

(14 June 2014 – to date)

AGRICULTURAL PRODUCT STANDARDS ACT 119 OF 1990

(Government Notice 1621 in Government Gazette 12641 dated 13 July 1990. Commencement date: 1 September 1991. [Proc. No. R.82 in Gazette 13489 dated 23 August 1991])

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

Government Notice R286 in Government Gazette 7290 dated 7 November 1980. Commencement date: 7 November 1980

As amended by:

Government Notice R929 in Government Gazette 7566 dated 1 May 1981. Commencement date: 1 May 1981

Government Notice R1325 in Government Gazette 8299 dated 9 July 1982. Commencement date: 9 July 1982

Government Notice R992 in Government Gazette 8704 dated 13 May 1983. Commencement date: 13 May 1983

Government Notice R641 in Government Gazette 9142 dated 30 March 1984. Commencement date: 30 March 1984

Government Notice R602 in Government Gazette 9142 dated 30 March 1984. Commencement date: 2 April 1984

Government Notice R1801 in Government Gazette 16823 dated 17 November 1995. Commencement date: 17 November 1995

Government Notice R411 in Government Gazette 36544 dated 14 June 2013. Commencement date: 14 June 2014

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.

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Prepared by:

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1. DEFINITIONS

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, mandarins, lemons and limes or hybrids thereof;

(Definition of "citrus fruit" substituted by regulation 2(a) of GNR 411 of 2013)

"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;

(Definition of "Department" substituted by regulation 2 of GNR 641 of 1984)

"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 flavoured" means the addition of permitted flavourants to give a fruit flavour to the product;

(Definition of "fruit flavoured" inserted by regulation 2 of GNR 1801 of 1995)

"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 ingredient" means the ingredient(s), excluding water, which by weight or volume, as the case may be, contributes the highest percentage mass or volume to the fruit juice or drink product concerned;

(Definition of "main ingredient" inserted by regulation 2(b) of GNR 411 of 2013)

"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;

"mandarin" means the fruit of the species *Citrus reticulata* Blanco and hybrids thereof;

(Definition of "mandarin" substituted for "naartje (tangerine)" by regulation 2(c) of GNR 411 of 2013)

"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;

"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;

8,5 °Brix in the case of mandarin 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 and lime 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;

(Definition of "standard strength" or "single strength" amended by regulation 2(d) of GNR 411 of 2013)

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

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

"water" means water which is suitable for human consumption in all respects; [sic]

PART I

GENERAL

2. Purpose of regulations

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.

3. Inspection

Prepared by:

- (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.

(3)

(Regulation 3(3) added by GNR 929 of 1981)

(Regulation 3(3) substituted by GNR 1325 of 1982)

(Regulation 3(3) deleted by GNR 602 of 1984)

- (4) For the purposes of this regulation 'canned fruit juice or -drink' means fruit juice or -drink which have been preserved by heat against decay in hermetically sealed containers.

(Regulation 3(4) added by GNR 929 of 1981)

4.

(Regulation 4 amended by GNR 992 of 1983)

(Regulation 4 deleted by GNR 602 of 1984)

PART II

CLASSIFICATION OF FRUIT JUICE AND DRINK

5. Apple juice and drink

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

(Regulation 5(1) amended by regulation 3 of GNR 1801 of 1995)

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 seed 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)	-

Apple Flavoured Drink

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

(Regulation 5(5) amended by regulation 3 of GNR 1801 of 1995)

6. Apricot pureé and drink

- (1) There shall be six classes of apricot pureé and drink namely Fresh Apricot Pureé, Unsweetened Apricot Pureé, Apricot Nectar, Apricot Squash, Apricot Drink and Apricot Flavoured Drink of which the requirements are prescribed in subregulations (2), (3), (4) and (5).

(Regulation 6(1) amended by regulation 4 of GNR 1801 of 1995)

(Regulation 6(1) substituted by regulation 3(a) of GNR 411 of 2013)

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 puree 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 puree content at standard strength of 100% and a °Brix value of not less than 11,0 °Brix.

(4)

(Regulation 6(4) deleted by regulation 3(b) of GNR 411 of 2013)

Apricot Nectar, Apricot Squash and Apricot Drink

- (4) Apricot Nectar, Apricot Squash and Apricot Drink shall consist of apricot pureé 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) 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)	-

(Regulation 6(5) renumbered to 6(4) by regulation 3(c) and amended by regulation 3(d) and 3(e) of GNR 411 of 2013)

Apricot Flavoured Drink

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

(Regulation 6(6) amended by regulation 4 of GNR 1801 of 1995)

(Regulation 6(6) renumbered to 6(5) and amended by regulation 3(f) of GNR 411 of 2013)

7. Grape juice and drink

- (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 Grape Flavoured Drink, of which the requirements are prescribed in subregulations (2), (3), (4) and (5).

(Regulation 7(1) amended by regulation 5 of GNR 1801 of 1995)

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 seed 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 strenght[sic] 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	
	Minimum percentage grape juice at standard strength (v/v)	Minimum °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)	-

Grape Flavoured 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 "Grape Flavoured Drink".

(Regulation 7(5) amended by regulation 5 of GNR 1801 of 1995)

8. Granadilla juice and drink

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

(Regulation 8(1) amended by regulation 6 of GNR 1801 of 1995)
(Regulation 8(1) substituted by regulation 4(a) of GNR 411 of 2013)

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.

(4)

(Regulation 8(4) deleted by regulation 4(b) of GNR 411 of 2013)

Granadilla Nectar, Granadilla Squash and Granadilla Drink

(4) Granadilla Nectar, Granadilla Squash and Granadilla Drink shall consist of granadilla 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) 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)	-

(Regulation 8(5) renumbered to 8(4) by regulation 4(c) and amended by regulation 4(d) and 4(e) of GNR 411 of 2013)

Granadilla Flavoured Drink

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

(Regulation 8(6) amended by regulation 6 of GNR 1801 of 1995)

(Regulation 8(6) renumbered to 8(5) and substituted by regulation 4(f) of GNR 411 of 2013)

9. Guava pulp pureé and drink

(1) There shall be six classes of guava pulp or pureé and drink namely Fresh Guava Pureé, Unsweetened Guava Pulp or Pureé, Guava Nectar, Guava Squash, Guava Drink and Guava Flavoured Drink of which the requirements are prescribed in subregulations (2), (3), (4) and (5).

(Regulation 9(1) amended by regulation 7 of GNR 1801 of 1995)

(Regulation 9(1) substituted by regulation 5(a) of GNR 411 of 2013)

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 quavas[sic] 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.

(4)

(Regulation 9(4) deleted by regulation 5(b) of GNR 411 of 2013)

Guava Nectar, Guava Squash and Guava Drink

- (4) Guava Nectar, Guava Squash and Guava Drink shall consist of guava pulp or pureé 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) 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)	-

(Regulation 9(5) renumbered to 9(4) by regulation 5(c) and amended by regulation 5(d) and 5(e) of GNR 411 of 2013)

Guava Flavoured Drink

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

(Regulation 9(6) amended by regulation 7 of GNR 1801 of 1995)

(Regulation 9(6) renumbered to 9(5) and substituted by regulation 5(f) of GNR 411 of 2013)

10. Pear pureé and drink

- (1) There shall be six classes of pear pureé and drink namely Fresh Pear Pureé, Unsweetened Pear Pureé, Pear Nectar, Pear Squash, Pear Drink and Pear Flavoured Drink of which the requirements are prescribed in subregulations (2), (3), (4) and (5).

(Regulation 10(1) amended by regulation 8 of GNR 1801 of 1995)

(Regulation 10(1) substituted by regulation 6(a) of GNR 411 of 2013)

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 puree 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.

(4)

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(Regulation 10(4) deleted by regulation 6(b) of GNR 411 of 2013)

Pear Nectar, Pear Squash and Pear Drink

- (4) Pear Nectar, Pear Squash and Pear Drink shall consist of pear pureé 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) 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)	-

(Regulation 10(5) renumbered to 10(4) by regulation 6(c) and amended by regulation 6(d) and 6(e) of GNR 411 of 2013)

Pear Flavoured Drink

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

(Regulation 10(6) amended by regulation 8 of GNR 1801 of 1995)

(Regulation 10(6) renumbered to 10(5) and substituted by regulation 6(f) of GNR 411 of 2013)

11. Peach pureé and drink

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

(Regulation 11(1) amended by regulation 9 of GNR 1801 of 1995)

(Regulation 11(1) substituted by regulation 7(a) of GNR 411 of 2013)

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[*sic*] 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.

(4)

(Regulation 11(4) deleted by regulation 7(b) of GNR 411 of 2013)

Peach Nectar, Peach Squash and Peach Drink

- (4) Peach Nectar, Peach Squash and Peach Drink shall consist of peach pureé which complies with the requirements of subregulation (3) but, by virtue of the addition of water or permitted substances contains

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less than 100% (v/v) peach pureé at standard strength in the ready-to-drink form, but of which the minimum percentage peach puree (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)	-

(Regulation 11(5) renumbered to 11(4) by regulation 7(c) and amended by regulation 7(d) and 7(e) of GNR 411 of 2013)

Peach Flavoured Drink

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

(Regulation 11(6) amended by regulation 9 of GNR 1801 of 1995)

(Regulation 11(6) renumbered to 11(5) and substituted by regulation 7(f) of GNR 411 of 2013)

12. Pineapple juice and drink

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

(Regulation 12(1) amended by regulation 10 of GNR 1801 of 1995)

(Regulation 12(1) substituted by regulation 8(a) of GNR 411 of 2013)

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.

- (4)

(Regulation 12(4) deleted by regulation 8(b) of GNR 411 of 2013)

Pineapple Nectar, Pineapple Squash and Pineapple Drink

- (4) Pineapple Nectar, Pineapple Squash and Pineapple Drink shall consist of pineapple 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) 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)	-

(Regulation 12(5) renumbered to 12(4) by regulation 8(c) and amended by regulation 8(d) and 8(e) of GNR 411 of 2013)

Pineapple Flavoured Drink

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

(Regulation 12(6) amended by regulation 10 of GNR 1801 of 1995)

(Regulation 12(6) renumbered to 12(5) and substituted by regulation 8(f) of GNR 411 of 2013)

13. Citrus juice and drink

- (1) There shall be six classes of citrus juice and drink namely Fresh Citrus Juice, Unsweetened Citrus Juice, Citrus Nectar, Citrus Squash, Citrus Drink and Citrus Flavoured Drink of which the requirements are prescribed in subregulations (2), (3), (4) and (5): 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.

(Regulation 13(1) amended by regulation 11 of GNR 1801 of 1995)

(Regulation 13(1) substituted by regulation 9(a) of GNR 411 of 2013)

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, °Brix to acid ratio and acid content as specified below:

Kind of natural citrus juice	Minimum °Brix	Minimum °Brix to acid ratio	Minimum percentage acid
Orange Juice	8,6	8,5 : 1	0,65
Mandarin juice	8,5	8,0 : 1	0,45
Grapefruit juice	8,0	5,0 : 1	0,65
Lemon and Lime 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.		

(Regulation 13(3)(h) substituted by regulation 9(b) of GNR 411 of 2013)

(4)

(Regulation 13(4) deleted by regulation 9(c) of GNR 411 of 2013)

Citrus Nectar, Citrus Squash and Citrus Drink

- (4) Citrus Nectar, Citrus Squash and Citrus Drink shall consist of citrus 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) citrus juice at standard strength in the ready-to-drink form, but of which the minimum percentage citrus juice (v/v) at standard strength and the 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
Mandarin Nectar	50% (in the ready-to-drink form)	8,5
Grapefruit Nectar	50% (in the ready-to-drink form)	8,0
Lemon and Lime Nectar	12,5% (in the ready-to-drink form)	7,5
Orange, Mandarin, Grapefruit Lemon and Lime Squash	24% (in the undiluted form)	-
Orange, Mandarin, Grapefruit, Lemon and Lime Drink	6% (in the ready-to-drink form)	-

(Regulation 13(5) renumbered to 13(4) and substituted by regulation 9(d) of GNR 411 of 2013)

Citrus Flavoured Drink

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

(Regulation 13(6) amended by regulation 11 of GNR 1801 of 1995)

(Regulation 13(6) renumbered to 13(5) and substituted by regulation 9(e) of GNR 411 of 2013)

14. Blended fruit juice and drink

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

(Regulation 14(1) substituted by regulation 12(a) of GNR 1801 of 1995)

(Regulation 14(1) substituted by regulation 10(a) of GNR 411 of 2013)

(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 of 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', or 'drink blend', as the case may be:

(Regulation 14(2)(a) substituted by regulation 12(b) of GNR 1801 of 1995)

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' or 'fruit drink blend', as the case may be:
- (Regulation 14(2)(b) substituted by regulation 12(c) of GNR 1801 of 1995)*

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 –

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- (a) the words "punch" or "fruit punch" if fruit juice or drink from more than two species is contained in the blend;
- (b) the word's "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 of 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 [sic] 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 puree of 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.

(7)

(Regulation 14(7) deleted by regulation 10(b) of GNR 411 of 2013)

Blended fruit nectar, blended fruit squash and blended fruit drink

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

A	B	
	Minimum percentage fruit juice at standard strength (v/v)	Minimum °Brix
Blended Fruit Drink	6% on weighted average (in the ready-to-drink form)	-
Blended Fruit Nectar	The weighted average of the minimum percentages fruit juice at standard strength for a fruit nectar as prescribed for the fruit species concerned (in the ready-to-drink form)	The weighted average of the °Brix values at standard strength for a fruit nectar as prescribed for the fruit species concerned.

Blended Fruit Squash	24% on weighted average (in the undiluted form)	-
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(Regulation 14(8) substituted by regulation 3 of GNR 641 of 1984)

(Regulation 14(8) renumbered to 14(7) and substituted by regulation 10(c) of GNR 411 of 2013)

(9)

(Regulation 14(9) deleted by regulation 12(d) of GNR 1801 of 1995)

15. Unspecified fruit juice and drink

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

(Regulation 15(1) amended by regulation 13 of GNR 1801 of 1995)

(Regulation 15(1) substituted by regulation 11(a) of GNR 411 of 2013)

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.

(4)

(Regulation 15(4) deleted by regulation 11(b) of GNR 411 of 2013)

X Nectar, X Squash and X Drink

- (4) X Nectar, X Squash and X Drink shall consist of X 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) 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	
	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)	-
X Squash	24% (in the undiluted form)	12.0

(Regulation 15(5) renumbered to 15(4) by regulation 11(c) and amended by regulation 11(d) and 11(e) of GNR 411 of 2013)

X Flavoured Drink

- (5) X juice or X drink which does not comply with the requirements prescribed in subregulations (2), (3) or (4) shall be classified as “X Flavoured Drink”.

(Regulation 15(6) amended by regulation 13 of GNR 1801 of 1995)

(Regulation 15(6) renumbered to 15(5) and substituted by regulation 11(f) of GNR 411 of 2013)

PART III

CONTAINERS AND PACKING

- (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 *[sic]* 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

17. General

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.

18. Prohibited particulars

- (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 Fruit Flavoured Drink;

(Regulation 18(1) amended by regulation 14(a) of GNR 1801 of 1995)

- (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 *[sic]* 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)
- (a) The words 'fresh', 'freshly', 'natural', 'nature's', 'pure', 'traditional', 'original', 'authentic', 'real', 'genuine', 'home made', 'selected', 'premium', 'finest', 'quality' or 'best, or any other words, statements, phrases, logos or expressions having a similar meaning, whether directly or by implication, shall not appear on a container containing fruit juice or drink, unless the criteria on the use of such terms, as set out in the guidance notes compiled by the United Kingdom's Food Standards Agency, have been complied with. The latest version of these guidance notes is available on the Department's website or may be obtained directly from the office of the Executive Officer.
- (b) Registered trade marks or brand names bearing the words, statements, phrases, logos or expressions referred to in paragraph (a) and which have been allowed for prior to the publication of this amendment, shall not be subject to these restrictions.
- (Regulation 18(4) substituted by regulation 12(a) of GNR 411 of 2013)*
- (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 *[sic]*, in the same letter size, by either the percentage of juice the product contains in the ready-to-drink form or followed by the word "Flavoured", 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 of 1972), on the side panel.
- (Regulation 18(7) amended by regulation 14(b) of GNR 1801 of 1995)*
- (8) No claim which compares the total fat, saturated fat, cholesterol, sugar, sodium or salt, or energy value of two or more similar Fruit Nectar, Fruit Nectar Blend, Fruit Squash, Blended Fruit Squash, Fruit Drink, Blended Fruit Drink or Fruit Flavoured Drink products by using words such as "reduced", "less than", "fewer", "light" and "lite", or words having a similar meaning, shall be made on the container or in an advertisement for these classes of products, unless the following conditions are complied with:

- (a) The product shall be compared with a different version of the specific fruit variant or blend of fruit variants, as the case may be, within the same class: Provided that if a different version of the specific fruit variant or blend of fruit variants is not available, the product concerned may be compared with a different fruit variant or blend of fruit variants, as the case may be, within the same class.
- (b) The product being compared shall be clearly marked on every container with the following information:
 - (i) A statement of the amount of difference in the energy value or relevant nutrient content, expressed as a percentage.
 - (ii) The identity of the product(s) to which it is being compared in close proximity to or as part of the comparative claim.
- (c) The comparison shall be based on a relative difference of at least 25% in the energy value or nutrient content of an equivalent mass or volume: Provided that the necessary proof (analysis report, etc.) shall be provided by the manufacturer or packer on request of the inspector.
- (d) Each container shall be marked with the prescribed nutritional information declaration required in terms of the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(Regulation 18(8) inserted by regulation 12(b) of GNR 411 of 2013)

- (9) No claim regarding the absence of any substance that does not normally occur in fruit juice or drink shall be marked on the container or outer container thereof, except in cases where it is allowed for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(Regulation 18(9) inserted by regulation 12(b) of GNR 411 of 2013)

19. Manner of marking

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.

20. Particulars

- (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) *Country of origin and name and address*

- (i) The country of origin which shall be declared as follows in letters at least 1mm in height:
- (aa) 'Product of (name of country)' if all the main ingredients, processing and labour used to make the product are from one specific country;
- (bb) 'Produced in (name of country)', 'Processed in (name of country)', 'Manufactured in (name of country)', 'Made in (name of country)', or wording having a similar meaning, when the product is processed in a second country which changes its nature; or
- (cc) In the case where single ingredient agricultural commodities are imported in bulk and where owing to climatic, seasonal or other contingencies more than one country may be the source of the single ingredient agricultural commodity, the wording 'Product of (name(s) of country(ies))' separated by the expression 'and /or', shall be declared on the label of the final pre-packed foodstuff: Provided that the final end product remains a single ingredient agricultural commodity:

Provided further that the words 'Packed in (name of country)' may be used in addition to the requirements of sub-subparagraph (aa) or (bb) above.

- (ii) The name and address of the manufacturer, packer, importer, seller or person or entity on whose behalf the product has been packed in letters at least 1mm in height.

(Regulation 20(2)(a) substituted by regulation 13(a) of GNR 411 of 2013)

(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 liqued[sic] 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)

(Regulation 20(2)(b)(iv) deleted by regulation 13(b) of GNR 411 of 2013)

(iv) The liquid contents or net mass, as the case may be, as prescribed by regulations promulgated under the Trade Matrology [sic] Act, 1973 (Act 77 of 1973).

(Regulation 20(2)(b)(v) renumbered to 20(2)(b)(iv) by regulation 13(c) of GNR 411 of 2013)

(v) 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.

(Regulation 20(2)(b)(vi) renumbered to 20(2)(b)(v) by regulation 13(d) of GNR 411 of 2013)

(vi) If fruit juice or drink contains carbon dioxide, the words "carbonated" or "sparkling" shall appear on the label.

(Regulation 20(2)(b)(vii) renumbered to 20(2)(b)(vi) by regulation 13(e) of GNR 411 of 2013)

(vii) In the cases 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.

(Regulation 20(2)(b)(viii) renumbered to 20(2)(b)(vii) by regulation 13(f) of GNR 411 of 2013)

(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

- (e) 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.

(Regulation 20(2)(i) renumbered to 20(2)(e) and amended by regulation 15 of GNR 1801 of 1995)

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

(Regulation 20(2)(ii) renumbered to 20(2)(f) and amended by regulation 15 of GNR 1801 of 1995)

- (g)

(Regulation 20(2)(g) added by regulation 15 of GNR 1801 of 1995)

(Regulation 20(2)(g) deleted by regulation 13(g) of GNR 411 of 2013)

PART V

METHODS OF INSPECTION

21. Microbiological and other spoilage

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[sic] 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.