

SCHEDULE 4

Regulation 2(2)(d)

PERMITTED TREATMENTS AND ADDITIONAL SUBSTANCES

Treatments

1. Mechanical extraction processes.
2. The usual physical processes (being those included in that description in Annex I, Part II, point 2, to Council Directive [2001/112/EC](#) relating to fruit juices and certain similar products intended for human consumption) and including, in the production of concentrated fruit juice other than that produced from grapes, in-line water extraction, or diffusion, of the edible parts of the fruit.
3. In the production of grape juice where sulfitation of the grapes with sulphur dioxide has been used, desulfitation by physical means, provided that the total quantity in the finished grape juice does not exceed 10 mg per litre of the juice.

Additional substances

4. Pectolytic enzymes.
5. Proteolytic enzymes.
6. Amylolytic enzymes.
7. Edible gelatine.
8. Tannins.
9. Bentonite.
10. Silicon aerogel.
11. Charcoal.
12. Chemically inert filtration adjuvant and precipitation agents, including perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpyrrolidone, and polystyrene, which comply with the Community Directives on materials and articles intended to come into contact with foodstuffs⁽¹⁾.
13. Chemically inert adsorption adjuvants which comply with the said Community Directives and which are used to reduce the limonoid and naringin content of citrus juice without significantly affecting the limonoid glucosides, acid, sugars (including oligosaccharides) or mineral content of such juice.

(1) The Directives are Council Directive [89/109/EEC](#) on the approximation of the laws of the member States relating to materials and articles intended to come into contact with foodstuffs O.J. No. L40, 11.2.1989, p. 38, and Commission Directive [2002/72/EC](#) relating to plastic materials and articles intended to come into contact with foodstuffs O.J. No. L220, 15.8.2002, p. 18