that a complete ingredient list appears on the label.

(4) The word "blend" may be substituted by --

- (a) the words "punch" or "fruit punch" if fruit juice or drink from more than two species is contained in the blend;
- (b) the words "cocktail" or "fruit cocktail" if --
 - (i) in the case of a juice or drink from one fruit species, flavouring matter, spices and herbs are added; and
 - (ii) in the case of a blend of more than one fruit species, the product complies with the requirements of the regulation for blended fruit juice or drink.

Fresh Blended Fruit Juice

(5) Blended Fresh Fruit Juice shall consist of the natural juice or pureé or pulp of two or more fruit species as extracted from fruit of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from seeds, bits of seed or bits of peel, excluding cases where granadilla juice is contained in a fresh fruit juice blend in which case it may contain granadilla seeds; and
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened Blended Fruit Juice

(6) Unsweetened Blended Fruit Juice shall consist of the natural juice or pureé or pulp of two or more fruit species prepared from fruit of a good quality which --

- (a) contains no additives other than permitted preservatives, natural essence of the fruit concerned, ascorbic acid and carbon dioxide;
- (b) is clean and free from foreign matter other than the additives mentioned in paragraph (a);
- (c) is free from seeds, bits of seed or bits of peel, excluding cases where granadilla juice is contained in a unsweetened fruit juice blend in which case it may contain granadilla seeds;
- (d) is free from deterioration or spoilage;
- (e) has the characteristic flavour and colour of natural juice or pureé or pulp when blended in the ratio concerned: Provided that this specification shall not apply to unsweetened blended fruit juice intended as an addition to any drink or where

deflavoured juices are blended and all relevant information is declared on the container;

- (f) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form has a minimum °Brix which, as the case may be, complies with the weighted average of the °Brix values of the different kinds of natural juice, as prescribed in these regulations contained in the blend.

Sweetened Blended Fruit Juice

(7) Sweetened Blended Fruit Juice shall consist of natural juice or pureé or pulp of two or more fruit species extracted from fruit of a good quality and which --

- (a) contains no additives other than --
 - (i) permitted natural sweeteners not exceeding 5% (m/m);
 - (ii) other permitted sweeteners;
 - (iii) water;
 - (iv) natural fruit essence of the kinds of fruit concerned;
 - (v) ascorbic acid and carbon dioxide; and
 - (vi) permitted preservatives;
- (b) is clean and free from foreign matter other than the additives mentioned in paragraph (a);
- (c) is free from seeds, bits of seed and bits of peel, excluding cases where granadilla juice is contained in a sweetened fruit juice blend in which case it may contain granadilla seeds;
- (d) is free from deterioration or spoilage;
- (e) has the characteristic flavour and colour of natural juice or pureé or pulp when blended in the ratios concerned;
- (f) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form, has a minimum natural juice content and a minimum °Brix value which, as the case may be, complies with the weighted average of the different kinds of sweetened juice, as prescribed in these regulations, contained in the blend.

Blended Fruit Nectar, Blended Fruit Squash and Blended Fruit Drink

(8) Blended Fruit Nectar, Blended Fruit Squash and Blended Fruit Drink shall consist of blended fruit juice which complies with the requirements of subregulation (6) and (7), but by virtue of the addition of water or permitted substances contains less than the weighted average of the juice content at standard strength as prescribed for different kinds of fruit juice in the blend, but of which the minimum percentage fruit juice (v/v) at standard strength and the minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage fruit juice at standard strength as prescribed, (v/v), based on weighted average	Minimum °Brix
Blended Fruit Drink	6% (in the ready-to-drink form)	-
Blended Fruit Nectar	40% (in the ready-to-drink form)	The weighted average of the Brix-values at standard strength for the fruit species concerned
Blended Fruit Squash	24% (in undiluted form)	-

Imitation Blended Fruit Drink

(9) Blended fruit juice or drink which does not comply with the requirements prescribed in subregulation (6), (7), (8) or (9) shall be classified as "Imitation Blended Fruit Drink".

Unspecified fruit juice and drink

15. (1) There shall be seven classes of unspecified fruit juice and drink namely Fresh X Juice, Unsweetened X Juice, Sweetened X Juice, X Nectar, X Squash, X Drink and Imitation X Drink, where X is the name of the unspecified fruit concerned, and of which the requirements are prescribed in subregulations (2), (3), (4), (5) and (6).

Fresh X Juice

(2) Fresh X Juice shall consist of natural juice as extracted from fruit of a good quality and which --

- (a) contains no additives;
- (b) has not been subjected to any preserving process other than chilling;
- (c) is clean and free from foreign matter;
- (d) is practically free from seeds, bits of seed or bits of peel; and
- (e) is intended to be sold for consumption within two hours of extraction thereof and is so sold.

Unsweetened X Juice

(3) Unsweetened X Juice shall consist of natural juice prepared from fruit of a good quality and which --

- (a) contains no additives other than permitted preservatives and natural fruit essence of the fruit concerned, ascorbic acid and carbon dioxide;
- (b) is clean and free from foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from seeds, bits of seed or bits of peel;
- (d) is free from deterioration or spoilage;

- (e) has the characteristic flavour and colour of the kind of natural juice concerned: Provided that this specification shall not apply to unsweetened unspecified fruit juice intended as an addition to fruit blends or any drink;
- (f) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form, has a minimum natural juice content of 100% and a °Brix value of not less than 12,0°Brix.

Sweetened X Juice

(4) Sweetened X Juice shall consist of natural juice prepared from fruit of a good quality and which --

- (a) contains no additives other than --
 - (i) permitted natural sweeteners not exceeding 5% (m/m);
 - (ii) other permitted sweeteners;
 - (iii) water;
 - (iv) natural fruit essence of the fruit species concerned;
 - (v) ascorbic acid and carbon dioxide; and
 - (iv) permitted preservatives;
- (b) is clean and free from any foreign matter, other than the additives mentioned in paragraph (a);
- (c) is free from seeds, bits of seed or bits of peel;
- (d) is free from deterioration or spoilage;
- (e) in the ready-to-drink form, has the characteristic flavour and colour of the kind of natural juice concerned;
- (f) has been effectively treated against deterioration and spoilage by means of any permitted method: Provided that if preserved by heat in hermetically-sealed containers --
 - (i) the container, if packed under vacuum, shall have a minimum vacuum of 17 kPa; and
 - (ii) the juice shall be free from the presence of spoilage in excess of 0,25% of the containers in the consignment; and
- (g) in the ready-to-drink form, has a minimum natural juice content at standard strength of 90% (v/v) and a °Brix value of not less than 12,0°Brix.

X Nectar, X Squash and X Drink

(5) X Nectar, X Squash and X Drink shall consist of X juice which complies with the requirements of subregulation (3) or (4), but by virtue of the addition of water or permitted substances contains less than 90% (v/v) X juice in the ready-to-drink form, but of which the minimum percentage fruit juice (v/v) at 12,0°Brix and the minimum °Brix are as set out below:

A	B	
Classification	Minimum percentage fruit juice (v/v)	Minimum °Brix
X Drink	6% (in the ready-to-drink form)	-
X Nectar	40% (in the ready-to-drink form)	12,0
X Squash	24% (in the undiluted form)	-

Imitation X Drink

(6) X juice and X drink which does not comply with the requirements prescribed in subregulations (2), (3), (4) and (5) shall be classified as "Imitation X Drink".

PART III

CONTAINERS AND PACKING

16. (1) Fruit juice and drink shall be packed in containers which are suitable, sound and clean.

(2) Containers made of tinplate, tin-free steel or aluminium and of less than nine litre capacity, shall not have been used previously and shall be free from rust.

(3) The inner surfaces of metal containers shall be properly lacquered or treated in any other effective manner against corrosion if the properties of the fruit juice or drink is at any time likely to impair the quality of the juice or drink on contact with the untreated metal surface of the container.

(4) If containers with fruit juice or drink are packed in packages such packages shall be clean, neat and undamaged.

PART IV

MARKING REQUIREMENTS

General

17. For the purposes of this part of the regulations, Fruit Drink, Fruit Nectar and Fruit Squash shall mean all Fruit Drink, Fruit Nectar and Fruit Squash which are packed in containers on which there appears a depiction or representation of, or reference to any kind of fruit; or which resemble juice derived from any kind of fruit in appearance, flavour and taste.

Prohibited particulars

18. (1) No depiction or representation which, taken together with or in the context of any wording, brand name, trade name, pictorial illustration or other means of expression, directly or by implication purports to impart the impression that the depiction or representation concerned, is a depiction or representation of a tree, vine blossom, leaf, fruit or any other plant part, shall appear on a container containing Fruit Drink (excluding Fruit Nectar) or Imitation Fruit Drink.

(2) In the case of blended fruit juices in a container, a depiction or pictorial representation of the fruit species imparting the predominant flavour and aroma to the blend, shall, subject to the provisions of regulation 14, not be regarded as constituting any misrepresentation despite the fact that the fruit species depicted does not occupy the highest position in the arrangement in descending order of the percentages of the various fruit species in the blend in the container.

(3) No trade mark or brand name which may possibly, directly or by implication, be misleading or create a false impression of the contents of a container containing fruit juice or drink, shall appear on such a container.

(4) The words "pure", "natural" and "real" or other words expressing a similar meaning, whether directly or by implication, shall not appear on a container containing fruit juice or drink other than the classes Fresh Fruit Juice, Sweetened Fruit Juice and Unsweetened Fruit Juice as prescribed in these regulations and likewise the word "Fresh" shall not appear on a container containing fruit juice or drink other than the class Fresh Fruit Juice.

(5) The word "concentrate" or words to the same effect shall not appear on the container unless the fruit juice or drink has to be diluted before consumption and the words "concentrated juice" shall not appear on a container other than a container containing concentrated juice.

(6) No wording, illustration or other means of expression which constitutes a misrepresentation or which, directly or by implication, creates a misleading impression, shall appear on the container of any fruit juice or drink.

(7) Subject to the provisions of regulation 20(2)(b)(i) and (vi), no wording which refers directly or by implication to any kind of fruit, shall appear on a container containing fruit drink unless such wording, and at each repetition thereof, is directly preceded, in the same letter size, by either the percentage of juice the product contains in the ready-to-drink form or by the word "imitation", as the case may be: Provided that this clause shall not apply to the class name, the declaration of the percentage juice on the main panel and in the case of blends the declaration of the ingredients as prescribed by these regulations or to the particulars prescribed by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 van 1972), on the side panel.

Manner of marking

19. The price imprint, price tag or any other information in respect of the product offered for sale shall not be so superimposed as to cover any of the prescribed particulars furnished on the label or on the container containing fruit juice and drink.

Particulars

20. (1) If containers containing fruit juice or drink are packed into outer containers or held together in any other way, such outer containers may be unmarked: Provided that if such outer containers are marked, such markings shall comply with the marking requirements of these regulations.

(2) Any container containing fruit juice or drink shall, in addition to complying with the general labelling requirements under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), also be marked clearly and legibly in one or both official languages (except in the case of codes) with the following particulars:

(a) *Identification marks:*

- (i) An indication of the date of packing: Provided that if a date code is used, the code shall be registered with the Director of Inspection Services;
- (ii) the country of origin in the case of imported fruit juice and drink, preceded by the word "product of", in letters of at least 1 mm in height;
- (iii) the name and address of the manufacturer, or importer, or packer or person on whose behalf such fruit juice and drink are packed, in letters of at least 1 mm in height.

(b) *Product designation and qualification:*

The product designations and qualifications prescribed hereunder shall appear conspicuously, clearly and legibly in block letters of the same size on a contrasting background:

- (i) Subject to the provisions of regulation 14(2), (3) and (4) and regulation 18(7), the class of the fruit juice or drink shall be declared on every main panel in letters at least 50% of the size of the largest letter (excluding

letters in the registered brand name) which appears on the container: Provided that the letter size shall in no case be smaller than 4 mm in height and provided further that in the case of 250 ml or smaller containers the minimum letter size shall be at least 3 mm and provided further that in the case of fruit drinks the class name, "Nectar", shall be used if the fruit drink complies with the corresponding prescribed minimum percentage juice at standard strength.

- (ii) Words qualifying the name of fruit juice or drink, for instance "concentrated", "powdered", etc., shall be declared on every main panel in close proximity to the class name of the fruit juice or drink in letters at least $33\frac{1}{3}\%$ of the size of the letters used in the class name of the fruit juice or drink: Provided that the letter size shall in no case be smaller than 3 mm in height.
- (iii) The dilution ratio with water or other liquid to obtain the ready-to-drink juice or drink in the case of fruit juice and drink which require dilution before consumption, in letters at least $33\frac{1}{3}\%$ of the size of the largest letter (excluding letters in the registered brand name), on the container and shall in no case be smaller than 3 mm: Provided that only one dilution ratio shall be declared on the container.
- (iv) Words indicating whether the fruit juice or drink has been sweetened or not, for example "unsweetened", "artificially sweetened" etc. shall be declared on every main panel in close proximity to the class name of the fruit juice or drink in letters at least $33\frac{1}{3}\%$ of the size of the letters used in the class name of the fruit juice or drink: Provided that the letter size shall in no case be smaller than 3 mm in height.
- (v) The liquid contents or net mass, as the case may be, as prescribed by regulations promulgated under the Trade Metrology Act, 1973 (Act 77 of 1973).
- (vi) In the case of all Fruit Drink, Fruit Nectar and Fruit Squash, the minimum percentage natural fruit juice (v/v) at standard strength in the ready-to-drink form in such product shall, subject to the provisions of regulation 18(7) be declared on every main panel in letters at least 70% of the size of the largest letter (excluding letters in the registered brand name) which appear on the container and may in no case be smaller than 4 mm in height: Provided that in the case of mini-sealed containers or containers with crown caps to which no other label has been affixed the word "juice" may be omitted.
- (vii) If fruit juice or drink contains carbon dioxide, the words "carbonated" or "sparkling" shall appear on the label.
- (viii) In the case of blended fruit juices and drinks where the names of the fruit species contained in the blend do not appear in the class name the names of the fruit species concerned shall be declared on the label in descending order.

(c) *Mini-sealed containers*

In the case of mini-sealed containers without attached labels, the prescribed particulars may appear on the foil lid.

(d) *Crown cap containers*

In the case of containers with crown caps, without attached labels, the size of the prescribed letters may be lowered to not less than 2 mm in height. Provided that the particulars shall appear on the main panel of the crown cap.

Other marking requirements

(i) In the case of granadilla juice, the word "juice" may be substituted by the word "pureé" if the product is free from seeds, or by the word "pulp" if seeds are present.

(ii) In the case of apricot, guava, pear and peach pureé, the word "pureé" may be substituted by the word "juice" in the class name if the product is clarified or non-pulpy.

PART V

METHODS OF INSPECTION

Microbiological and other spoilage

21. Microbiological and other spoilage shall be determined by storing canned fruit juice and drink for at least 10 days at the ambient warehouse temperature. The percentage spoilage shall be obtained by calculating the number of containers which blow or leak as a percentage of the consignment or inspection sample as the case may be: Provided that the containers in any consignment which blow or leak during the period of 10 days of storage, may be removed from the consignment concerned if the rest of such consignment is stored for a further period of 10 days at warehouse temperature, for the determination of the percentage spoilage.

PART VI

DIVERSE STIPULATIONS

22. The regulations published in Part III of Government Notice R. 1898 of 22 October 1971, as amended by Government Notices R. 532 of 1 April 1976, R. 43 of 6 January 1978 and R. 2592 of 29 December 1978, the regulations published by Government Notice R. 2065 of 17 November 1972, as amended by Government Notice R. 2405 of 14 December 1973 and the regulations published by Government Notice R. 53 of 11 January 1974, are hereby repealed.