

PAKISTAN STANDARD

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**FRUIT SQUASHES  
(3<sup>RD</sup> REVISION)**



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**PAKISTAN STANDARDS AND QUALITY CONTROL AUTHORITY**  
Standards Development Centre,  
PSQCA Complex, Standardization Wing II, 1<sup>st</sup> Floor, Plot - ST-7/A,  
Block-3, Scheme No.36, Gulistan-e-Jauher, Karachi

**PAKISTAN STANDARD SPECIFICATION  
FOR  
FRUIT SQUASHES (3<sup>rd</sup> REV)**

**0. FOREWORD**

- 0.1 This Pakistan Standard was adopted by the Pakistan Standard & Quality Control Authority; Standard Development Centre on **30-03-2010** after the draft finalized by the Soft Drinks Technical Committee had been approved by the National Standards committee for Agricultural and Food Products.
- 0.2 This standard was established in 1964 first revised in 1993 and secondly revised 1997 in order to regulate the quality of Fruit Squashes occupy an important place among the Fruit beverages manufactured in the country. It is, however, necessary to ensure the quality of the products, if the demand is to be maintained and further developed. In order to ensure maintenance of proper quality, it is necessary to have strict quality control based on specification it was, therefore, felt necessary to revise this Standard Specification for Fruit Squashes.
- 0.3 This 3<sup>rd</sup> revision covers the requirements of the finished product, Table-I requirement for fruit squashes and Table II limits for metallic contaminants in fruit squash.
- 0.4 In the preparation of this standard the views of the manufacturers, consumers, technologists and testing authorities were taken into consideration by the Technical Committee.
- 0.5 In the preparation of fruit squashes, fruit pulp or juice along with pulp is diluted with sugar syrup so that the pulp content in the squash is not less than 25 percent by weight.
- 0.6 PS: 630 Methods of sampling and test for Fruit & Vegetable products is a necessary adjacent to this standard for reference to the methods of sampling and test.
- 0.7 For the purpose of deciding whether a particular requirement of this standard is complied with the final value observed or calculated, expressing the result of a test or analysis shall be rounded off in accordance with PS: 103 Methods for Rounding Off Numerical Values, the number of significant placed retained in the rounded off value shall be the same as that of the specified value in this standard.

1. **SCOPE**

- 1.1 This standard prescribes the requirements and the methods of sampling and test for fruit squashes.

2. **TERMINOLOGY**

For the purpose of this standard the following definition shall apply:

- 2.1 **ABSENCE OF DEFECTS** – Freedom from coarse particles, peel, seed, and foreign material such as grit and dirt etc.

3. **REQUIREMENTS**

Preparation – Fruit squashes shall be prepared from fresh pure pulp or juice obtained from ripe fruits picked at the proper stage of maturity. The fruits used shall be free from damage caused by insects/pest and diseases etc. and shall be free from any signs of fermentation. The other substances that may be added to the pulp or juices are cane sugar, invert sugar and or liquid glucose and water. No artificial sweetening agents shall be used in the preparation of normal squashes.

3.1 **FOOD ADDITIVIES**

Latest codex list of permitted Food additives will be applicable.

3.2 **REQUIREMENTS OF FINISHED PRODUCT:**

The expressed juice of the matured ripe fruit with the pulp, containing sugar, dextrose, invert sugar, or liquid glucose either singly or in combination and with or without water. Peel oil, Fruit essences or flavours, common salt, citric acid, ascorbic acid, permitted preservatives and colours, it shall contain not less than 40 percent w/w of total soluble solids and not less than 25 % of Fruit Juice in the final product.

The fruit squash shall possess a good body uniform colour shall free from defects and shall possess normal characteristic taste and flavor.

**TABLE-I**  
**REQUIREMENTS FOR FRUIT SQUASHES**

S.No.	CHARACTERISTIC	REQUIREMENT Minimum
i.	Degree Brix clear sample, Min.	40
ii.	Acidity (as anhydrous citric acid) percent by weight, Min.	1.0

**TABLE-II**  
**LIMITS FOR HEAVY METALS IN FRUIT SQUASHES**  
**Max. (ppm)**

S.No.	CHARACTERISTIC	PERMISSIBLE LIMITS
i	Arsenic	0.1
ii.	Lead	2
iii	Copper	10
iv	Tin	100

**TABLE-III**  
**MICROBIOLOGICAL LIMITS**

S. No	MICRO -ORGANISM	LIMITS
1)	Coliforms	Less than 10 cfu / ml
2)	Yeast & molds	Less than 10 cfu / ml

#### 4. **PACKING, MARKING AND LABELLING**

4.1 **PACKING** — The product shall be packed in hygienically suitable containers.

4.2 **MARKING** — Each container shall be clearly marked or labeled with following Particulars.

- a) Name of the product.
- b) Name & address of the manufacturer.
- c) Net weight /volume (Average weight principle will be applicable).
- d) Date of manufacture & expiry.
- e) List of ingredients (in descending order).
- f) Pakistan Standard number, Mark & License number.
- g) Batch or code number.

#### 4.3 **LABELLING**

The Pakistan Standard for the Labeling of Prepackaged Foods (PS: 1485) shall apply.

#### 5. **SAMPLING**

The method of drawing representatives' samples of the material and the criteria for conformity shall be as prescribed in PS: 630 for Method of Sampling and test for fruit & vegetable.

#### 6. **METHOD ANALYSIS**

The relevant Testing Method of ISO, CAC and of other internationally recognized standard methods may be taken into account for analysis purpose.

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