

ATTENTION: In the Official Gazette of Serbia and Montenegro, No. 56/2003 of December 26, 2003, the Rulebook on Quality and Conditions for Usage of Additives in Foodstuff and Other Requirements for Additives and their Mixtures which prescribes in Article 41, paragraph 2, item 27, that day when that Rulebook enter into force (eight day from the day of being published) the provisions related to usage of additives in the Rulebook on Quality of Fruit, Vegetables and Mushroom Products and Pectin Preparations, shall cease to be valid.

- The Rulebook on Declaration and Labeling of Packed Foodstuff published in the Official Gazette of Serbia and Montenegro, No. 4/2004 of January 23, 2004, which prescribes in Article 34, item 24 that the day when that Rulebook enter into force (eight day from the day of being published), provisions related to declaration and labeling of packed foodstuff in the Rulebook on Quality of Fruit, Vegetable and Mushroom Products and Pectin Preparations, shall cease to be valid.

"The Official Gazette of Socialist Federal Republic of Yugoslavia", No. 1/79, 20/82, 39/89, 74/90, 46/91,
"The Official Gazette of Federal Republic of Yugoslavia", No.33/95, 58/95,
"The Official Gazette of Serbia and Montenegro", No. 56/2003, 4/2004, 12/2005

Based on the Article 32. paragraph 1 and Article 81, paragraph 2 of the Law on Standardization ("The Official Gazette of Socialist Federal Republic of Yugoslavia", No. 38/77), and in accordance with the president of Federal Commission for Agriculture, President of Federal Commission for Labor, Health and Social Security and Federal Secretary for Market and General Economic Affairs, the Director of the Federal Bureau for Standardization prescribes

THE R U L E B O O K

ON QUALITY OF FRUIT, VEGETABLE AND MUSHROOM PRODUCTS AND PECTIN PREPARATIONS

I. GENERAL PROVISIONS

Article 1.

This Rulebook prescribes minimal conditions which have to be fulfilled with respect to quality of fruit, vegetable and mushroom products and pectin preparations

(hereinafter referred to as: products), as well and minimal conditions for ensuring and maintaining the quality of products.

The conditions prescribed in this Rulebook have to be fulfilled in the course of production and circulation of products.

Article 2.

The conditions prescribed in this Rulebook for group of related products referred to in this Rulebook shall be applied mutatis mutandis for products for which this Rulebook doesn't prescribe quality conditions and conditions for ensuring and maintaining quality and hygiene correctness.

The producer is obliged to prescribe producer specification before the beginning of production for products for which this Rulebook doesn't prescribe quality conditions.

The companies and other legal entities shall also prescribe producer specifications for products for which is that explicitly prescribed in this Rulebook.

The producer specification has to contain data from the declaration, referred to in Article 5 of this Rulebook, short description of the technology process for production of products, basic ingredients by descending sequence of used quantities and the report on performed laboratory analysis and percentage of basic ingredients.

The companies shall keep the record on prescribed producer's specifications and shall enter the following data in it:

- 1) the record number of the specification;
- 2) the name of the product and its trading name, if the product has it;
- 3) the date of enactment of the specification;
- 4) the date of performed laboratory examination of product;
- 5) the date of beginning of production based on such specification;
- 6) the group to which the product belongs.

Article 3.

The products referred to in this Rulebook may be placed into circulation only in their original packages, unless this Rulebook prescribes otherwise for particular products.

The original package referred to in paragraph 1 of this Article, means the packaging of product in the packaging material which ensures the originality of quality of product until the moment of its consumption.

Article 4.

The fruit and vegetable products placed into circulation have to be declared in a manner prescribed in this Rulebook.

Article 5.

All products placed into circulation in their original package, have to bear the declaration on their wrapper, pot or label, unless this Rulebook prescribes otherwise for particular products.

In case that producer doesn't pack the fruit and vegetable products, the declaration has to contain, besides the data referred to in Article 5, paragraph 2 of this Article, the company, i.e., the name and the seat of the company which packed the product and the date of packaging.

In case that product is not packed in the original product, the declaration shall contain the name of the product which contains the data on group of products, the date of production and the expiration date.

The declaration for products referred to in paragraph 2 of this Article, shall be emphasized on suitable, visible place.

Article 7.

In case that the net quantity (mass) of the product to be placed into circulation in its original package doesn't exceed 35 gramms, the declaration shall contain the following: the name of the product, the company, i.e. the name of the producer, i.e. of the company which packed the goods, the net quantity, the expiration date and the date of production.

The declaration referred to in paragraph 1 of this Article shall contain the data on coloring and preserving, i.e. on added additives in accordance with the Article 5, paragraph, item 6 of this Rulebook.

Article 8.

The following derogations from the net quantity of products referred to in Article 7 of this Rulebook, which are declared in accordance with Article 5, paragraph 2, item 5 of this Rulebook are allowed for single packages:

The declared net quantity, in g or ml	The maximum allowed derogation, in %
50	8
100	6
200	4
500	3
1000	2

- 5) the longitudinal stitching of the metal can have to be overlaid and protected with additional layer of lac;
- 6) the inner surfaces of the metal can have to be protected with the layer of lac which have to be chemically resistant on content from the can, except for compot made of apple, pear, peach, white cherry, white grape, pineapple, grapefruit, tangerine, bananas, papaya, mango and guava, as well and for fruit salad made of these types of fruit where only the bottom and the cover of the metal can may be protected.

Article 14.

CEASE TO BE VALID WITH 39/89 – The Rulebook on Quality of Additives for Foodstuff Products

II. THE FRUIT PRODUCTS

Article 15.

The fruit products, in terms of this Rulebook, shall mean:

- 1) the frozen fruit;
- 2) the frozen fruit pulp;
- 3) the pasteurized fruit;
- 4) the pasteurized fruit pulp;
- 5) the basic fruit juice;
- 6) the fruit juice;
- 7) the fruit juice concentrate;
- 8) the fruit syrup;
- 9) compot;
- 10) the fruit preserve;
- 11) jam;
- 12) marmelade;
- 13) confectionery;
- 14) fruit gelatin;

- 15) fruit cheese;
- 16) crystallized fruit;
- 17) the desiccated fruit;
- 18) the fruit juice in powder;
- 19) mixed fruit and vegetable products;
- 20) low-calories fruit products;
- 21) citric basis;
- 22) other fruit products.

Article 16.

The fruit used for industrial processing have to fulfil the following conditions:

- 1) have to be healthy and fresh;
- 2) have to be in the phase of technological maturity;
- 3) have to be without alien aromas and tastes;
- 4) have to be without impurities;
- 5) should contain residues of substances for plant protection in maximum allowed quantities determined in the regulation.

The minimal dry substance of fruit (measured with refractometer at 20°C) which is used for calculation of part of dry substance in fruit for industrial processing for individual fruit have to be at least:

- 1) for strawberry 6%
- 2) for raspberry, blueberry and currant 7%
- 3) for bramble, greengage, lemon and grapefruit 8%
- 4) for sweet cherry, cranberry, peach, quince and tangerine 9%
- 5) for apple, pear, apricot, orange and pineapple10%
- 6) for dogberry.....11%
- 7) for pomegranate, cherry and plum, with exception of plum from Pozega and greengage..... 12%
- 8) for plum from Pozega and hazelnut.....14%

9) for grape.....15%

10) for cherry-maraska 20%

11) for rhubarb (*Rheum* sp.).....4%

12) for acerola (*Malpighia puniceifolia*), cranberry (*Vaccinium vitis - idaea* L.), dog

In production of frozen fruit with saccharin and frozen fruit with syrup in accordance with the Article 21, paragraph 1 of this Ru

The term "semolina" means frozen berry fruit t which is consisted of parts of frozen harvests, and in package is in bulk condition.

Article 23.

The frozen fruit referred to in Article 21 of this Rulebook which is placed into circulation after defrost, have to fulfil following quality conditions:

- 1) have to be healthy, clean and without impurities;
- 2) the color, aroma and taste have to be characteristic for the type, i.e. for variety of fruit from which the frozen fruit is produced;
- 3) have to be without alien aroma and tastes;
- 4) that quantity of pesticides and substances for protection of plants have to be in accordance with provisions of regulations governing maximum allowed quantities of pesticides in foodstuff.

Article 24.

The frozen fruit have to be packed in appropriate packaging material, hygienically safe and impermeable for water and water vapor.

Article 33.

The frozen fruit pulp is are preserved at the temperature of -18°C or lower, with exception of frozen pulp made of cherry and plum which are preserved at the temperature of -20°C or lower.

The colors intended for coloring foodstuff ne ither artificial flavours may not be used during production of pasteurized fruit.

L-ascorbin and citric acid may be used ind8,ea0 -1.2unb(ab gfn)2.4(d)a(be ust-4(uu-5.2(nr,ea0 -1z-4(us)-5.5p)-5uriu.8

The pasteurized fruit pulp have to be preserved only with physical procedure.

L-ascorbin and citric acid may be added as
juice.
The color, aroma and taste of basic fruit ju

anti-oxidans in production of basic fruit

8. The fruit syrup

Article 61.

The fruit syrup is product of syrup consistency made by appropriate procedure from basic fruit juice or concentrated fruit juice with added saccharin or saccharin syrup.

The fruit syrup may be produced also from citric basis and other fruit basis.

Citric basis and other fruit basis which are used for production of fruit syrups may not contain chemical preserving agents.

Article 62.

In production of fruit syrups the following may be used:

- 1) up to 5% of juice from other fruit compared with total quantity of used juice;
- 2) saccharin (saccharose), saccharin syrup, glucose, glucose syrup, dextrose, dextrose syrup, fructose, fructose syrup and glucose-fructose (high-fructose) syrup;
- 3) L-ascorbin, citric, apple or tataric acid;
- 4) stabilisators: pectin, alginat and agar-agar;
- 5) natural fruit aromas and naturally identical fruit aromas.

Article 63.

The fruit syrup which is placed into circulation have to fulfil the following conditions:

In production of compot, the following may be used:

1) saccharin (saccharose), saccharin syrup, glucose, glucose syrup, dextrose,

Depending on the level of savouriness, the fruit salad may be less sweet fruit salad and sweet fruit salad.

Article 69.

During production of fruit salad the following may be used:

- 1) saccharin (saccharose), saccharin syrup, glucose, glucose syrup, fructose, fructose syrup and glucose - fructose (high-fructose) syrup;
- 2) L-ascorbin acid;
- 3) citric, apple and tartaric acid;
- 4) natural herb spices or their extracts, for purpose of improvement of aroma (vanilla, cinnamon etc.);
- 5) allowed colors for coloring of sweet cherry in compot.

Article 70.

The technologically mature fruit which have suitable firmness of fruit meat in the end product is used during production of fruit salad to maintain the shape of cut pieces and

The fruit harvests which are used for production of fruit salad have to be peeled and

Article 76.

The declaration for fruit preserve have to contain the data on type of the fruit from which the fruit preserve was produced.

11. The jam

Article 77.

The jam is gelatine product made by cooking fresh, frozen or half-processed whole fruit harvests or parts of fruit harvests which are unified in technological maturity, with added saccharin or saccharin syrup. The harvests or parts of harvest have to be in the end product in such condition so it enables to organoleptically determine the type of the fruit.

Article 78.

In production of jam the following may be used:

- 1) the appropriate quantity of pectin preparation;
- 2) saccharin (saccharose), saccharin syrup, glucose, glucose syrup, dextrose, dextrose syrup, fructose, fructose syrup and glucozo-fructose (high-fructose) syrup;
- 3) up to 5% of fruit juices or other types of fruit, calculated on quantity of fruit mass prepared for processing, for purpose of color improvement;
- 4) citric, tartaric and apple acid;
- 5) L-ascorbin acid;
- 6) natural plant aromas.

Article 79.

The jam has to fulfil the following conditions:

- 1) the taste, aroma and color have to be characteristic for fruit from which it was produced;
- 2) the parts of harvests in gelatine mass from which the juice is not separated;
- 3) have to contain at least 65% of total dry substance (measured with refraktometer at 20°C). At least 6% of dry substance have to originate from fruit, and in berry fruit- at least 5% of dry substance from fruit;

4) it may not contain more than two petiole or two stones in 1kg of end product,

Article 93.

The declaration for fruit gelatine produced of more types of fruit has to contain the data on types of fruit from which the fruit gelatine was produced, by sequence of their quantity.

15. The fruit cheese

Article 94.

The fruit cheese is product with firm consistency made by cooking mashed fruit or fruit half-product from one or more types of fruit, with added saccharin.

Article 95.

In production of fruit cheese the following may be used:

- 1) the appropriate quantity of pectin preparation, as additional mean for gelatine;
- 2) up to 5% of other types of fruit compared with the quantity of fruit mass;
- 3) saccharin (saccharose), saccharin syrup, glucose, glucose syrup, dextrose, dextrose syrup, fructose, fructose syrup and glucoso-fructose (high-fructose) syrup.

Article 96.

The fruit cheese has to fulfil the following conditions:

- 1) has to have color, taste and aroma which are typical for fruit from which it was produced;
- 2) has to have homogenic and well jelly structure;
- 3) it may not burn and have to be without crystallized saccharin;
- 4) has to contain at least 67% of dry substance (measured with refractometer at 20°C), where at least 7% of dry substance originate1(e)-1.3 -1.2190r6(oductcT(.)(h)-1.4)e

16. The crystallized fruit

Article 97.

The crystallized fruit is product infusion of whole harvests or parts of harvests in compact saccharin syrup.

The crystallized fruit may be glazed with saccharin or with pectin skim (foilt) or flour with saccharin.

Article 98.

In production of crystallized fruit may be used color allowed for coloring of foodstuff.

Article 99.

The crystallized fruit has to fulfil the following conditions:

- 1) to have the taste and aroma which are typical for the fruit from which it was produced, i.e. it may not contain alien aroma and taste and it may not contain impurities;

- 3) that after rehidration has aroma and taste of fruit from which it was produced, and which are characteristic for the dessicated fruit;
- 4) that it doesn't have stains from physiological damage of harvests, burning and similar;
- 5) that it doesn't have aroma and taste of over-smoked (burned) fruit, as well and other alien aroma and taste;
- 6) it may not contain chaf and it may not be contaminated with mechanical or biological impurities and it may not contain insects or their parts in whatever stage of development;
- 7) it may not contain more than 27% of water;
- 8) it may not contain more than 0,1% of ash irresolvable in HCl;
- 9) it may not be floured with starch, saccharin or similar substances;
- 10) it has to be big enough so it can be measured with number of harvests in the unit of package, which has to be specially declared.

The dessicated (dry) plums

Article 102.

Dessicated plums which are placed into circulation have to fulfil the following minimal conditions besides quality conditions for dessicated fruit referred to in Article 101 of this Rulebook:

- 1) they have to have unified dark-black color and shiny epidermis, and the mesocarp of normal color, which is typical for the variety and the level or maturity;
- 2) they have to be whole, un-damaged, of normal shape and without petiole;
- 3) they have to be clean, without wounds and damages caused by parasites;
- 4) have to be without impurities;
- 5) to have at least 30% of total saccharin, and they may not contain more than 2% of total acids (calculated as apple acid);
- 6) have to originate from the same crop;
- 7) dessicated harvests have to be with meat, with elastic mesocarp;
- 8) they have to have characteristic aroma typical for dessicated plum and sweet-sour taste;
- 9) they have to be without noticeable alien aromas;

10) they have to be without traces of chaf, fermentation, buring, smoking and at the surface they shouldn't have crystallized saccharin;

11) they may not contain more than 27% of water, with exception of technologically finished wet pasteurized dessicated plums.

It is prohibited to place into circulation mixtures of dessicated plums made by industrial dessication and smoking.

Article 103.

Technologically finished wet pasteurized dessicated plums have to fulfil conditions referred to in Article 102 of this Rulebook , with exception of content of wate which may be at most 35%.

Article 104.

Based on characteristics of their quality and their size, dessicated plums are classified in three quality groups for the purpose of placement into circulation: extra quality, I quality and II quality.

Article 105.

Dessicated plums of extra quality have to fulfil besides the conditions referred to in Articles 101 and 102 of this Rulebook, the following conditions:

- 1) the harvests have to be of unified size, typical for the variety to which they belong and big enough, so there are at most 90 harvests in half kilograme;
- 2) the unit of package shouldn't have more than 10% of harvests with total deficiencies, and within that at most : 5% of harvests with petiole and insignificant damages, 3% of harvests with non-elastic consistency and 2% of harvests with traces of crystallized saccharin or with scares from wounds.

Based on size of harvests, dessicated plums of extra quality are placed into circulation as: dessicated plums of 50 to 60 pieces, over 60 to 70 pieces, over 70 to 80 pieces and over 80 to 90 pieces in half of kilograme.

Article 106.

Dessicated plums of I quality have to fulfil the following quality conditions:

- 1) harvests have to be of unified size and big enough, so there are at most 110 harvests in half kilograme;
- 2) the unit of package shouldn't contain more than 12% of harvests with total deficiencies, and within that at most: 8% of harvests with petiole, insignificant damages of epidermis or mesocarp, 5% of harvests with stains from plant diseases and harvests with visible stone or meat of darker color, 3% of harvests

with traces of crystallized saccharin and 1% of harvests with the epidermis of un-unified and lighter color.

Based on size of harvests, dessicated plums of I quality may be placed into circulation as: dessicated plums of 90 to 100 pieces or over 100 to 110 pieces in half of kilograme.

Article 107.

Dessicated plums of II quality have to fulfil the following quality conditions:

- 1) harvests have to be big enough, so there are at most 120 harvests in half kilograme;
- 2) the unit of package shouldn't contain more than 15% of harvests with total deficiencies, and within that at most: 10% of harvests with visible stone, 10% of

Dessicated plums may be released into circulation in original package (plastic bags etc) for immediate consumption, if finishing, etivation or sterilisation of dessicated plum was done in special technological procedure.

Article 112.

Dessicated plums prepared for immediate consumption, besides conditions prescribed in this Rulebook for dessicated plum, have to fulfil the following conditions:

- 1) they may not contain harvests with petiole;
- 2) they may not contain harvests with visible stone;
- 3) they may not have traces of crystallized saccharin;
- 4) they may not have harvests of non-elastic consistency;
- 5) they may not contain more than 35% of water;
- 6) they have to contain at least 30% of total saccharin.

In production of technologically finished wet pasteurized dessicated plum, up to total 0,02% of sorbin acid, potassium-sorbate or natrium benzoat may be used, and only for surface processing.

The declaration for technologically finished wet pasteurized dessicated plum has to contain the data pn quantity of humidity and the type of used preserving agent, as well and data that it is for immediate consumption.

Article 113.

The declaration for dessicated (dry) plum has to contain the data on quality and the type (Articles 104, 108 and 112 of this Rule book), size of harvests, number of pieces in half of kilograme (eg. "80/90"), as well and type of dry plums if these are products referred to in Articles 103 and 112 of this Rulebook.

The dessicated (dry) figs

Article 114.

Dessicated (dry) figs, besides conditions prescribed in Article 101 of this Rulebook for dessicated fruit, have to fulfil the following 13.28T* - g24.6(2)-Er13.28uo.4(t)n5.8(s)1:

- 4) they may not have traces of fermentation;
- 5) the harvests may not have chaf, stains, mechanical damages not alien taste and aroma;
- 6) they may not be contaminated with live or dead insects, nor parts thereof;
- 7) the harvests at the surface may not be floured with starch substances;
- 8) the content of sulphide-dioxide may not exceed 0,015%.

Article 115.

Based on their quality, dessicated figs are placed into circulation as: dessicated figs of extra quality, dessicated figs of I quality and dessicated figs of II quality.

The declaration for dessicated fig, besides elements referred to in Article 5 of this Rulebook, has to contain the data on quality of dessicated fig, as well and data on content of SO₂ in end product if it was used.

Article 116.

The dessicated figs of extra quality have to have unified red yellow color and the harvests have to be of that size so there are at most 70 pieces in one kilograme.

Article 117.

Dessicated figs of I quality have to have light umber color and harvests have to be of that size so there are at most 110 pieces (variety sorte guinea) in one kilograme, i.e. at most 90 pieces (variety cutcut). In the unit of package may be at most 5% of harvests with stains and scares.

Article 118.

Dessicated figs of II quality include harvests of varieties: šargulja, crnica, civulja, modrulja and popisa, and the size of harvests has to be such so there are at most 140 pieces in one kilograme.

The unit of package may contain up to 10% of harvests with stains and scares.

Article 119.

Dessicated figs of II quality may be placed into circulation also in bulk condition.

Article 120.

The packaging of desiccated fruit and desiccated grape in textile sacs which do not ensure maintenance of quality of desiccated fruit is prohibited.

The desiccated (dry) grape

Article 121.

The desiccated grape is product made by desiccation of healthy, technologically mature grape of grape vine-Vitis vinifera L.

Article 122.

The desiccated grape is product made by desiccation of grape varieties without seed, i.e. by desiccation of grape from which seeds were removed. Therefore, the product has to be declared as desiccated grape without seeds, or as desiccated grape with removed seeds.

Exceptionally from provisions of paragraph 1 of this Article, desiccated grape made by desiccation of grape of variety malaga and similar varieties, may be placed into circulation as whole, i.e. part of bunch of grapes with whole petiole, and that has to be declared.

Article 123.

Based on its quality, desiccated grape is placed into circulation as: desiccated grape of extra quality, desiccated grape of I quality and desiccated grape of II quality.

Article 124.

Desiccated grape of extra quality has to have unified characteristic yellow color for white, i.e. amber-black for black or red varieties of grape. Besides that, it has to fulfil the following conditions:

- 1) the content of humidity may not exceed 19%;
- 2) has to be without mechanical and other impurities;
- 3) the number of damaged berries may not exceed 1%;
- 4) the content of total saccharin have to be at least 48%;
- 5) the number of petiole may not exceed 5% compared with number of berries;
- 6) the content of sulphide-dioxide may not exceed 0,015%.

Article 125.

Dessicated grape of I quality has to have unified yellow to yellow-umber color for white, i.e. umber-black for black or red varieties of grape. It is allowed to have up to 5% of kernels of other color. Besides that, dessicated grape of I quality has to fulfil the following conditions:

- 1) the content of humidity may not exceed 22%;
- 2) has to be without

18. The fruit juice in powder

Articles 129 to 133

CEASE TO BE VALID with 33/95 – The Rulebook on Quality of Fruit Juices, Fruit Nectars, Fruit Juices in Powder and Related Products

19. The mixed products of fruit and vegetables

Article 134.

The products produced from fruit and vegetables, i.e. from vegetables and fruit belongs to group mixed products from fruit and vegetables. The characteristics of made products depend on quantities of used fruit, i.e. vegetables.

In fruit and vegetables products belong products which contain from total used mass of fruit, i.e. vegetables at least 60% of fruit, i.e. 40% of vegetables.

In vegetables and fruit products belong products which contain from total used mass of vegetables, i.e. fruit at least 60% of vegetables, i.e. 40% of fruit.

Mixed fruit and vegetables products may be produced of fresh, frozen, sterilised and desiccated fruit and vegetables.

In products referred to in paragraphs 2 and 3 of this Article, the relation of presence of mass of fruit and vegetables of 60 : 40 parts is calculated for frozen, sterilised and desiccated products (whole and in pieces), fruit preserve, compots and crystallized products, while for other groups that relation is shown as 60% to 40% of dry substance.

Article 135.

The fruit and vegetables products, i.e. vegetables and fruit products bear the name depending on presence of basic ingredients, eg.: mixed marmelade of fruit and vegetables, i.e. mixed marmelade of vegetables and fruit.

Article 136.

The mixed fruit and vegetables products have to fulfil conditions prescribed by this Rulebook for same group of fruit or vegetables products, with exception of aroma and taste which have to be delicious for these products.

Article 137.

The company is obliged to prescribe the producer specification before beginning of production of mixed fruit and vegetables products.

Article 138.

The declaration, besides the basic data referred to in Article 5 of this Rulebook, has to contain the data on type of fruit and vegetables, by their sequence of used quantities which are included in content of the product.

20. The low-calories fruit products

Article 139.

As low-calories fruit products are considered only those products for which the content of dry substance is for at least 20% lower from the content of dry substance which is prescribed in this Rulebook for classic products. The decrease of content of dry substance includes only added saccharin.

Besides listed types of fruit products, in group of low-calories fruit products belongs also products made by mixing fruit and vegetables and which have characteristics of listed products.

Article 140.

The low-calories fruit products have to fulfil quality conditions prescribed by this Rulebook for classic fruit products, with the exception of content of dry substance.

Article 141.

In production of low-calories fruit products it is allowed to use sweeteners and other substances which are permitted for use in the production of classic fruit products.

The declaration for low-calories fruit products , has to contain the data on content of total dry substance, quantity of added saccharin and the calories value in 100 g of product.

21. Citric basis

Article 145.

Citric basis are products made by mixing concentrated juice of certain type of citric

- 1) on total content of dry substance;
- 2) on percentage of share of dry substance from juice or concentrate;
- 3) on added substances used for correction;
- 4) on added preserving agents, with indicated concentration.

Article 150.

Citric basis have to fulfil the following conditions:

- 1) in diluted condition citric basis, with water with content of dry substance of 10%, organoleptic and physical characteristics have to be typical for the fruit from which the basis was produced;
- 2) taste, aroma and color of citric basis, diluted with water with content of dry substance of 10%, has to be typical for the type of fruit from which the basis was produced.

Article 151.

Basis of other types of fruit have to be produced in accordance with the producer specification.

22. Other fruit products

Table olive

Article 152.

The preserved table olive (olive), *Olea europaea sativa* Hoffg. Link, is product made by processing of healthy, clean, enough mature olive harvests, preserved in appropriate manner for purpose of maintenance of quality and production characteristics of the product. The product may be packed with or without appropriate infusion and suitable chosen ingredients.

Article 153.

Based on color, level of maturity and the manner of processing, products may be:

- 1) the green table olives, not bitter;
- 2) the green table olives, bitter;
- 3) the black table olives, not bitter;
- 4) the black table olives, bitter crne stone;

5) the black table olives, naturally corrugated, bitter;

6) the filled table olives.

As not bitter table olives means olives whose bitterness is removed with treatment with alkaline solutions of sodium-hydroxide (NaOH).

The green table olives are produced from firm, whole and completely developed olive harvests, which are resistant on finger pressure, and which are ripe before full maturity. Their color has to be light-green to red-yellow.

The green table not bitter olives are treated with alkaline solutions of sodium-hydroxide (NaOH), and then placed into solution of sodium-chloride and preserved in one of following manners:

- biological fermentation with lactic acid;
- biological fermentation and pasteurization;
- sterilisation and pasteurization;
- added chemical preserving agents;
- freezing.

The green table bitter olives are preserved by direct placement in solution of sodium-chloride in order to be treated with biological fermentation.

- 3) the harvests have to have characteristic aroma and taste;
- 4) the salt solvate has to be transparent to opalescent, with natural aroma and taste;
- 5) the solvate in small packages has to be transparent, and in big not-hermetic packages, intended for pre-packaging, may be light opalescent;
- 6) it may not contain impurities;
- 7) the green table olive treated with lactic fermentation may have content of total acids, shown as lactic acid, of at least 0,4%;
- 8) the content of kitchen salt (natrium-chloride) in green table olives treated with lactic fermentation have to be at least 5%, and pH at most 4, and for not-hermetic packages the content of kitchen salt have to be at least 6%, and pH at most 4,5. For black table olives in salt solvate the content of kitchen salt may not be less than 7%;
- 9) the content of benzoat acid and its salts may not exceed 1 000 mg/kg, sorbin acid and its salts 500 mg/kg, and the content of ascorbin acid may not exceed 200 mg/kg.

For pasteurized olives of all types, the content of NaCl may be decreased for 2%, but pH value may be at most 4,3 of quantity of product.

Sterilised olives of all types do not have limitation in terms of concentration of NaCl and pH value.

The presence of potassium sorbate up to 0,1% is allowed for olives prepacked in plastic packaging material of small cubage.

The declaration for olives, besides basic data referred to in Article 5 of this Rulebook, has to contain the data on quantity of added ingredients and the country from which the product was imported.

Article 156.

The producer is obliged to prescribe the producer specification for almond, cashew nut, hazelnut, peanut, carob and coconut products.

III. THE VEGETABLES PRODUCTS

Article 157.

The vegetable products, in terms of this Rulebook, means:

- 1) the frozen vegetables;
- 2) sterilised vegetables;

- 3) the pasteurized vegetables;
- 4) marinated vegetables (vegetables in vinegar);
- 5) biologically preserved vegetables;
- 6) the vegetable juice;
- 7) the concentrated vegetable juice;
- 8) dessicated vegetables;
- 9) the vegetable sauce;

Article 160.

As preparation of vegetables for freezing, depending on type of vegetables, means: classification, removal of petiole, washing, cutting, peeling, blanching, treating with citric and L-ascorbin acid or with sulphide-dioxide, if prescribed by this Rulebook, and if needed, packaging in the appropriate packaging material.

Article 161.

Depending on time needed for freezing, frozen vegetables may be produced by: freezing, fast freezing and instant freezing.

The freezing means procedure in which freezing of product is achieved after 1 hour period.

Fast freezing means procedure in which freezing of product is achieved between 10 to 60 minutes.

Instant freezing means procedure in which freezing of products is achieved for time shorter than 10 minutes.

Article 162.

The frozen vegetables may be placed into circulation only in frozen condition. Depending on speed of freezing, the manner of preparation and production, frozen vegetables may be placed into circulation as: frozen vegetables, fast frozen vegetables, and instantly frozen vegetables.

Article 163.

The frozen vegetables have to be packed in appropriate packaging material, hygienically safe and impermeable for water vapor.

The frozen vegetables which is placed into circulation, have to fulfil following quality conditions:

- 1) have to be healthy, clean and without impurities;
- 2) the color, aroma and taste have to be characteristic for the type, i.e. for variety of vegetables from which the frozen vegetable is produced;
- 3) that quantity of pesticides and substances for protection of plants have to be in accordance with provisions of regulations governing maximum allowed quantities of pesticides in foodstuff.

Article 164.

The frozen vegetables is maintained and stored in cooling apparatus which have to fulfil certain minimal conditions in terms of preservation of temperature, packaging material and hygiene.

Article 165.

The frozen vegetables are preserved at the temperature of -18°C or lower. During handling of frozen vegetables, the increase of temperature of at most 1°C measured in the core of the unit of package, i.e. of harvest if the latter are separately packed.

Article 166.

Transportation of frozen vegetables is performed by transportation means which ensure hygienic conditions and preserving the temperature prescribed for chambers for storage of frozen products.

Article 167.

If only one type of vegetable is frozen, the name of the product is "frozen", "fast frozen", i.e. "instantly frozen" green beans, peas etc.

If there are more types of vegetables in the package, the name of the product is "frozen vegetables", "fast frozen vegetables" or "instantly frozen vegetables" when particular types of vegetables are indicated by sequence of used quantities.

The declaration shall contain the percentage of SO₂ in end product, if it was used.

2. Sterilised vegetables

Article 168.

Sterilised vegetables is product preserved exclusively by procedure of heat sterilisation of vegetable harvests or their parts in hermetically closed packaging material. This product may be used for immediate consumption or for further processing.

Article 169.

The group of sterilised vegetables includes:

- 1) peas;
- 2) green beans;
- 3) carrot;
- 4) djuvec;
- 5) asparagus etc.

Article 170.

In production of sterilised vegetables may be used kitchen salt, edible oil, saccharin, natural spices, extracts of natural spices, macerates of natural spices etc.

Article 171.

Corrugation of inner surface of the metal can is not considered as deficiency in quality of sterilised vegetables.

Sterilised peas

Article 172.

Sterilised peas is placed into circulation and declared as sterilised peas of I quality and sterilised peas of II quality.

Sterilised peas of I quality has to fulfil the following conditions:

- 1) to have aroma, taste and color, which are typical for sterilised peas;
- 2) to have the infusion which is opalescent or milky but not in jelly condition, and in the metal can is present only in quantity necessary to cover kernels of peas;
- 3) it may not contain more than 2% of

- 4) the kernel of peas may not contain more than 24% of substances irresolvable in alcohol;
- 5) it may not contain more than 2% of impurities originating from peas (parts of plant, legumes of peas), calculated on net mass of the product;
- 6) it may not contain impurities.

In case that sterilised peas of II quality is packed in glass packaging material, it is allowed presence of smaller quantity of aqueous starch in the infusion.

Sterilised green beans

Sterilised green beans is placed into circulation and declared as green beans of I and II quality.

Article 173.

Sterilised green beans of I quality has to fulfil the following conditions:

- 1) to have aroma, taste and color, which are typical for sterilised green beans;
- 2) to have the infusion which is transparent or lightly opalescent, and in the metal can is present only in quantity necessary to cover the harvest;
- 3) it may not contain more than 2% of kitchen salt in homogenic sample (the homogenic sample includes the harvest and the infusion in relation which is present in the product);
- 4) the longitude of pieces in cut green beans is unified, but that is not quality condition;
- 5) it may not contain impurities;
- 6) it may not contain more than 5% of kernels, calculated on total mass of harvests in the product;
- 7) it may not contain more than 33% of legumes with developed strings, calculated on total mass of harvests in the product;
- 8) it may not contain more than 3% of legumes with un-removed crowns, calculated on total mass of harvests in the product;
- 9) the legumes have to be of unified color;
- 10) it may not contain more than 1% of impurities originating from the green bean (parts of tree, leaves), calculated on net mass of the product.

Sterilised green beans of II quality has to fulfil the following conditions:

- 1) to have aroma, taste and color, which are typical for sterilised green beans;
- 2) it may not contain more than 2% of kitchen salt in homogenic sample (the homogenic sample includes the harvest and the infusion in relation which is present in the product);
- 3) the longitude of pieces in cut green beans is unified, but that is not quality condition;
- 4) it may not contain more than 2% of impurities originating from the green bean (parts of tree, leaves), calculated on net mass of the product.
- 5) to have the infusion which is transparent or lightly opalescent, and in the metal can is present only in quantity necessary to cover the harvest;
- 6) it may not contain more than 10% of kernels, calculated on total mass of harvests in the product;
- 7) it may not contain more than 5% of legumes with un-removed crowns, calculated on total mass of harvests in the product;
- 8) it may not contain more than 10% of legumes with developed strings, calculated on total mass of harvests in the product;
- 9) it may not contain impurities.

Smaller non-unification of color of legumes is allowed.

Sterilised djuvec

Article 174.

Sterilised djuvec is the product made by mixing of previously prepared whole harvests or parts of vegetables harvests, where the pepper and the red tomato are considered as basic.

Djuvec is produced as roasted or not-roasted and as such is placed into circulation.

Article 175.

Sterilised djuvec has to fulfil the following conditions:

- 1) to have the taste and aroma characteristic for djuvec and vegetables from which it was produced;
- 2) harvests, i.e. pieces of harvest may not be over-cooked (pulpous);
- 3) the liquid part of product is milky;

4) it may not contain more than 2% of kitchen salt in homogenic sample (the homogenic sample includes the harvest and the liquid part-infusion);

5) it may not contain impurities.

Traces of non-edible parts of vegetables which is part of djuvec are tolerated.

The producer specification is obligatory for the sterilised djuvec.

Cut pieces of vegetables in djuvec shall be of unified size and shape, but that is not quality condition.

Article 176.

The declaration for djuvec shall contain types of used vegetables, by sequence of used quantities.

Sterilised carrot

Article 177.

Sterilised carrot is product made by previously prepared parts or whole roots of carrots, and it has to fulfil the following conditions:

- 1) it has to be produced from technologically mature carrots,
- 2) to have taste, aroma and color typical for carrot,
- 3) to have the infusion which is transparent or lightly milky, and in the metal can is present only in quantity necessary to cover the harvests;
- 4) the mass of end product shall not contain more than 2% of kitchen salt in homogenic sample (homogenic rot with the infusion);
- 5) it may not contain impurities.

Article 178.

For asparagus and other sterilised vegetables are applied provisions of this Rulebook related to similar products, and the company is obliged to prescribe the producer specification before the beginning of production.

The declaration for mixed sterilised vegetables has to contain types of used vegetables, by sequence of their quantity.

3. Pasteurized vegetables

Article 179.

Pasteurized vegetables is product made by preservation of vegetables harvests or their parts by pasteurization in hermetically closed packaging material. The product may be used immediately for consumption or for further processing.

For production of vegetables preserved by pasteurization, may be used vegetables which is in accordance with conditions prescribed in Article 158 of this Rulebook.

Article 180.

The following products fall into group of pasteurized:

- 1) cucumber;
- 2) pepper;
- 3) beet root;
- 4) chilli peppers (sweet and hot);
- 5) ajvar;
- 6) mixed salads;

- 1) to have taste and aroma characteristic for certain product;
- 2) to be of firm consistency characteristic for that product (with exception of ajvar and pelats);
- 3) it may not contain non-edible parts of harvests and impurities, with exception of petiole in whole harvests of pepper, chilli pepper and cucumber;
- 4) the infusion shall be transparent to opalescent, with the exception of pelat,

- 3) the color has to be typical for color of used vegetables. The color doesn't have to be red;
- 4) it may not contain alien taste and aroma (it may not be bitter);
- 5) it may not contain impurities;
- 6) it may not contain more than 2% of added kitchen salt.

The company is obliged to prescribe the producer specification before the beginning of production of ajvar.

The hot ajvar may be also produced, but that has to be indicated in the declaration.

In the declaration have to be indicated types of used vegetables, by sequence of their quantity.

Article 185a.

Ajvar with vegetables is product made by processing (milling, mashing, etc.) of pepper or pepper and eggplant with added one or more types of other vegetables, spices, extracts of spices, distillates of spices and saccharin (saccharose), where the total quantity of added other types of vegetables, with exception of pepper may not exceed 25% (m/m).

Article 185b.

The product referred to in Article 185a. has to fulfil conditions referred to in Article

2) cucumber;

3) pepper;

4) green tomato;

5) other vegetables.

Article 191.

In production of biologically preserved vegetables may be used vegetables which fulfils conditions referred to in Article 158 of this Rulebook.

Article 192.

The name of the vegetables product is consisted of the name of vegetables to which is added "biologically preserved", with the exception of cabbage which may bear the name "sour cabbage".

It is allowed to place into circulation the biologically preserved vegetables in the bulk condition.

6. The vegetables juice

Article 195.

The vegetables juice is product made by processing of fresh or frozen vegetables, finishing of vegetables pulp or transparent basic vegetables juice, as well and by dilution of concentrated vegetables juice which was previously preserved by physical procedure.

The vegetables juice may be preserved by physical procedures.

Based on the content of irrisolvable ingredients of vegetables, vegetables juice may be: transparent, milky and pulpous.

Article 196.

In production of vegetables juice may be used:

- 1) kitchen salt;
- 2) up to 5% of saccharin;
- 3) spices, extracts of spices and distillates of natural spices;
- 4) citric, apple, tartaric and vinegar acid;
- 5) L - ascorbin acid.

Article 197.

The vegetables juice has to fulfill the following conditions:

9) one kilogramme of product may not contain more than 20 mg of copper, 2 mg of leads and 1 mg of arsenic;

10) it may not contain more than 50 % of positive fields of chaf (by Howard);

11) it may not contain total chlorides originating from the raw material expressed as natrium chloride more than 13%, calculated on double concentrate.

8. The dessicated vegetables

Article 205.

The dessicated vegetables is product made by whole harvests or parts of vegetables, fresh or technologically mature and healthy vegetables or from root and leafe which are previously prepared and by physical procedure dessicated to the extent that make them suitable for longer preservation.

Article 206.

The dessicated vegetables has to fulfil the following conditions:

1) to have aroma and color typical for that type of dessicated vegetables;

2) after infusion in hot water for 10

compatible with the content of package of dessicated vegetables. If the dessicated vegetables was made by mixing more type

The delicata extra milled spicy pepper is produced of healthy and mature harvests of first crop, from purely sweet varieties of pepper and it has to fulfil the following conditions:

- 1) it may not contain humidity more than 11%;
- 2) it may not contain more than 7% of ash nor more than 0,30% of ash irresolvable in HCl in relation to dry substance;
- 3) it may contain at most 14% of ether extract compared to dry substance;
- 4) it has to contain in 1 kg of dry substance at least 3,5 g of capsanthin and it may not contain capsaicin.

Article 211.

The delicata milled spicy pepper is produced of healthy and mature harvests of first and second crop of purely sweet varieties. This quality may not contain more than 5% of periodically sickened parts of pericarp.

The delicata milled spicy pepper which is placed into circulation has to fulfil the following conditions:

- 1) it may not contain humidity more than 11%;
- 2) it may not contain more than 7% of ash nor more than 0,30% of ash irresolvable in HCl in relation to dry substance;
- 3) it may contain at most 14% of ether extract compared to dry substance;
- 4) it has to contain in 1 kg of dry substance at least 3,5 g of capsanthin and it may not contain capsaicin.

Article 212.

The red sweet milled spicy pepper is produced from mature and healthy harvests of first and second crop of sweet varieties of pepper. This quality may contain in it small part of hot harvests, and may not contain more than 10% of periodically sickened parts of pericarp.

The red sweet milled spicy pepper which is placed into circulation has to fulfil the following conditions:

- 1) it may not contain humidity more than 11%;
- 2) it may not contain more than 7,5% of ash nor more than 0,55% of ash irresolvable in HCl in relation to dry substance;
- 3) it may contain at most 16% of ether extract compared to dry substance;

Article 213.

The red hot milled spicy pepper is produced from mature and healthy harvests of first and second crop of good quality hot varieties of pepper. This quality may not contain more than 10% of periodically sickened parts of pericarp. Red hot milled spicy pepper which is placed into circulation has to fulfil the following conditions:

- 1) it may not contain humidity more than 11%;
- 2) it may not contain more than 7,5% of ash nor more than 0,55% of ash irresolvable in HCl in relation to dry substance;
- 3) it may contain at most 16% of ether extract compared to dry substance;
- 4) it has to contain in 1 kg of dry substance at least 2 g of capsantine and 0,05 to 0,07% of capsaicine.

Article 214.

The light-red hot milled spicy pepper is produced from not-mature and healthy harvests of all crops.

The light-red hot milled spicy pepper which is placed into circulation has to fulfil the following conditions:

- 1) it may not contain humidity more than 11%;
- 2) it may not contain more than 8,5% of ash nor more than 0,85% of ash irresolvable in HCl in relation to dry substance;
- 3) it may contain at most 17% of ether extract compared to dry substance;
- 4) it has to contain in 1 kg of dry substance at least 1,20 g of capsantine and at least 0,07% of capsaicine.

Article 215.

The milled spicy pepper may be placed into circulation only in original package. It is packed in sheepskin vesicles coated from outside with cellophane, aluminium folie or sheepskin with metal packaging material.

The packaging material in which is packed milled spicy pepper has to be clean and made of such substance which doesn't pass light, water and oil.

Article 216.

The extract from pepper may be produced and placed into circulation in form of paste.

Article 217.

The extract from pepper which is placed into circulation may contain extraction substance only in traces.

Article 218.

The necessary quantity of antioxidants may be added to extract from pepper.

Article 219.

The extract of pepper may be placed into circulation only in original package.

Article 220.

The declaration for extract from pepper has to contain the data on content of color and capsaicine.

9. The vegetables sauce, ketchup and related products

Article 221.

The vegetables sauce and ketchup are products made by appropriate technological procedure of minced parts of vegetables and added ingredients for achieving characteristic aromas and tastes.

Article 222.

In production of products referred to in Article 221 of this Rulebook, the following may be used:

- 1) plants proteins;
- 2) flour and starch up to 5% (m/m);
- 3) kitchen (NaCl) up to 3% (m/m);
- 4) saccharin (saccharose), starch syrup, invert sugar, glucose, glucose syrup, dextrose and dextrose syrup;
- 5) vinegar, natural spices, extracts and distillates of natural spices.

In production of vegetables sauce may be used fats and oils of plant and animal origin, as well and meat extract or beef tea.

In production of vegetables sauce, ke tchup and related products may be used additives listed in the following chart:

Types of additives	The maximum allowed quantity
AROMAS:	
- natural and naturally identical	
COLORS:	
- natural	
ANTIOXSIDANS:	
- citric acid	
- ascorbilpalmitat	
- tokoferol	Up to 0,5 g/kg
- butilhidroksianisol	Up to 0,2 g/kg
- butilhidroksitoluen, propil, oktil and dodecil-golat	Up to 0,1 g/kg (single or in combination)
ACIDS:	
- vinegar acid	
- L-tartaric acid	
- citric acid	
TASTE AMPLIFIERS:	
- mononatrium-glutaminat	Up to 0,20 g/kg of product
- ribonucleotides	Up to 0,5 g/kg of product
SALTS:	
- pyropfosfates K i Na	Up to 600 mg/kg (single or in combination)
EMULGATORS, STABILISATORS AND COAGULATORS :	
- mono and diglicerides of fat acids esterificated with one organic acid (vinegar, lactic, citric)	Up to 10 g/kg (single or in combination)
- saccharoglicerides	Up to 10 g/kg (single or in combination)
- potassium and natrium salts of algin acid	Up to 20 g/kg (single or in combination)

- rubberarabika	Up to 20 g/kg
- pectin	Up to 20 g/kg
- dextrans	Up to 50 g/kg
- modified starches	Up to 50 g/kg (single or in combination)
- ksantan rubber	Up to 5 g/kg
PRESERVING AGENTS:	
- sorbin and benzoic acid and their K and Na salts	Up to 2 g/kg (single or in combination)
- sodium-metabisulphite	Up to 140 mg/kg of product

Article 223.

The vegetable sauce has to fulfil the following conditions:

- 1) to have taste, aroma and color typical for the vegetables from which it was produced;
- 2) to be of pulpous to compact consistency, with visible parts of vegetables or without them;
- 3) it shouldn't be burned and with signs of fermentation;
- 4) it has to contain at least 5% of dry substance originating from vegetables;
- 5) it may not contain more than 0,05% of ash insoluble in HCl, with the exception of vegetable sauce with mushrooms and horseradish sauce, for which the content of ash insoluble in HCl may not exceed 0,1%;
- 6) the vegetable sauce with horseradish, onion or garlic may not contain more than 0,1% of sulphur dioxide (SO₂);
- 7) it may not contain impurities.

Article 224.

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Article 225.

The ketchup may be produced from various types of vegetables, and it has to fulfil the following conditions:

- 1) to have taste, aroma and color typical for the vegetables from which it was produced;

- 2) to be of lightly compact, homogenic and smooth consistency, without visible parts of vegetables;
- 3) it may not contain impurities;
- 4) it shouldn't be burned and with signs of fermentation;
- 5) it has to contain at least 5% (m/m) of dry substance originating from vegetables, with the exception of tomato ketchup which has to contain at least 8% (m/m) of dry substance originating from tomato;
- 6) it has to contain at most 0,05% of ash irresolvable in HCl.

Article 226.

The producer is obliged to prescribe the producer specification in production of products related to vegetables sauce and ketchup.

Article 227.

The declaration for vegetables sauce and ketchup, has to contain besides data referred to in Article 4 of this Rulebook to contain the data on total dry substance.

If more types of vegetables was used in production of vegetables sauce, ketchup and related products, they have to be indicated in the declaration by descending sequence of their presence.

10. Other vegetables products

Article 228.

The producers are obliged to prescribe the producer specification before beginning of production of prepared meals (mashed potato in pure in fuzzi, mashed potato), chips *) and other products.

*) See: Article 51 of the Rulebook on Quality and Other Requirements for Fine Bakery Products, Breakfast Cereal

EMULGATORS:

- monoglycerides of fat acids Up to 1%
- natrium-alginat Up to 1%
- natrium-kaseinat Up to 1,6%

ANTIOXIDANS:

- citric acid
- ascorbilpalmitat Up to 0,5 g/kg
- tocoferol Up to 0,2 g/kg
- butilhydroksianisol

Article 246.

The pectin preparations are placed into circulation as pectin in powder or as pectin extract.

Article 247.

The pectin in powder which is placed into circulation has to fulfil the following conditions:

- 1) has to be of powder consistency and light-yellow to openy umber color;
- 2) the level of jelly has to be at least 100% by Tarr-Beaker (SAG-method);

The date this Rulebook starts with application, the provisions of Articles 303 to 449 of the Rulebook on Quality of Fruit, Vegetables and Mushrooms and Fruit, Vegetables and Mushroom Products ("The Official Gazette of Socialist Federal Republic of Yugoslavia", No. 27/64, 32/64, 25/65, 27/68 and 10/71), whose provisions are applied as provisions of the Rulebook on Quality of Fruit, Vegetables and Mushrooms and Fruit, Vegetables and Mushroom Products ("The Official Gazette of Socialist Federal Republic of Yugoslavia", No. 13/78) shall cease to be valid.

Article 252.

This Rulebook shall be applied after six months of date of being published in "The Official Gazette of Socialist Federal Republic of Yugoslavia".

Article 253.

This Rulebook shall come into force on the eighth day from the day of its publishing in the "The Official Gazette of Socialist Federal Republic of Yugoslavia".

No. 4984/2
October 18, 1978
Belgrade

The Director of the Federal Bureau for Standardization ,
Milan Krajnović , p. s.