AIJN CODE OF PRACTICE

Juice Authenticity Quality

Revisions 2025

1. **January 2025**
    a. Strawberry RG
        i. The maximum sodium levels in the Strawberry Reference Guidelines have been revised from 30 mg/kg to 40 mg/kg.
        ii. Titratable acidity at pH 8.1 is now exclusively expressed in g/L, while amino acids are expressed in mg/L.
    b. Lime RG
        i. The lime Reference Guideline status has been updated from provisional to final, as the provisional period has ended.
        ii. Titratable acidity at pH 8.1 is now exclusively expressed in g/L, while amino acids are expressed in mg/L.
    c. Acerola
        i. Titratable acidity at pH 8.1 is now exclusively expressed in g/L, while amino acids are expressed in mg/L.
    d. Sour cherry
        i. Titratable acidity at pH 8.1 is now exclusively expressed in g/L, while amino acids are expressed in mg/L.
2. **March 2025**
    a. Pear RG
        i. Revised fructose-glucose ratio with new minimum and maximum values.
    b. Lemon RG
        i. Introduction of new B criteria to detect the presence of foreign fruit
    c. Apple RG
        i. New levels for minerals, sugar-free extract, and glucose/fructose ratio, along with inclusion of patulin limits for products intended for infants.
    d. Acerola RG:
        i. New maximum level and commentary note for Sodium (Na)
    e. Sorbitol
        i. Establishment of maximum levels as a commentary note for lime, mandarin, acerola, passion fruit, carrot, banana, and grape.
3. **May 2025**
    a. Pomegranate RG: Minimum density and hygiene requirement specifications units
    b. Best practice and Guidance documents:
        i. Inclusion of information on elderberry on Specific comments.
        ii. AIJN provisional Brix values and relative density (inclusion of sweet cherry and an added footnote.

4. **July 2025**
    a. Best Practice and Guidance documents
        i. AIJN Guidance note for fruit content calculation - revision July 2025
        ii. Modifications to the Reference Guidelines of the AIJN Code of Practice - July 2025
5. **December 2025**
    a. General changes across all RGs
        i. Formatting improvements
        ii. Provisional values older than two years have been changed from blue to black font
        iii. Titratable acidity at pH 8.1 expressed in g/L (unit "mmol" removed)
        iv. Amino acids expressed in mg/L (unit "mmol" removed)
        v. All citrus RGs: "volatile oils" replaced with "determination of essential oils"

    b. Fruit - specific updates
        i. Pineapple RG
            1. Updated chlorophyll note
        ii. Passion Fruit RG
            1. Updated commentary note on $\delta^{18}O$ water
        iii. Pear RG
            1. Update on G/F ratio commentary note for sweet pear varieties
        iv. Peach RG
            1. Added commentary note on sorbitol
        v. Beetroot RG
            1. Relative density moved to the first line
            2. "Uncorrected Brix" changed to "Corresponding Brix"
        vi. Sour Cherry RG
            1. Maximum limit for free cyanide reduced
            2. Cyanide commentary note was revised for free cyanide.
        vii. Coconut RG
            1. Units harmonised from mg/L to mg/kg for trace elements, in line with other RGs and legislation:
                a. Copper (Cu)
                b. Zinc (Zn)
                c. Iron (Fe)
                d. Tin (Sn)