

ANNEX "D" FRUIT JUICE SPECIFICATIONS

FQS-35 Fruit Juices

Fruit Juice

Description:

Fruit Juice is the unfermented liquid from sound, clean, ripe and fresh fruit. It maybe made with or without the addition of sugar, inverted sugar or dextrose (in dry form). The juice is named to correspond to the fruit or fruits from which it is obtained. It may contain ingredients as indicated in the [Food and Drug Regulations - Part B - Division 11](#) and the [Canada Agricultural Products Act- Processed Products Regulations](#).

Table 1.0

Type of Juice	Specifications	Requirements
Apple Juice	Apple Juice is the unfermented liquid obtained from the first pressing juice of properly prepared sound, clean, mature fresh apples or apple parts. Apple juice is prepared without any concentration or without any dilution. No sweetening ingredients may be added.	Must meet requirements of the Food and Drug Regulations Division 11 –B11.123 (S) and the Canada Agricultural Products Act- Processed Products Regulations- Schedule 1, Table 1 Canada Fancy grade as per the Canada Agricultural Products Act- Processed Products Regulations- Schedule I, Table 1
Concentrated Apple Juice	Juice that is prepared from unfermented single strength apple juice that is concentrate to not less than 68 per cent soluble solids.	Must meet the requirements of the Food and Drug Regulations Division 11 and the Canada Agricultural Products Act- Processed Products Regulations- Schedule I, Table 1 Canada Fancy grade as per as per the Canada Agricultural Products Act- Processed Products Regulations- Schedule I, Table 1 based on single strength juice reconstituted according to label direction.
Apple Juice from Concentrate	Juice that is obtained by the addition of water to concentrated apple juice. The juice from concentrate may contain apple	Must meet the requirements of the Food and Drug Regulations Division 11 and the Canada Agricultural Products Act-

	juice, natural apple ester, ascorbic acid, carbon dioxide and sodium benzoate as per the Canada Agricultural Products Act- Processed Products Regulations- Schedule I, Table 1 . Juice from concentrate is packed cold in non-hermetically sealed containers.	Processed Products Regulations- Schedule 1, Table 1 Canada Fancy grade as per the Canada Agricultural Products Act- Processed Products Regulations- Schedule I, Table 1 .
Frozen Concentrated Apple Juice	Frozen concentrated Apple Juice is the product obtained from unfermented single strength apple juice that is concentrated to at least one half its original volume and frozen and maintained at temperatures necessary for the preservation of the product.	Must meet requirements of the Canada Agricultural Products Act- Processed Products Regulations- Schedule I, Table II para 4. Canada A grade as per the Canada Agricultural Products Act- Processed Products Regulations- Schedule 1, Table II para 4.
Frozen Concentrated Orange Juice	Frozen concentrated orange juice is the frozen product consisting of unfermented juice obtained from clean, sound and mature oranges that has been concentrated to at least one half of its original volume meeting the specifications set out in the Canada Agricultural Products Act- Processed Products Regulations- Schedule 1, Table II- Grades for Frozen Fruits and Vegetables para 27.2	Must meet requirements of the Canada Agricultural Products Act- Processed Products Regulations- Table II Grades for Frozen Fruits and Vegetables para 27.2 Canada A grade as per the Canada Agricultural Products Act- Processed Products Regulations-Schedule 1, Table II .
Sweetened Frozen Concentrated Orange Juice	The frozen product that is referred to as Frozen Concentrated Orange Juice as per the Canada Agricultural Products Act- Processed Products Regulations- Schedule	Must meet requirements of the Canada Agricultural Products Act- Processed Products Regulations- Schedule I, Table II Grades for Frozen Fruits and Vegetables

	<p><u>I, Table II</u> that before the addition of any sweetening ingredient meets the requirements for frozen concentrated orange juice Canada C grade referred to in subsection 27.2(6); and contains a sweetening ingredient or fructose, in dry or liquid form or any combination thereof.</p>	<p>para 44.</p>
<p>Grape Juice</p>	<p>Grape juice is the unfermented liquid expressed from sound, clean, ripe grapes and is prepared without the addition of a sweetening ingredient and without any concentration or dilution. The juice must meet the specifications set out in the <u>Canada Agricultural Products Act- Processed Products Regulations- Schedule II</u>, para 14.</p>	<p>Must meet requirements of the <u>Food and Drug Regulations Division 11 –B11.124 (S)</u> and the <u>Canada Agricultural Products Act- Processed Products Regulations- Schedule II</u>, para 14.</p>
<p>Concentrated Grape Juice, Grape juice Concentrate</p>	<p>Concentrate Grape juice or Grape juice from concentrate is the unfermented product prepared by the concentration of the liquid obtained from sound, clean, ripe grapes and must be prepared without the addition of a sweetening ingredient and must be concentrated to contain not less than 30 per cent by weight of soluble grape as indicated in the <u>Canada Agricultural Products Act- Processed Products Regulations- Schedule II</u>, para 15. The juice must meet the specifications set out in the <u>Canada Agricultural Products Act-</u></p>	<p>Must meet requirements of the <u>Canada Agricultural Products Act- Processed Products Regulations- Schedule II</u>, para 14.</p>

	Processed Products Regulations- Schedule II , para 15.	
Grape Juice from Concentrate	The product prepared by the addition of water to concentrated grape juice or grape juice concentrate, or by the addition of concentrated grape juice or grape juice concentrate to grape juice and prepared without the addition of a sweetening ingredient. The product must meet the specifications set out in the Canada Agricultural Products Act- Processed Products Regulations- Schedule II , para 16.	Must meet requirements of the Canada Agricultural Products Act- Processed Products Regulations- Schedule II , para 15.
Grapefruit Juice	Fruit juice obtained from clean, sound, mature grapefruit and meeting the specifications set out in the Food and Drug Regulations Division 11 –B11.125(S).	Must meet requirements of the Food and Drug Regulations Division 11 –B11.125 (S).
Lemon Juice	Fruit juice obtained from lemons and meeting the specifications set out in the Food and Drug Regulations Division 11 – B11.126(S).	Must meet requirements of the Food and Drug Regulations Division 11 –B11.126 (S).
Lime Juice or Lime Fruit Juice	Fruit juice obtained from limes and meeting the specifications set out in the Food and Drug Regulations Division 11 - B11.127(S).	Must meet requirements of the Food and Drug Regulations Division 11 –B11.127 (S).
Orange Juice	Fruit juice obtained from clean, sound, mature oranges and meeting the requirements set out in the Food and Drug Regulations Division 11 –B11.128 (S).	Must meet requirements of the Food and Drug Regulations Division 11 –B11.128 (S).
Pineapple Juice	Fruit juice obtained from pineapple and	Must meet requirements of the Food and

	meeting the specifications set out in the Food and Drug Regulations Division 11 – B11.128A (S) .	Drug Regulations Division 11 – B11.128A(S) .
Carbonated Juice or Sparkling Fruit Juice	Carbonated juice or sparkling fruit juice is the named fruit juice impregnated with carbon dioxide under pressure.	Must meet requirements of the Food and Drug Regulations Division 11 – B11.129(S) .
Concentrate Juice	Juice that is concentrated to at least one half of its original volume by the removal of water. The juice may contain vitamin C, food colour, stannous chloride, a sweetening ingredient and a class II preservative.	Must meet requirements of the Food and Drug Regulations Division 11 – B11.130 (S) .
Blended or Mixed Juice	A mixture of fruit juices each of which meets the standard prescribed for that fruit juice in the Food and Drug Regulations Division 11 .	Must meet requirements of the Food and Drug Regulations Division 11 – B11.131 (S) .
Apple juice and Fruit Juice blend	A mixture of apple juice and another fruit juice, each of which meets the standard, if any, prescribed for that fruit juice in the Food and Drug Regulations Division 11 . The apple juice blend may contain added vitamin C.	Must meet requirements of the Food and Drug Regulations Division 11 – B11.132 (S) .
Reconstituted Juice or Juice from Concentrate	Fruit juice that has been prepared by the addition of water to fruit juice of the same name from which water has been removed. The juice may contain juice of the same name, a sweetening ingredient, and natural pulp, oils and esters of the named fruit.	Must meet requirements of the Food and Drug Regulations Division 11 – B11.133 (S) .

	<p>The juice must conform to the standards for the named fruit juices as prescribed in the Food and Drug Regulations Division 11 and may contain, in the case of reconstituted lemon or lime juice, not more than 10 parts per million dimethylpolysiloxane.</p>	
Tomato Juice	<p>Tomato Juice is the canned, unconcentrated, pasteurized liquid containing a substantial portion of fine tomato pulp extracted from sound, ripe whole tomatoes from which all stems and objectionable portions have been removed, with or without the application of heat, by any method that does not add water to such liquid. Tomato Juice may contain salt and sugar as per the Canada Agricultural Products Act- Processed Products Regulations- Schedule 1, Table 1 para 54.</p>	<p>Must meet requirements of the Canada Agricultural Products Act- Processed Products Regulations- Schedule 1, Table 1 Para 54. Canada Fancy grade as per the Canada Agricultural Products Act- Processed Products Regulations- Schedule 1, Table 1.</p>
Concentrated Tomato Juice	<p>Tomato Juice is tomato product that is concentrated to contain not less than 21 per cent but less than 25 per cent salt-free tomato solids and may contain salt and sugar as per the Canada Agricultural Products Act- Processed Products Regulations-Schedule I, Table 1 para 55.</p>	<p>Must meet requirements of the Canada Agricultural Products Act- Processed Products Regulations-Schedule 1, Table 1 Para. 55. Canada Fancy grade as per the Canada Agricultural Products Act- Processed Products Regulations- Schedule I, Table 1.</p>

All Fruit Juices procured in Canada:

- must be of the type specified;
- must be the grade indicated in Table 1;
- must be the pack size indicated;
- must meet the requirements indicated in Table 1 for the fruit juice specified;
- must comply with relevant sections of Acts and Regulations listed under [Canada Food and Drugs Act](#), [Food and Drug Regulations](#), [Canada Agricultural Products Act and Related Regulations](#), and [Canadian Food Inspection Agency Act](#);
- must comply with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- must comply with the relevant sections listed under [Canadian Food Inspection Agency - Food Safety](#);
- must comply with food additive regulations listed under Food and Drug Regulations - Division 16;
- must comply with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre](#) and [Health Canada - Pest Management Regulatory Agency](#);
- must comply with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- must comply with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);
- must comply with the relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#) and [Canadian Food Inspection Agency - Chapter 9 - Supplementary Information on Specific Products](#);
- must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under - [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#), including Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines; and
- must comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

All Fruit Juices procured outside Canada:

- must be of the type specified;
- must be the grade indicated (or grade equivalent for the country where produced) in Table 1;
- must be the pack size specified;
- must meet the requirements indicated in Table 1 for the fruit juice specified;

- must comply with relevant sections of Acts and Regulations (or the equivalent in the country where procured) listed under [Canada Food and Drugs Act](#), [Food and Drug Regulations](#), [Canada Agricultural Products Act and Related Regulations](#), and [Canadian Food Inspection Agency Act](#);
- must comply with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- must comply with the relevant sections listed under [Canadian Food Inspection Agency - Food Safety](#);
- must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- must comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
- must comply with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre](#) and [Health Canada - Pest Management Regulatory Agency](#); and/or
- must comply with those maximum residue limits for pesticides and maximum levels for contaminants established by the Codex Alimentarius Commission for fruit juice and nectar;
- must comply with all the requirements listed (or the equivalent in the country where procured) under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- must comply with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#); and/or
- must comply with the relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#) and [Canadian Food Inspection Agency - Chapter 9 - Supplementary Information on Specific Products](#); and/or
- must comply with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#);
- must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under - Recommended International [Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#), including Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
- must comply with relevant standard listed under [Codex General Standard for Fruit Juices and Nectars \(Codex Stan 247-2005\)](#);
- must comply with all the requirement listed under [Guidelines for the Use of Flavourings \(Codex CAC/GL 66-2008\)](#);
- must comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997); and
- meet all requirements of applicable local food legislation whenever those requirements are stricter. All bread must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

Size:

The usual retail and commercial standard size available in the market applicable to fruits juice unless otherwise specified.

Packaging:

Fruits Juice must be packaged in normal retail and commercial packaging, packing, labeling and marking which safeguard the hygienic, nutritional, technological and organoleptic qualities of the food. Packaging material must be made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odour or flavour to the product.

Storage and Distribution:

Concentrated Orange Juice

Frozen concentrated orange juice must be stored at temperatures below -15°C .

Applicable Regulations and Resources for Fruit Juices

[Food and Drug Regulations - Part B - Division 11](#)

[Canada Agricultural Products Act- Processed Products Regulations](#)

[Canada Agricultural Products Act- Processed Products Regulations-Schedule I, Table 1](#)

[Canada Agricultural Products Act- Processed Products Regulations-Schedule I, Table II](#)

[Canada Agricultural Products Act- Processed Products Regulations- Schedule II](#)

[Canada Food and Drugs Act](#)

[Food and Drug Regulations](#)

[Canadian Food Inspection Agency Act](#)

[Canadian Food Inspection Agency - Food Safety](#)

[Food and Drug Regulations - Division 16](#)

[Agriculture and Agri-Food Canada's Pest Management Centre](#)

[Health Canada - Pest Management Regulatory Agency](#)

[Plant Protection Act](#)

[Plant Protection Regulations](#)

[Consumer Packaging and Labelling Act](#)

[Consumer Packaging and Labelling Regulations](#)

[Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#)

[Canadian Food Inspection Agency - Chapter 9 - Supplementary Information on Specific Products](#)

[Recommended International Code of Practice- General Principles of Food Hygiene-Codex Alimentarius](#)

[General Standard for Food Additives \(Codex Stan 192-1995\)](#)

[General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#)

[Codex General Standard for Fruit Juices and Nectars \(Codex Stan 247-2005\)](#)

[Guidelines for the Use of Flavourings \(Codex CAC/GL 66-2008\)](#)

