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ANNEXES 1 to 2

ANNEXES

to the

DIRECTIVE OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

amending Council Directives 2001/110/EC relating to honey, 2001/112/EC relating to fruit juices and certain similar products intended for human consumption, 2001/113/EC relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption, and 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption

{SEC(2023) 162 final} - {SWD(2023) 97 final} - {SWD(2023) 98 final}

ANNEX I

Annexes I and III to Directive 2001/112/EC are amended as follows:

(1) Annex I is amended as follows:

(a) in Part I, the following point 6 is added:

‘6. (a) **Reduced-sugar fruit juice**

The product obtained from the product defined in point 1(a) where naturally occurring sugars have been removed by at least 30 % by using a process authorised under the conditions laid down in Part II, point 3, of Annex I, which maintains all the other essential physical, chemical, organoleptical and nutritional characteristics of an average type of juice of the fruit from which it comes.

The mixing of reduced-sugar fruit juice with fruit juice and/or fruit purée is authorised in the production of reduced-sugar fruit juice.

(b) **Reduced-sugar fruit juice from concentrate**

The product obtained from the products defined in point 1(b) or point 2 where naturally occurring sugars have been removed by at least 30 % by using a process authorised under the conditions laid down in point 3 of Part II of Annex I, which maintains all the other essential physical, chemical, organoleptical and nutritional characteristics of an average type of juice of the fruit from which it comes, and that have been reconstituted with potable water that meets the criteria set out in Directive 98/83/EC.

The mixing of reduced-sugar fruit juice from concentrate with fruit juice, fruit juice from concentrate, fruit purée and/or fruit purée from concentrate is authorised in the production of reduced-sugar fruit juice from concentrate.’;

(b) Part II is amended as follows:

(i) point 2 is amended as follows:

- the third indent is replaced by the following:

‘— For fruit juice, fruit juices from concentrate, concentrated fruit juices, reduced-sugar fruit juice and reduced-sugar fruit juices from concentrate: restored flavour, pulp and cells;’;

- the fifth indent is replaced by the following:

‘— For fruit nectars: restored flavour, pulp and cells; sugars and/or honey up to 20 % of the total weight of the finished products referred to in Part I of Annex IV, 15 % of the total weight of the finished products referred to in Part II of Annex IV and 10 % of the total weight of the finished products referred to in Part III of Annex IV; and/or sweeteners;

A claim stating that sugars have not been added to fruit nectar, and any claim likely to have the same meaning for the consumer, may only be made where the product does not contain any added mono- or disaccharides or any other food used for its sweetening properties, including sweeteners as defined in Regulation (EC) No 1333/2008. If sugars are naturally present in fruit nectar, the following indication should also appear on the label: ‘contains naturally occurring sugars’;’;

- the seventh indent is replaced by the following:

‘— For products defined in Part I, points 1 to 6, in order to regulate acidic taste: lemon and/or lime juice and/or concentrated lemon and/or lime juice, up to 3 g per litre of juice, expressed as anhydrous citric acid;’;

- the following indent is added:

‘— For reduced-sugar fruit juice: water to the extent strictly necessary to restore the water lost due to the sugar-reduction process.’;

(ii) point 3 is amended as follows:

- the thirteenth indent is replaced by the following:

‘– Plant proteins from wheat, peas, potatoes or sunflower seeds for clarification.’;

- the following indent is added:

‘– Processes to remove naturally occurring sugars, to the extent that they maintain all the other essential physical, chemical, organoleptical and nutritional characteristics of an average type of juice of the fruit from which it comes: membrane filtration, yeast fermentation.’;

(2) Annex III is replaced by the following:

‘*ANNEX III*

PARTICULAR DESIGNATIONS FOR CERTAIN PRODUCTS LISTED IN ANNEX I

I. Particular designations that may only be used in the language of the designation

(a) ‘vruchtendrank’, for fruit nectars;

(b) ‘Süßmost’;

The designation ‘Süßmost’ may be used only in conjunction with the product names ‘Fruchtsaft’ or ‘Fruchtnektar’:

(i) for fruit nectar obtained exclusively from fruit juices, concentrated fruit juices or a mixture of these products, unpalatable in the natural state because of their high natural acidity;

(ii) for fruit juice obtained from apples or from pears, with the addition of apples where appropriate, but with no added sugar;

(c) ‘succo e polpa’ or ‘sumo e polpa’, for fruit nectars obtained exclusively from fruit purée and/or concentrated fruit purée;

(d) ‘æblemost’, for apple juice with no added sugar;

(e) (i)‘sur … saft’, together with the name (in Danish) of the fruit used, for juices with no added sugar obtained from blackcurrants, cherries, redcurrants, whitecurrants, raspberries, strawberries or elderberries,

(ii) ‘sød … saft’ or ‘sødet … saft’ together with the name (in Danish) of the fruit used, for juices obtained from this fruit, with more than 200 g of added sugar per litre;

(f) ‘äppelmust/äpplemust’, for apple juice with no added sugar;

(g) ‘mosto’, synonym of grape juice;

(h) ‘smiltsērkšķu sula ar cukuru’ or ‘astelpaju mahl suhkruga’ or ‘słodzony sok z rokitnika’ for juices obtained from seabuckthorn berries with no more than 140 g of added sugar per litre.

II. Particular designations that may be used in the official language(s) of the Member State where the product is placed on the market

(a) ‘coconut water’, for the product which is directly extracted from the coconut without expressing the coconut meat, as a synonym of coconut juice.’.

ANNEX II

Annex I to Directive 2001/113/EC is amended as follows:

(1) Part I is amended as follows:

(a) the first and second indents are replaced by the following:

'– 'Jam' is a mixture, brought to a suitable gelled consistency, of sugars, the pulp and/or purée of one or more kinds of fruit and water. However, citrus jam may be obtained from the whole fruit, cut into strips and/or sliced.

Member States may, however, in order to take account of societal practices, authorise that the term 'marmalade' be used for the product named 'jam'.

The quantity of pulp and/or purée used for the manufacture of 1 000 g of finished product must not be less than:

– 450 g as a general rule,

– 350 g for redcurrants, rowanberries, sea-buckthorns, blackcurrants, rosehips and quinces,

– 250 g for ginger,

– 230 g for cashew apples,

– 80 g for passion fruit.

– 'Extra jam' is a mixture, brought to a suitable gelled consistency, of sugars, the unconcentrated pulp of one or more kinds of fruit and water. However, rosehip extra jam and seedless raspberry, blackberry, blackcurrant, blueberry and redcurrant extra jam may be obtained entirely or in part from unconcentrated purée of the respective fruits. Citrus extra jam may be obtained from the whole fruit, cut into strips and/or sliced.

Member States may, however, in order to take account of their societal practices, authorise that the term 'extra marmalade' be used for the product name 'extra jam'.

The following fruits may not be used mixed with others in the manufacture of extra jam: apples, pears, clingstone plums, melons, water-melons, grapes, pumpkins, cucumbers and tomatoes.

The quantity of pulp used for the manufacture of 1 000 g of finished product must not be less than:

– 550 g as a general rule,

– 450 g for redcurrants, rowanberries, sea-buckthorns, blackcurrants, rosehips and quinces,

– 350 g for ginger,

– 290 g for cashew apples,

– 100 g for passion fruit.';

(b) the fifth and sixth indents are replaced by the following:

'– 'Citrus marmalade' is a mixture, brought to a suitable gelled consistency, of water, sugars and one or more of the following products obtained from citrus fruit: pulp, purée, juice, aqueous extracts and peel.

The quantity of citrus fruit used in the manufacture of 1 000 g of finished product must not be less than 200 g of which at least 75 g must be obtained from the endocarp.

— The name ‘jelly marmalade’ may be used where the product defined as citrus marmalade contains no insoluble matter except possibly for small quantities of finely sliced peel.’;

(2) Part II is replaced by the following:

‘II. Products defined in Part I must have a soluble dry matter content of 60 % or more as determined by refractometer, except for those products that fulfil the requirements of Regulation (EC) No 1924/2006 of the European Parliament and of the Council*** as regards reduced sugar, and those products in respect of which sugars have been wholly or partially replaced by sweeteners.

Without prejudice to Article 17(1) of Regulation (EU) No 1169/2011, Member States may, in order to take account of certain particular cases, authorise the reserved names for products defined in Part I which have a soluble dry matter content of less than 60 %.

*** Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods (OJ L 404, 30.12.2006, p. 9).’.