Food (Standards) Regulations ……..

Division ……..: Fruits and Vegetables and their Products.

PART I : General

(i) The appropriate name of the fruit or vegetable shall be entered at (X) in the various products mentioned in this Division.

(ii) Fruits and vegetables shall be clean, sound and free from pests and damage caused by pests, obvious microbiological deterioration and disease or other forms of decomposition. They shall not contain residues of pesticides in excess of the limits permitted under Food (Pesticide Residues) Regulations……

(iii) For purposes of this division, the term “water” and “potable water” shall mean water of potable quality conforming to the standards for potable water as laid down under Food (Potable Water) Regulations……

(iv) Ice used in fruit and vegetable beverages for consumption shall be made from potable water conforming to the Standards mentioned in (iii) above.

(v) When tested by appropriate methods of sampling and examination, the product

(a) shall be free from microorganisms under normal conditions of storage.
(b) shall not contain microorganisms or any other substance originating from microorganisms in amounts which may represent a hazard to health.
(c) shall be free from heavy metals in amounts which may represent a hazard to health.

(vi) The product shall be devoid of any objectionable off taste or odour and shall show no sign of fermentation appropriate to the product.

(vii) When the product requires to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the product given on the label.

(viii) In the case of any other fruit or vegetable product not specified in these regulations, the Food Advisory Committee shall govern the standard of quality and composition for the manufacture, sale, distribution, transport, import and storage.

PART II : Raw fruits and raw vegetables:

Raw fruits and raw vegetables shall be unprocessed fruits and vegetables which are raw agricultural products. Vegetables include also leafy vegetables.
They shall be,

(i) whole, firm and fresh.
(ii) sound, produce affected by rotting or deterioration that prevents their human consumption are excluded.
(iii) clean, be practically free from any visible foreign matter.

PART III : Fruit and Vegetable Products;

(1) **Fresh fruit beverage ( Fresh fruit (X) squash or Fresh fruit (X) drink)** shall be a beverage freshly prepared for immediate consumption and shall be composed of freshly made fruit squash or juice with or without sugar, potable water, carbonated water or ice and shall not contain any added preservative. It shall not contain less than 10.0 % m/v named fruit juice.

(2) **Ready to serve (X) fruit drink and aerated water containing fruit juice or pulp** shall be a drink intended for consumption without dilution, prepared from juice or pulp of clean and ripe fruits of the named fruit(s) and water.

(a) It may contain,

(i) sugar, invert sugar, dextrose, fructose and/or liquid glucose
(ii) carbon dioxide
(iii) added natural fruit acids (citric acid, malic acid, tartaric acid, lactic acid, fumaric acid) or their sodium, potassium or calcium salts
(iv) ascorbic acid
(v) permitted colouring matters

(b) It shall not contain,

(i) more than 3.5 % m/m acidity expressed as anhydrous citric acid
(ii) less than 5.0 % m/m fruit juice or fruit pulp
(iii) less than 10.0 % m/m total soluble solids

(3) **(X) Fruit juice ( or (X) Fruit extract)** shall be the unconcentrated, unfermented but fermentable juice obtained from clean, sound, fresh, ripe named fruit and shall contain all the constituents naturally present in the juice of the fruit from which it has been prepared. It shall have a total soluble solids content that of the natural juice. It shall show no signs of deterioration. It may be prepared by reconstituting the particular concentrate.

(a) It may contain,

(i) added flavour and added colouring matter naturally present in that variety of fruit from which it has been prepared.
(ii) added natural fruit acids (citric, tartaric, malic, fumaric, or lactic acid) or their sodium, potassium or calcium salts.

(iii) ascorbic acid.

(iv) pectin as emulsifying and stabilising agent.

(b) It shall not contain,

(i) more than 3.5 % m/m acidity expressed as anhydrous citric acid except for pure lemon juice which shall contain not less than 4.0 % m/m acidity, pure lime juice which shall contain not less than 5.0 % m/m acidity and pure passion fruit juice which shall contain between 3.5 and 5.5 % m/m acidity expressed as anhydrous citric acid.

(ii) any extraneous matter other than those specified above, provided that

(a) tomato juice may contain added sodium chloride not exceeding 1.5 % m/m but shall not contain stabilizers, fillers or cereal products.

(b) mango juice may contain up to 45.0 % m/m water if declared on the label.

(iii) any gas formation due to spoilage;

Products in sealed containers (cans, bottles, laminate packs etc.) shall not show any sign of microbiological growth when incubated at 37°C for one week.

**Sweetened (X) fruit juice** shall contain a minimum of 10.0 % m/m total soluble solids and a minimum fruit juice content of 85 % m/m. The sweetening agents that may be used are sugar, dextrose, invert sugar, fructose, liquid glucose and dried glucose syrup.

**Labelling:**

(i) It shall be labelled “sweetened” or “sugar added” if the sugar content is more than 1.5 % m/m.

(ii) Mixed fruit juice shall be labelled by completing at (X) the name of the fruits (in order of decreasing proportions) contained in the juice.

(4) **Concentrated (X) fruit juice** shall be the unfermented product of the named fruit juice or extract obtained by the process of concentration. The process of concentration consists of the removal of water naturally present until the product has a soluble solids content of not less than double that of the natural fruit juice (exclusive of added sugar).

(a) It may contain,

(i) added flavour and added colouring matter naturally present in that variety of fruit from which it has been prepared.
(ii) added natural fruit acids (citric, tartaric, malic, fumaric or lactic acids) or their sodium, potassium or calcium salts.

(iii) ascorbic acid

(iv) permitted filtering and clarifying agents.

(b) It shall not contain,

(i) any extraneous matter other than those specified above.

(ii) any gas formation due to spoilage.

(c) Products in sealed containers (cans, bottles, laminate packs etc.) shall not show any sign of microbiological growth when incubated at 37°C for one week.

(d) Details of the level of concentration or instructions for dilution shall be given on the label of the concentrate.

(e) Tomato concentrate shall be considered “Tomato puree” or “Tomato paste” when the concentrate meets the following requirements.

- Tomato puree – 8 % m/m to 24 % m/m natural tomato soluble solids,
- Tomato paste – more than 24 % m/m natural tomato soluble solids.

It shall be strained or otherwise prepared to exclude skins, seeds and other coarse or hard substances in the finished product.

It shall have a pH of not more than 4.3.

It may contain

(i) added sodium chloride, spices, condiments and lime juice.
(ii) added sugar (sucrose, dextrose, fructose or glucose syrup) but the total quantity of (iii) added sugar shall not exceed 5 % m/m in the reconstituted product.

Labelling:

Sweetened concentrated (X) fruit juice shall be labelled “sweetened” or “sugar added” if the sugar added is more than 1.5 % m/m

(5) (X) Fruit squash, (X) Fruit syrup, (X) fruit cordial shall be beverages requiring dilution before use and shall be prepared by crushing, the named fruit conforming to the requirements in Part I and includes the unfermented juice with or without some of the pulp but strained free from skins and seeds.

(a) It may contain,

(i) sugar syrup (from sucrose, dextrose, fructose, invert sugar, liquid glucose)
(ii) permitted colouring matters
(iii) salt (sodium chloride)
(iv) ascorbic acid
(v) natural fruit acids (citric, tartaric, malic, fumaric or lactic acids) and their sodium, potassium or calcium salts.
(vi) pectin and alginates as emulsifying and stabilizing agent
(vii) glycerine
(viii) added flavours naturally present in that variety of fruit from which it has been prepared.

(b) It shall not contain,

(i) any other extraneous matter other than that permitted above
(ii) any non nutritive sweetener
(iii) less than 25.0 % m/m of the named fruit juice and/or pulp, except for nelli and lime where this value shall be 15.0% m/m.
(iv) less than 40.0 % m/m total soluble solids.

(f) The product reconstituted according to label instructions shall not contain

(i) less than 5.0% m/m total sugar content expressed as sucrose
(ii) less than 1.0 % m/m acidity expressed as anhydrous citric acid

Labelling:

(i) It shall be labelled in accordance with the Food (Labelling and Advertising ) Regulations….
(ii) Instructions for dilution shall be given on the label
(iii) In the case of products where two or more fruits are used, the words “MIXED FRUIT” shall be used to describe (X) on the label.

(6) (X) Fruit cordial, squash and syrup concentrates shall be fruit drink requiring dilution before use and prepared from unfermented pure juice from wholesome, clean and suitable ripe fruits which has been concentrated by the removal of water, with or without some of the pulp and containing any soluble nutritive sweetener.

(a) It may contain,

(i) natural fruit acids (citric acid, tartaric acid, malic acid, lactic acid and fumaric acid)
(ii) ascorbic acid
(iii) cloudifying agent
(iv) pectin and alginates as emulsifying and stabilizing agents
(v) buffering agents

(b) It shall not contain,
(i) less than 45.0 % m/m fruit content  
(ii) less than 65.0 % m/m total soluble solids  

(g) The product reconstituted according to label instructions shall not contain  

(i) less than 5.0 % m/m total sugar content expressed as sucrose  
(ii) less than 1.0 % m/m acidity expressed as anhydrous citric acid  

(7) **Fruit pulp** shall be prepared by making a pulp of fresh, clean and ripe fruits of the named fruit. They shall be packed in cans, bottles or any other suitable sealed container.  

Pulp, which packed in natural form, shall not contain,  

(i) less than 95.0 % m/m pulp, except in the case of mango, guava and woodapple where the pulp content shall be not less than 45.0 % m/m. Sweetened pulp shall contain a minimum of 85.0 % m/m pulp, except in the case of mango, guava and woodapple where the pulp content shall be not less than 40.0 % m/m.  

(ii) any added colouring matters, flavouring matters  

(iii) any non nutritive sweetening agents.  

(iv) less than 14.0 % m/m total sugars expressed as sucrose  

(v) less than 0.3 % m/m acidity expressed as anhydrous citric acid  

(vi) more than 0.5 % m/m acid insoluble ash  

(8) **Fruit nectar** shall be the unfermented product, intended for direct consumption, obtained by blending the whole edible part of sound and ripe fruits, concentrated or unconcentrated, with water and any natural carbohydrate sweetener. The pulp used in the preparation of fruit nectars shall be fresh pulp or preserved pulp.  

(a) It may contain,  

(i) sugar (sucrose, dextrose, fructose, glucose syrup)  
(ii) only added flavour and colouring matter naturally present in that variety of fruit from which it has been prepared  
(iii) added lime juice and natural fruit acids (citric, tartaric, malic, fumaric or lactic acids) or their sodium, potassium or calcium salts  
(iv) ascorbic acid
(b) It shall not contain,

(i) less than 20.0 % m/m of single strength fruit ingredient or the equivalent derived from any concentrated fruit ingredient
(ii) any non nutritive sweetener
(iii) less than 15.0 % m/m soluble solids

The fruit content shall be given on the label.

(9) **Crushed (X) fruit** ( (X) fruit cream) shall be the product obtained by crushing or otherwise disintegrating clean, sound, fresh, ripe named fruit and includes the whole of the juice and the pulp. Crushed fruit may contain sugar.

It shall not contain,

(i) any non-nutritive sweetening matter
(ii) any added flavouring substances
(iii) any extraneous matter other than those specified above
(iv) less than 25.0 % m/m fruit content

(10) **(X) Fruit Slices / Pieces / Rings / Tidbits / Chunks / Cubes / Spears / Fingers** shall be fruits preserved by thermal sterilization in sealed containers (cans, bottles, laminate packs etc.). It shall be prepared from clean, ripe, edible portions of fruit, water, sugar, sugar syrup or other suitable liquid media. It shall be heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage.

(a) It may contain,

(i) natural fruit acids (citric, malic, lactic, fumaric, tartaric)
(ii) ascorbic acid
(iii) salt (sodium chloride)
(iv) sucrose, invert sugar, invert sugar syrup, dextrose, fructose, fructose syrup, dried glucose syrup, glucose syrup, fruit juice
(v) pectins or calcium chloride, calcium lactate or calcium gluconate as firming agents. In the case of calcium salts, the amount of calcium derived from added calcium salts shall not be more than 350 mg/kg in the final product expressed as Ca

(b) It shall not contain,

(i) less than 50 % m/m drained weight calculated on the basis of the weight of distilled water at 20 °C which the sealed container will hold when completely filled. In the case of strawberries and raspberries, the drained weight shall not be less than 30 % m/m.
(ii) any other substances other than those specified above.
Labelling:

(i) The product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations. …….
(ii) The packing medium shall be declared as part of the common name or in close proximity to the common name as appropriate.

(11) **(X) Vegetable in named packing media** shall be vegetable preserved by thermal sterilization in sealed containers (cans, bottles, laminate packs etc.). It shall be prepared from edible portions of vegetables (peeled or unpeeled), water, brine or other suitable liquid packing medium. It shall be heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage. It shall have received a processing treatment sufficient to destroy all spores of *Clostridium botulinum*.

(a) It may contain,

(i) salt (sodium chloride), vinegar, spices, aromatic herbs, seasoning, soybean sauce, wine, spice oils, onions, peppers
(ii) edible fats and oils
(iii) natural or physically modified starches, permitted vegetable gums, pectins, alginates and propylene glycol alginate only if fats and oils are ingredients
(iv) chemically modified starches with a maximum of 1 % m/m of the additives in (ii)
(v) mono sodium glutamate
(vi) ascorbic acid
(vii) citric, malic, tartaric, acetic and other permitted acids
(viii) stock or juice of vegetable and aromatic herbs, garnishes composed of one or more vegetables up to a maximum of 15 % m/m of total drained vegetable ingredients
(ix) calcium chloride, calcium lactate or calcium gluconate as firming agents where the amount of calcium derived from added calcium salts shall be not more than 350 mg/kg expressed as Ca
(x) softening agents
(xi) milk, milk powder or cream
(xii) wheat or corn flour
(xiii) coconut milk

(b) It shall not contain less than 50 % m/m drained weight calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

(c) **Labelling:**

(i) The product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations…….
(ii) The packing medium shall be declared as part of the common name or in close proximity to the common name as appropriate.

(12) **Fruit jam** is the product prepared from a suitable fruit ingredient,

(a) which may be whole fruit, pieces of fruit, fruit pulp or fruit puree; and
(b) with or without fruit juices or concentrated fruit juice as optional ingredient(s); and
(c) mixed with a carbohydrate sweetener, with or without water; and
(d) processed to a suitable consistency.

“Fruit ingredient” means the product

(a) prepared from fruit which is fresh, frozen, canned, concentrated or otherwise processed or preserved; and
(b) suitably prepared from fruit which is substantially sound, wholesome, of suitable ripeness, clean, and
(c) containing all natural soluble solids (extractives) except for those lost during during preparation under good manufacturing practices.

Fruit jam shall have the flavour of the original named fruit.

(a) It may contain,

(i) one or more of the carbohydrate sweeteners including sucrose, dextrose, invert sugar, invert sugar syrup, fructose, glucose syrup and dried glucose syrup.
(ii) added citrus juice and/or natural fruit acids (citric, malic, tartaric, fumaric or lactic acids) or their sodium, potassium or calcium salts.
(iii) ascorbic acid.
(iv) added pectins.

It shall not contain,

(i) a fruit content less than the amounts specified in the following Schedule.

<table>
<thead>
<tr>
<th>Type of fruit</th>
<th>Fruit content % m/m (minimum)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Jam</td>
</tr>
<tr>
<td>Guava, Wood apple</td>
<td>20.0</td>
</tr>
<tr>
<td>Mango</td>
<td></td>
</tr>
<tr>
<td>Tomato</td>
<td>35.0</td>
</tr>
<tr>
<td>Cashew apple</td>
<td>20.0</td>
</tr>
<tr>
<td>Strawberry &amp; Raspberry</td>
<td>35.0</td>
</tr>
</tbody>
</table>

Passion fruit
Blackcurrent  35.0    40.0    25.0  
Mixed fruit   40.0    45.0    33.0  
Other fruits  40.0    45.0    33.0  

(iii) less than 65.0 % m/m soluble solids (uncorrected for insoluble solids),  
(iv) any non nutritive sweetener,  
(v) agar and gelatin,  
(vi) added colouring matter except for guava and silver melon jam,  
(vii) added flavouring agents except for mango, golden melon and silver melon jam.

Labelling:

(i) The product shall be labelled in accordance with the Food (Labelling and Advertising ) Regulations .......
(ii) The name of the product shall be (X) fruit jam  
(iii) Mixed fruit jam shall be labelled by completing at (X) the names of the fruits contained in the jam in order of decreasing proportions  
(iv) A jam made with high fruit content or low fruit content as in schedule shall be labelled as “Extra (X) jam” or “High fruit (X) jam” or “Low fruit (X) jam” as the case may be.  
(v) (Y) flavoured (X) jam (where “Y” denotes the type of flavouring ingredient) shall be applied to jams which have been artificially flavoured to impart to the jam the distinctive flavour of the added flavouring ingredient.  
(vi) Low sugar or reduced sugar jams containing soluble solids less than 65.0 % m/m shall be labelled as “Low sugar (X) fruit jam” or “Reduced sugar (X) fruit jam”. It may contain permitted preservatives. The sugar content shall be declared on the label.  
(vii) Diabetic jam which does not contain any added nutritive sweetner (sugar) shall be labelled as “Diet (X) fruit jam” or “Diabetic (X) fruit jam”. It may contain permitted non nutritive sweetners and permitted preservatives.

13) (X) Fruit jelly shall be a jam from which the insoluble solids have been removed during the process of manufacture. It shall have the flavour of the original fruit.

(a) It may contain,

(i) sucrose, dextrose, invert sugar or liquid glucose,  
(ii) added natural fruit acids (citric, tartaric, malic, fumaric or lactic acids) or their sodium, potassium or calcium salts,  
(iii) added pectin,  
(iv) ascorbic acid, and  
(v) permitted colouring matter.

(b) It shall not contain,
(i) less than 65.0 % m/m soluble solids,
(ii) any non nutritive sweeteners

**Labelling:**

(i) the product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations…..
(ii) the name of the product shall be (X) fruit jelly,
(iii) mixed fruit jelly shall be labelled by inserting at (X) the names of the fruits (in order of decreasing proportions) contained in the jelly,
(iv) a jelly made from sugar, permitted gelling agent and permitted flavouring and colouring matter shall be clearly marked as “Synthetic” or “Artificial” jelly.

(14) **(X) Fruit jelly crystals** shall be a confection of gelatine, sugar and citric or tartaric acids with clean, wholesome, sound fruits (named) and their products with or without permitted colouring matter and permitted flavouring matter.

(15) **(X) Marmalade** shall be the product obtained by processing citrus fruit, fruit pulp or puree (excluding the seeds) to a suitable consistency by the application of heat, with a carbohydrate sweetener, with or without water. It shall have suspended slices of peel.

(a) It may contain,

(i) sucrose, dextrose, invert sugar syrup, invert sugar or liquid glucose, fructose, fructose syrup,
(ii) added natural fruit acids (citric, tartaric, malic, fumaric or lactic acids) or their sodium, potassium or calcium salts,
(iii) added pectin,
(iv) ascorbic acid.

(b) It shall not contain,

(i) less than 65.0 %m/m soluble solids (uncorrected for insoluble solids),
(ii) less than 30.0 % m/m fruit content,
(iii) any non nutritive sweetening agent.

(16) **(X) Fruit / vegetable preserve** shall be the product prepared from properly matured named fruit / vegetable (including ginger and rhubarb) by appropriate method to obtain a tender and translucent product. It shall be made from fresh, wholesome, mature fruit / vegetable or those fruits / vegetables preserved by freezing or by use of sulphur dioxide.

(a) It may contain,

(i) sucrose, dextrose, fructose, invert sugar or liquid glucose,
(ii) ascorbic acid,
(iii) pectin,
(iv) added natural fruit acids (citric, malic, tartaric, fumaric or lactic acids) or their sodium, potassium or calcium salts.

(b) It shall not contain,

(i) less than 65.0 % m/m soluble solids (uncorrected for insoluble solids),
(ii) less than 70.0 % m/m drained mass,
(iii) any extraneous matter other than those specified above,
(iv) any non nutritive sweetening agent,
(v) any added colouring and flavouring ingredient except in the case of flavoured (X) preserve where it shall be labelled as (Y) flavoured (X) preserve (Y being the name of the flavour)

(17) Candied, crystallised or glazed (X) fruit and peel shall be prepared from ripe or slightly mature fruit.

Glazed fruit or peel shall be derived from the appropriate candied product by coating with a thin transparent layer of heavy syrup, with or without pectin, which has dried to a more or less firm texture on the fruit.
Crystallised fruit or peel shall be derived from the appropriate candied product by coating with pure, white crystallised sugar or by drying the syrup on wet candied fruit.

(a) It may contain,

(i) sucrose, dextrose, invert sugar, fructose or liquid glucose,
(ii) fruit acids (citric, malic, fumaric, tartaric or lactic) or their sodium, potassium or calcium salts,
(iii) soluble calcium salts,
(iv) permitted flavours,
(v) permitted colouring matters,

(b) It shall not contain,

(i) less than 70.0 % m/m total sugar expressed as sucrose,
(ii) less than 15.0 % m/m reducing sugars,

(18) (X) Chutney shall be the product prepared from named one or more clean, sound suitably prepared fruits/vegetables and heat processed in an appropriate manner, before or after being hermetically sealed in containers so as to prevent spoilage.

(a) It may contain,
(i) dry fruits and vegetables, onions, garlic, spices, ginger, tamarind, lime or lemon juice, fruit pulp,
(ii) carbohydrate sweetening agents, jaggery (unrefined nutritive sweetener), honey,
(iii) salt (sodium chloride),
(iv) vinegar, acetic acid or citric acid to maintain the pH at a level below 4.6, if the product is heat pasteurized or limited by good manufacturing practices, if the product is heat sterilized.

(b) It shall not contain,

(i) less than 40.0 % m/m fruit/vegetable content in the finished product,
(ii) less than 50.0 % m/m total soluble solids in the finished product,
(iii) less than 0.5 % m/m and more than 2.5 % m/m acidity expressed as acetic acid,
(iv) more than 0.5 % m/m acid insoluble ash,
(v) any added colouring matter,
(vi) any non nutritive sweetener,

(19) (X) Pickle shall be the product prepared from named, one or more clean, sound fresh or cured vegetables and/or fruits preserved in liquid or semi-solid medium in combination with salt (sodium chloride) and/or vinegar, acetic acid, citric acid, lactic acid, fumaric acid, malic acid or lime juice with or without sugar, jaggery, fruit juice, spices, spice extracts, oleoresins, onion, garlic, ginger, edible oil, dried fruits, malt extract and soluble calcium salts.

(a) It shall not contain,

(i) less than 60.0 % m/m drained mass,
(ii) less than 2.0 % m/m acidity expressed as acetic acid in the fluid portion when packed in acid medium,
(iii) less than 1.2 % m/m acidity expressed as anhydrous citric acid when packed in citrus juice,
(iv) less than 10.0 % m/m salt expressed as sodium chloride when packed in brine,
(v) less than 10.0 % m/m edible oil when packed in edible oil,
(vi) any added colouring matter,
(vii) any non-nutritive sweetener.

Labelling:

(i) Pickles shall be labelled in accordance with the Food (Labelling and Advertising) Regulations ….
(ii) the name(s) of the fruits/vegetables shall be given at (X),
(iii) the description of the packing medium shall be given in close proximity to the name of the product.

(20) Tomato sauce (Tomato ketchup, Tomato catsup) shall be the product prepared in the form of sauce in a semi-solid state from sound, wholesome ripe tomatoes (Lycopersicon esculentum. Mill.), strained tomato juice, puree or paste.
(a) It may contain,

(i) salt (sodium chloride),
(ii) sugar,
(iii) spices,
(iv) spice extracts,
(v) vinegar,
(vi) acetic acid,
(vii) onions, garlic and chillies, and
(viii) pectin and alginates as stabilizers.

(b) It shall not contain,

(i) less than 30.0 % m/m total solids,
(ii) less than 25 % m/m total soluble solids,
(iii) less than 8.0 % m/m tomato solids,
(iv) less than 1.2 % m/m acidity expressed as acetic acid,
(v) any extraneous fruits or vegetable substances, including any artificial fillers and cereal products, and
(vi) any added colouring matters.

(21) (X) Fruit or Vegetable Sauce shall be the product prepared in the form of a sauce in semi-liquid state from clean and sound named fruits or vegetables.

(a) It may contain,

(i) fruit and/or vegetable pulp and/or juice,
(ii) dried fruits/vegetables,
(iii) sugar,
(iv) salt (sodium chloride),
(v) vinegar, acetic acid
(vi) ascorbic acid,
(vii) spices, spice extracts,
(viii) onions, garlic and chillies,
(ix) fruit acids (citric, malic, fumaric, tartaric, or lactic) or their sodium, potassium or calcium salts
(x) permitted colouring matters.

(b) It shall not contain,

(i) less than 10.0 % m/m soluble solids,
(ii) less than 30.0 % m/m total solids,
(iii) less than 1.2 % m/m acidity expressed as acetic acid.

Labelling:
(i) the product shall be labelled in accordance with the Food (Labelling and Advertising) Regulations, and
(ii) the names of the fruits/vegetables or dried fruits/vegetables used shall be described at (X) on the label.

(22) **(X) Dehydrated fruits (Dried (X) fruit, Dehydrated (X) fruit)** shall be prepared from the edible part of clean, sound, ripe named fruit dried under natural artificially induced conditions.

(a) It may contain carbohydrate sweetener

(b) It shall not contain,

(i) more than 30 % m/m moisture,
(ii) more than 0.1 % m/m acid insoluble ash.

(23) **(X) Dehydrated vegetables (Dried (X) Vegetables, Dehydrated (X) Vegetables)** shall be prepared from edible portion of clean, sound named vegetables and dried under natural or artificially induced conditions.

(a) It shall not contain,

(i) more than 8.0 % m/m moisture,
(ii) more than 5.0 % m/m total ash on dry basis, and
(iii) more than 0.5 % m/m acid insoluble ash on dry basis.

(24) **Frozen (X) Fruits/Vegetables** shall be the product from named fresh, clean and sound fruits/vegetables offered for direct consumption without further processing. Vegetables shall be sufficiently blanched to ensure adequate stability of colour and flavour during normal marketing. The product shall be maintained at low temperature and handled under such conditions as to maintain the quality during transportation, storage and distribution up to and including the time of final sale.

(a) It may contain,

(i) sugars (sucrose, invert sugars, invert sugar syrup, dextrose, fructose, glucose syrup, dried glucose syrup),
(ii) salt (sodium chloride),
(iii) fruit acids (citric, malic, fumaric, tartaric, lactic) or their sodium, potassium or calcium salts,
(iv) ascorbic acid,
(v) spices and herbs.
(b) It shall not contain,

(i) more than 0.1 % m/m acid insoluble ash,
(ii) any added colouring matters