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Vegetable juice — Specification

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Foreword

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(a) a member of International Organisation for Standardisation (ISO) and

(b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and

(c) the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 2, *Food and Agriculture*, Subcommittee SC 4, Fruits, vegetables , spices and related products.

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Vegetable juices — Specification

1 Scope

This Draft Uganda Standard specifies requirements, sampling and test methods for vegetable juices. It does not apply to vegetable juices for which specific Standards exist.

2 Normative references

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

US EAS 39, *Code of practice for hygiene in the food and drink manufacturing industry*

US EAS 38, *Labelling of pre-packaged foods — General requirements*

US 45, *General standard for food additives*

US EAS 803, *Nutrition labelling — Requirements*

US EAS 804, *Claims on foods — Requirements*

US EAS 805*, Use of nutritional and health claims — Requirements*

US ISO 2448, *Fruit and vegetable products -- Determination of ethanol content*

US ISO 763, *Fruit and vegetable products -- Determination of ash insoluble in hydrochloric acid*

US ISO 2172, *Fruit juice -- Determination of soluble solids content -- Pycnometric method*

US ISO 2173, *Fruit and vegetable products -- Determination of soluble solids -- Refractometric method*

US ISO 1842, *Fruit and vegetable products -- Determination of pH*

US ISO 6888-3, *Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) -- Part 3: Detection and MPN technique for low numbers*

US ISO 21527-2, *Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of yeasts and moulds -- Part 2: Colony count technique in products with water activity less than or equal to 0,95*

US ISO 4833-2, *Microbiology of the food chain -- Horizontal method for the enumeration of microorganisms -- Part 2: Colony count at 30 degrees C by the surface plating technique*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

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4. Description

4.1 Vegetable juice

is the liquid unfermented but fermentable product or lactic acid fermented product intended for direct consumption obtained from the edible part of one or more sound vegetables and preserved exclusively by physical means. The juice shall be free from skins, seeds and other coarse parts of the vegetables. It may be clear, turbid or pulpy. It may have been concentrated and reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice.

4.2 Ingredients

4.2.1 Vegetable juice shall be made from parts of edible plants including roots, corns and tubers (e.g. carrots, garlic and potatoes), stems and shoots (e.g. asparagus), leaves and flowers (e.g. spinach, cauliflower) and legumes (e.g. peas). Pumpkins and rhubarb are also considered as being vegetables for the purpose of this standard.

4.2.2 The following ingredients may be used:

(a) food grade salt,

(b) vinegar, except in vegetable juices treated by lactic acid fermentation

(c) sugars in dry form and honey,

(d) seasoning, spices and herbs

(e) fruit or fruit based products from which the essential elements of the fruit have not been extracted,

(f) whey or lactoserum having undergone lactic fermentation, not more than 100 g/kg.

5 Requirements

5.1 General requirements

5.1.1 Vegetable juice shall

a) be derived from the same types of vegetables used in the manufacture of the product.

b) Natural volatile constituents may be restored to the juice or nectars.

c) have the characteristic colour, aroma and flavour of juice from

d) be free from seeds, bits of seed or bits of peel

e) be free from deterioration or spoilage

f) shall be clean and free from foreign matter

g) be free from skins, seeds and other coarse parts of the vegetables. It may be clear, turbid or pulpy. It may have been concentrated and reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice

5.1.2 The addition of concentrated vegetable juice is permitted

5.1.3 Natural volatile constituents may be restored to the juice or nectars.

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h)

5.3 Specific requirements

5.3.1 Vegetable juice shall comply with the requirements given in Table 1 when tested in accordance with the methods prescribed therein.

Table 1 – Specific requirements for vegetable juices

s/n	Characteristics	Requirement	Method of test
1	Ethanol, mg/kg. max	3	US ISO 2448
2	Acid insoluble ash, mg/kg, max	20	US ISO 763
3	pH, max	4.5	US ISO 1842

6 Food additives

Only the food additives permitted in US 45 standard for food additives may be used.

7 Contaminants

7.1 Pesticide

Vegetable juice shall comply with those maximum pesticide residue limits established by CODEX Alimentarius commission for similar commodities.

7.2 Heavy metals

Vegetable juice shall comply with those maximum heavy metals limits established by CODEX Alimentarius commission for similar commodities.

8 Hygiene

8.1 Vegetable juice shall be produced, prepared and handled in accordance withUS EAS 39.

8.2 Vegetable juice shall comply with the microbial limits given in Table 2 when tested in accordance with the test methods prescribed therein.

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Table 2 — Microbiological requirements for Vegetable juice

s/n	Parameter	Limit	Method of Test
i	Total Plate Count (cfu/g), max	100	US ISO 4833-2
ii	Escherichia coli, (cfu/g), maxi	Not Detected	US ISO 7251
iii	Yeasts and Moulds (cfu/g), max	30	US ISO 21527-2
iv	Staphylococcus ,cfu/g, max	absent	US ISO 6888-3,

9 Packaging

Vegetable juice shall be packed in food grade containers which will safeguard the hygienic, nutritional, and organoleptic qualities of the product.

10 Weights and measures

Vegetable juice shall be packaged in accordance with the Weights and Measures requirements of the destination country.

11 Labelling

11.1 General

In addition to the requirements in US EAS 38, the following specific labelling requirements shall apply and shall be legibly and indelibly marked on the container

a) the name of the product to be declared on the label shall be “X vegetable juice

b) name, location and physical address of the manufacturer;

c) net contents by weight in metric (`Systeme International') units;

d) country of origin;

e) lot identification;

f) the statement “Store in a cool dry place and away from contaminants”;

g) best before date/expiry date;

h) date of manufacture;

i) storage conditions;

j) instructions for disposal of used package;

k) list of ingredients;

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11.2 Nutrition labelling

The amount of micronutrients in the vegetable juice shall be declared on the label in accordance with US EAS 803.

11.3 Nutrition and health claims

Vegetable juice may have claims on the importance of the micronutrients in nutrition and health. Such claims when declared shall be consistent with US EAS 804 and US EAS 805

12 Sampling

Representative samples shall be drawn in accordance with the US EAS 161.

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Bibliography

CODEX STAN 179-1991, GENERAL STANDARD FOR VEGETABLE JUICES

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