
SCOTTISH STATUTORY INSTRUMENTS

2003 No. 293

FOOD

**The Fruit Juices and Fruit Nectars
(Scotland) Regulations 2003 (revoked)^{F1}**

<i>Made - - - -</i>	<i>5th June 2003</i>
<i>Laid before the Scottish Parliament - -</i>	<i>6th June 2003</i>
<i>Coming into force</i>	<i>12th July 2003</i>

**THE FRUIT JUICES AND FRUIT NECTARS
(SCOTLAND) REGULATIONS 2003 (REVOKED)**

1. Citation, commencement and extent
 2. Interpretation
 3. Scope of Regulations
 4. Reserved descriptions
 5. Labelling and description of designated products
 6. Manner or marking or labelling
 7. Penalties and enforcement
 8. Defence in relation to exports
 9. Transitional provision
 10. Application of various provisions of the Food Safety Act 1990
 11. Amendments and revocations
- Signature

SCHEDULE 1 RESERVED DESCRIPTIONS FOR DESIGNATED PRODUCTS

SCHEDULE 2 PERMITTED RAW MATERIALS IN PREPARATION OF DESIGNATED PRODUCTS

1. Fruit, of any kind other than tomatoes.
2. Fruit purée, being the fermentable but unfermented product obtained by...
3. Concentrated fruit purée, being the product obtained from fruit purée...
4. Sugars, being— (a) in the preparation of fruit nectars—
5. Honey, being the product defined as “honey” in Council Directive...
6. Pulp or cells, being— (a) in respect of citrus fruit,...

Changes to legislation: There are currently no known outstanding effects for the The Fruit Juices and Fruit Nectars (Scotland) Regulations 2003 (revoked). (See end of Document for details)

SCHEDULE 3 ADDITIONAL INGREDIENTS PERMITTED IN
PARTICULAR DESIGNATED PRODUCTS

1. In any designated product, vitamins and minerals may be added....
2. In any designated product, any substance permitted pursuant to Regulation...
3. In grape juice, salts of tartaric acids may be restored....
4. In fruit juice, concentrated fruit juice, fruit juice from concentrate,...
5. In any designated product, for the purpose of regulating acidic...
6. In any designated product, carbon dioxide may be added.

SCHEDULE 4 PERMITTED TREATMENTS AND ADDITIONAL
SUBSTANCES

1. Treatments
2. The usual physical processes (being those included in that description...
3. In the production of grape juice where sulfitation of the...
4. Additional substances
5. Proteolytic enzymes meeting the requirements of Regulation (EC) No. 1332/2008...
6. Amylolytic enzymes meeting the requirements of Regulation (EC) No. 1332/2008...
7. Edible gelatine.
8. Tannins.
9. Bentonite.
10. Silicon aerogel.
11. Charcoal.
12. Chemically inert filtration adjuvant and precipitation agents, including perlite, washed...
13. Chemically inert adsorption adjuvants which comply with the Community Directives...

SCHEDULE 5 MINIMUM JUICE AND PUREE CONTENT OF FRUIT
NECTARS

SCHEDULE 6 MINIMUM BRIX LEVELS FOR FRUIT JUICES FROM
CONCENTRATE

Explanatory Note

Changes to legislation:

There are currently no known outstanding effects for the The Fruit Juices and Fruit Nectars (Scotland) Regulations 2003 (revoked).