agriculture,
forestry & fisheries

Department:
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

Directorate Food Safety and Quality Assurance, Private Bag X343, PRETORIA, 0001

FAX COVER SHEET

TO:	**All manufacturers, packers, importers and retailers of fruit juice and fruit drink products** **Directorate: Inspection Services**		
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Subject

DISPENSATION: MINIMUM BRIX AND JUICE/PUREE REQUIREMENTS

1. The dispensation issued on 25 April 2012 under the same heading as above has reference.

The above-mentioned dispensation is hereby repealed and replaced with the following dispensation:

2. Permission is hereby granted by the Executive Officer: Agricultural Product Standards in terms of section 3(1)(c) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), to all manufacturers, packers, importers and retailers of fruit juice and fruit drink products regulated under regulation R.286 of 7 November 1980, as amended, to –

(a) use the following minimum °Brix requirements for Fruit Juice/Pureé as well as the minimum juice or pureé content for Fruit Nectars in the case of the following unspecified fruits:

Kind of fruit	Minimum °Brix at standard strength for a **Fruit Juice/Pureé**	Minimum % juice or pureé content (m/m) at standard strength for a **Fruit Nectar**
Aronia/Chokeberry	13.5	20
Banana	12	20
Blackberry	9	20
Blackcurrant	11	20
Blueberry/Bilberry	10	20
Cherry – Sour	14	25
Cherry – Sweet	20	25
Cranberry	7.5	20
Crowberry	6	20
Date	18.5	25
Dewberry	10	20
Elderberry	10.5	20
Gooseberry	7.5	20
Kiwi	11.5	20
Lingonberry	10	20
Loganberry	10.5	20
Lychee/Litchi	11.2	20
Mango	12	20
Marula	6	20
Melon	8	35
Mulberry	(*)a	20
Nectarine	10.5	40
Papaya	10	20
Persimmon	(*)a	40

Kind of fruit	Minimum °Brix at standard strength for a **Fruit Juice/Pureé**	Minimum % juice or pureé content (m/m) at standard strength for a **Fruit Nectar**
Plum	12	50
Pomegranate	12	25
Prickly Pear/Cactus Fruit	10	20
Prune	12	25
Raspberry (Black)	11.1	20
Raspberry (Red)	8	20
Rosehip	9	40
Rowanberry	11	20
Strawberry	7.5	20
Tomato	5	50
Water Melon	8	40
White Currant	10	20
Youngberry/Blackberry	10	20

* - Not specified.

a - No data currently available. The minimum Brix shall be calculated on the basis of the soluble solids content of the standard strength fruit juice concerned as expressed from the fruit used to make the concentrate.

and,

(b) in the case of unsweetened Fruit Nectars/Fruit Nectar Blends as well artificially sweetened Fruit Nectars/Fruit Nectar Blends, not comply with the minimum °Brix prescribed for sweetened Fruit Nectars: Provided that –

(i) the contribution of the fruit juice to the °Brix of the unsweetened or artificially sweetened products shall be at least equal to the minimum percentage juice/puree prescribed for a Fruit Nectar at standard strength in the case of single fruit species, or the weighted averages thereof in the case of blends (see examples as per Annexure A).

This permission is subject to the following conditions:

(a) All other conditions of regulation R.286 of 7 November 1980, as amended, shall be complied with.

(b) It may be withdrawn at any time should a valid complaint be received.

(c) All manufacturers, packers, importers and retailers of fruit juice and fruit drink products indemnify this Directorate and this Department from any detrimental effect, financially or otherwise, which may emanate as a result of this permission.

(d) Termination date: When the amendment of the relevant regulations is published in the Government Gazette.

EXECUTIVE OFFICER:
AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT 119 OF 1990)

ANNEXURE A

Example A

Product:
Cranberry Nectar with a 30% juice content (ready-to-drink form) – Either unsweetened or artificially sweetened
Requirements:
Must contain minimum 20% juice at standard strength to be classified as a Fruit Nectar
Minimum 7.5 °Brix at standard strength prescribed for a cranberry juice or sweetened cranberry nectar

Calculation:
$\frac{30}{100} \times \frac{7.5}{1} = \frac{225}{100}$ = **2.25 °Brix** minimum in final product

Example B

Product:
Orange & Mango Nectar Blend (ready-to-drink form) – Either unsweetened or artificially sweetened
60% Orange
20% Mango
Requirements:
Minimum 8.6 °Brix at standard strength prescribed for an orange juice or sweetened orange nectar
Minimum 12 °Brix at standard strength prescribed for a mango juice or sweetened mango nectar

Calculation:
$\frac{60}{100} \times \frac{8.6}{1} = \frac{516}{100}$ = **5.16 °Brix** for orange

$\frac{20}{100} \times \frac{12}{1} = \frac{240}{100}$ = **2.40 °Brix** for mango

5.16 + 2.40 = **7.56 °Brix** minimum on weighted average for the blend