

February 2013

Lemon Reference Guideline: the parameter on 'Flavanoid glycosides' contained the comment "*Naringin is not a natural component of lemon*".

The commentary note was further elaborated to explain why sometimes naringin is observed in lemon juice and now reads as follows: "*Naringin is not a natural component of lemon. It has been shown that HPLC-UV can falsely indicate the presence of naringin at low levels. These samples may be subjected to further, detailed analytical verification to ensure the result is correct.*"

Pineapple Reference Guideline: the maximum level for nitrate was increased from 15 to 25 mg/l and the commentary was modified as follows: "*Pineapple contains different concentrations of nitrate in different parts of the fruit. The core especially can show higher concentrations. It is recognized that values below 15 mg/l are achievable by the use of good agricultural and technological practices.*"

Provisional Brix and rel density:

- i) the document was moved from heading 9 to heading 6;
- ii) a new column with the Brix from the Codex STAN 247-2005 was added;
- iii) in the entry for 'Lime' the following modifications were made: a) direct Juice - changed Brix from 7.5 to 8.0; b) juice from concentrate – changed Brix from 8.0 to 9.0; c) added *Citrus latifolia* to the botanical name;
- iv) a new entry was created for **water-extracted prune juice**.

AIJN Alicyclobacillus Best Practice Guideline: the document was reviewed by a group of experts on 5 February. The Guideline can be found under heading 9.