

§ 146.150

to reduce the acidity of the food so that the ratio of the Brix reading to the grams of acid, expressed as anhydrous citric acid, per 100 grams of juice is not less than 21 to 1 or more than 26 to 1.

(b) The name of the food is "Reduced acid frozen concentrated orange juice".

[45 FR 12414, Feb. 26, 1980, as amended at 58 FR 2881, Jan. 6, 1993]

§ 146.150 Canned concentrated orange juice.

(a) Canned concentrated orange juice is the food that complies with the requirements of composition, definition of dilution ratio, and labeling of ingredients prescribed for frozen concentrated orange juice by §146.146, except that it is not frozen and it is sealed in containers and so processed by heat, either before or after sealing, so as to prevent spoilage.

(b) The name of the food when concentrated to a dilution ratio of 3 plus 1 is "Canned concentrated orange juice" or "Canned orange juice concentrate". The name of the food when concentrated to a dilution ratio greater than 3 plus 1 is "Canned concentrated orange juice, _____ plus 1" or "Canned orange juice concentrate, _____ plus 1", the blank being filled in with the whole number showing the dilution ratio; for example, "Canned orange juice concentrate, 4 plus 1". However, where the label bears directions for making 1 quart of single-strength diluted product (or multiples of a quart) the blank in the name may be filled in with a mixed number; for example, "Canned orange juice concentrate, 4½ plus 1". For containers larger than 1 pint, the dilution ratio in the name may be replaced by the concentration of orange juice soluble solids in degrees Brix; for example, a 62° Brix concentrate in 1-gallon cans may be named on the label "canned concentrated orange juice, 62° Brix". If the food does not purport to be frozen concentrated orange juice, the word "canned" may be omitted from the name.

[42 FR 14433, Mar. 15, 1977, as amended at 58 FR 2881, Jan. 6, 1993]

21 CFR Ch. I (4-1-12 Edition)

§ 146.151 Orange juice for manufacturing.

(a) Orange juice for manufacturing is the food prepared for further manufacturing use. It is prepared from unfermented juice obtained from oranges as provided in §146.135, except that the oranges may deviate from the standards for maturity in that they are below the minimum for Brix and Brix-acid ratio for such oranges, and to which juice may be added not more than 10 percent by volume of the unfermented juice obtained from oranges of the species *Citrus reticulata* or *Citrus reticulata* hybrids (except that this limitation shall not apply to the hybrid species described in §146.135). Seeds (except embryonic seeds and small fragments of seeds that cannot be separated by good manufacturing practice) are removed, and pulp and orange oil may be adjusted in accordance with good manufacturing practice. If pulp is added it shall be other than washed or spent pulp. The juice or portions thereof may be so treated by heat as to reduce substantially the enzymatic activity and number of viable microorganisms, and it may be chilled or frozen, or it may be so treated by heat, either before or after sealing in containers, as to prevent spoilage.

(b) The name of the food is "Orange juice for manufacturing".

[42 FR 14433, Mar. 15, 1977, as amended at 57 FR 57667, Dec. 7, 1992]

§ 146.152 Orange juice with preservative.

(a) Orange juice with preservative is the food prepared for further manufacturing use. It complies with the requirements for composition of orange juice for manufacturing as provided for in §146.151, except that a preservative is added to inhibit spoilage. It may be heat-treated to reduce substantially the enzymatic activity and the number of viable microorganisms.

(b) The preservatives referred to in paragraph (a) of this section are any safe and suitable preservatives or combinations thereof.

(c) The name of the food is "Orange juice with preservative".

(d) *Label declaration.* Each of the ingredients used in the food shall be declared on the label as required by the