

PAKISTAN STANDARD SPECIFICATION
FOR

**CONCENTRATED FRUIT JUICE
(2ND REVISION)**

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Pakistan Standards

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0. FOREWORD:

- 0.1 This Pakistan Standard was adopted by the Pakistan Standard and Quality Control Authority, Standard Development Centre on **25-02-2016** after the draft finalized by the Fruit and Vegetable Products Technical Committee, had been approved by the National Standards Committee for Agriculture and Food Products.
- 0.2 This standard has been drawn up to ensure uniformity in the quality of Production of concentrated fruit juice.
- 0.3 In the preparation of this standard the views of the manufactures, consumers, food technologists and testing authorities were taken into consideration.
- 0.4 Methods of sampling and test for Fruit & Vegetable products (PS: 630) is necessary adjunct to this standard for reference to the methods of sampling & test.
- 0.5 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 analysis, shall be rounded off in accordance with Methods of Rounding off Numerical values the number of significant places retained in rounded off/value PS: 103 shall be the same as that specified value in this Standard.
- 0.6 This Standard is intended chiefly to cover the technical provisions relating to the supply of the material and it does not purport to include all the necessary provisions of a contract.
- 0.7 All the ingredients preparation, processing packaging, storage and/or transportation shall be in accordance with PS: 3733 for Halaal Food Management System Requirements for any Organization in the food Chain.

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1 **SCOPE**

1.1 This Pakistan Standard prescribes the general requirements for Concentrated Fruit Juice.

2.0 **REQUIREMENTS**

2.1 **Fruit juice from concentrate** by reconstituting concentrated fruit juice defined below, with potable water that meets the criteria described in Clause 2.2.

2.1.1 **Concentrated Fruit Juice**

Concentrated Fruit Juice is the unfermented but fermentable liquid obtained from the edible part of sound appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means except water has been physically removed in an amount sufficient to increase the Brix level to a value at least 50% greater than the Brix value established for reconstituted juice from the same fruit, as indicated in the Annex. of PS: 4973. In the production of juice that is to be concentrated, suitable processes are used and may be combined with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure. Fruit juice concentrates may have restored¹ aromatic substances and volatile flavor components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells² obtained by suitable physical means from the same kind of fruit may be added.

2.2 For reconstituted juice and nectar, the potable water used in reconstitution shall, at a minimum, meet the latest edition of the PS: 1932 for Drinking Water.

2.3 Permitted colors and preservatives may be added as limited by Codex Standard 247 and GSFA Food Category 14.1.2.3.

¹ Introduction of aromas and flavors are allowed to restore the level of these components up to the normal level attained in the same kind of fruit.

² For citrus fruits, pulp or cells are the juice sacs obtained from the endocarp.

(3)**3.0 CONTAMINANTS****3.1 PESTICIDE RESIDUES**

The product covered by the provisions of this Standard should comply with those maximum residue limits for pesticides established by the Codex Alimentarius Commission for this product and PS: 2023 for Maximum limits for Pesticide Residues.

3.2 OTHER CONTAMINANTS

The product covered by the provisions of this Standard should comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for this product.

4. HYGIENE

4.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate clauses of the PS: 3944 for Code of Practice – General Principles of Food Hygiene.

4.2 The products shall 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) or may apply following limits.

MICROBIOLOGICAL LIMITS

| S # | Organisms | Recommended Permissible Limit |
|-----|----------------|-------------------------------|
| 1 | Total coliform | < 10 CFU / ml |
| 2 | Yeast & molds | < 10 CFU / ml |

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5. PACKING AND MARKING

The product shall be packed in sealed & hygienically suitable container.

The following particular shall be clearly declared on each container:

1. Name of the product in block letters indicating the fruits used.
2. Net content of the material in the container in ml.
3. Batch or code.
4. Name & address of the manufacturer.
5. Date of manufacture & expiry.
6. Pakistan Standard number Mark, and License number.
7. In case of “mixed fruit juice” the name of the fruit juice present should be mentioned in descending order of the proportion present along with their percentage.

6.0 LABELLING

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

7.0. TEST METHOD:

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