§ 146.187 Canned prune juice.

(a) Canned prune juice is the food prepared from a water extract of dried prunes and contains not less than 18.5 percent by weight of water-soluble solids extracted from dried prunes. The quantity of prune solids may be adjusted by the concentration, dilution, or both, of the water extract or extracts made. Such food may contain one or more of the optional acidifying ingredients specified in paragraph (b)(1) of this section, in a quantity sufficient to render the food slightly tart; it may contain honey added within the quantitative limits prescribed by paragraph (b)(2) of this section; and it may contain added vitamin C in a quantity prescribed by paragraph (b)(3) of this section. Such food is sealed in a container and so processed by heat, before or after sealing, as to prevent spoilage.

(b) The optional ingredients referred to in paragraph (a) of this section are:

(1) One or any combination of two or more of the following acidifying ingredients:

(i) Lemon juice.
(ii) Lime juice.
(iii) Citric acid.

(ii) Honey, in a quantity not less than 2 percent and not more than 3 percent by weight of the finished food.

(iii) Vitamin C, in a quantity such that the total vitamin C in each 6 fluid ounces of the finished food amounts to not less than 30 milligrams and not more than 50 milligrams.

(c)(1) The name of the food is “Prune juice—a water extract of dried prunes”. For the purposes of the Federal Food, Drug, and Cosmetic Act concerning the label declaration of the name of the food, the explanatory statement “A water extract of dried prunes” may appear immediately below the words “prune juice”, but there shall be no intervening written, printed, or graphic matter, and the type used for the words “A water extract of dried prunes” shall be of the same style and not less than half the print size of the type used for the words “prune juice”.

(2)(i) When one or more of the acidifying ingredients specified in paragraph (b)(1) of this section are used, the label shall bear the statement “____ added” or “with added ____”, the blank being filled in with the name or names of the optional ingredients used.

(ii) When honey, as specified in paragraph (b)(2) of this section, is used the

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The milliliter reading at the top of the layer of “insoluble solids,” after centrifuging 3 minutes, is multiplied by two to obtain the percentage of “insoluble solids.”

(3) If the quality of pineapple juice falls below the standard prescribed in paragraph (b)(1) of this section, the label shall bear the general statement of substandard quality specified in §130.14(a) of this chapter, in the manner and form therein specified.

(c) Fill of container. (1) The standard of fill of container for pineapple juice, except when the food is frozen, is not less than 90 percent of the total capacity of the container, as determined by the general method for fill of container prescribed in §130.12(b) of this chapter.

(2) If pineapple juice falls below the standard of fill of container prescribed in paragraph (c)(1) of this section, the label shall bear the statement of substandard fill specified in §130.14(b) of this chapter, in the manner and form therein specified.

§ 150.110 Fruit butter.

(a) The fruit butters for which definitions and standards of identity are prescribed by this section are the smooth, semisolid foods each of which is made from a mixture of one or a permitted combination of the optional fruit ingredients specified in paragraph (b) of this section and one or any combination of the optional ingredients specified in paragraph (c) of this section, which meets the specifications in paragraph (d) of this section, and which is labeled in accordance with paragraph (e) of this section. Such mixture is concentrated with or without heat. The volatile flavoring materials or essence from such mixture may be captured during concentration, separately concentrated, and added back to any such mixture, together with any concentrated essence accompanying any optional fruit ingredient.

(b)(1) Each of the optional fruit ingredients referred to in paragraph (a) of this section is prepared by cooking one of the following fresh, frozen, canned, and/or dried (evaporated) mature fruits, with or without water, and screening out skins, seeds, pits, and cores:

Factor referred to in Paragraph (D)(2) of this Section

<table>
<thead>
<tr>
<th>Name of fruit</th>
<th>Factor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple</td>
<td>7.5</td>
</tr>
<tr>
<td>Apricot</td>
<td>7.0</td>
</tr>
<tr>
<td>Grape</td>
<td>7.0</td>
</tr>
<tr>
<td>Peach</td>
<td>8.5</td>
</tr>
<tr>
<td>Plum (other than prune)</td>
<td>7.0</td>
</tr>
<tr>
<td>Prune</td>
<td>7.0</td>
</tr>
<tr>
<td>Quince</td>
<td>7.5</td>
</tr>
</tbody>
</table>

(2) The permitted combinations are of two, three, four, and five of the fruit ingredients specified in paragraph (b)(1) of this section; the weight of each is not less than one-fifth of the weight of the combination. Each such fruit ingredient in any such combination is an optional ingredient.