

October 2016

**Provisional Cranberry RG:** in the main table, the sentence “Small amounts detected can be due to the analytical methodology.” was added to the commentary note for ‘**Sorbitol**’;  
in the VO table, the range of the **quinic acid: malic acid ratio** was modified from 0.40-0.96 to 0.70 to 1.00.

**Provisional Aronia RG:** the minimum value of ‘**Titratable acidity**’ was lowered from 125 to 80 mmol H+/l and the commentary note was modified accordingly (from 8 to 5.2 ACA);  
the minimum value of ‘**L-malic acid**’ was lowered from 8 to 6 g/l.

**Provisional Kiwi RG:** the **Glucose:Fructose ratio** commentary note was modified to “*In clear juices, higher values can be seen in early season juice*”;  
for ‘**Sorbitol**’ a max. value of 10 mg/kg was established with the commentary note “*Kiwis do not naturally contain significant levels of sorbitol. Small amounts detected can be due to the analytical methodology. Higher values can indicate the addition of sorbitol containing fruits.*”;  
the max. value for ‘**Maltose**’ was increased from 150 to 250 mg/kg and the commentary note was changed to “*Values in cloudy, non-enzyme treated juices are usually lower than the maximum. Clear juices can exceed the maximum value in rare cases.*”;  
the commentary note for ‘**Shikimic acid**’ was corrected to “*Higher values could indicate the use of Chinese gooseberry or the presence of other fruits.*”

**Mango RG:** in the commentary note for ‘**Shikimic acid**’, the sentence “*Only in rare cases do values fall below the minimum.*” was deleted and replaced by “*It has been observed that Indian totapuri may show values below 200 mg/kg.*”

**Pineapple RG:** for ‘**Nitrate**’, the max. value was increased from 25 to 50 mg/kg and the commentary note was modified to “*Pineapple contains different concentrations of nitrate in different parts of the fruit. The core especially can show higher concentrations. Due to extreme climatic situations and changes to agricultural practices over the last years in several regions of the world, values up to 100 mg/l, and even higher, have been observed. The nitrate value does not directly influence the quality of the juice.*”

**Tomato RG:** a new parameter '**Ergosterol**' was introduced with a max. value of 0.76 mg/l, and with the commentary note "*This is a provisional value and will be subject to revision over the next 2 years*".

**AIJN COP General Comments:** a new section "*Interpretation of data for single fruit cultivar juices*" was added.

**AIJN Fruit Derived Sugar definition:** the following sentences were added to the definition "*It has been custom and practice to label a material prepared from fruit juice by deionisation, decolourisation, etc. as 'deionised concentrated fruit juice'. As this material is prepared using practices prohibited under the provisions of the Fruit Juice Directive, the legal denomination of "juice" shall not be used. The most appropriate name for this product is 'fruit derived sugar'. However, the exact phraseology used will be country/language-specific (e.g. Fruchtsuesse).*"