

KIT CONTENTS: JUICE PACKAGED IN BLADDERS**LEGISLATIVE REQUIREMENTS:**

Currently, there are no regulations specific to wine kits. However, the Food and Drug Act and Regulations, and the Canada Agricultural Products Act and Processed Products Regulations require the proper listing of juices, juice concentrates and reconstituted juices.

LEGISLATIVE REFERENCE

Food and Drug Act and Regulation (Part B - Division 1) website:

http://www.hc-sc.gc.ca/food-aliment/english/publications/acts_and_regulations/food_and_drugs_acts/index.html

B.11.124. [S]. Grape Juice

- (a) shall be the fruit juice obtained from grapes;
- (b) shall have a specific gravity of not less than 1.040 and not more than 1.124 (20°C/20°C);
- (c) shall contain, before the addition of a sweetening ingredient, in 100 millilitres measured at a temperature of 20°C,
 - (i) not less than 0.20 gram and not more than 0.55 gram of ash, and
 - (ii) not less than 0.015 gram and not more than 0.070 gram of phosphoric acid calculated as phosphorous pentoxide; and
- (d) may contain a pH-adjusting agent, a sweetening ingredient in dry form, a Class II preservative, vitamin C, amylase, cellulase and pectinate.

CHWTA standard is to not permit a sweetening ingredient in dry form.

B.11.130. [S]. (1) Concentrated (naming the fruit) juice

- (a) shall be fruit juice that is concentrated to at least one half of its original volume by the removal of water;
- (b) may contain
 - (i) vitamin C,
 - (ii) food colour,
 - (iii) stannous chloride,
 - (iv) a sweetening ingredient, and
 - (v) a class II preservative; and
- (c) may have added to it, for the purpose of adjustment in accordance with good

manufacturing practice, all or any of the following, namely,

- (i) essence, oil and pulp from the named fruit, and
- (ii) water.

(2) Subparagraphs (1)(b)(i), (ii), (iii) and (v) do not apply in respect of frozen concentrated orange juice.

B.11.133. [S]. Reconstituted (naming the fruit) Juice or (naming the fruit) Juice from Concentrate

- (a) shall be fruit juice that has been prepared by the addition of water to fruit juice of the same name from which water has been removed;
- (b) may contain juice of the same name, a sweetening ingredient, and natural pulp, oils and esters of the named fruit;
- (c) shall conform to the standards for the named fruit juices as prescribed in this Division; and
- (d) may contain, in the case of reconstituted lemon or lime juice, not more than 10 parts per million dimethylpolysiloxane.

Processed Products Regulations

Website:<http://www.cfia-acia.agr.ca/english/actsregs/process/home.html>

14. (1) "Grape Juice"

- (a) shall be the unfermented liquid expressed from sound, clean, ripe grapes;
- (b) shall be prepared without the addition of a sweetening ingredient;
- (c) shall be prepared without any concentration or dilution;
- (d) shall contain
 - (i) in the case of white grape juice, not less than 14 per cent of soluble grape solids as determined by refractometer at 20 degrees Celsius, uncorrected for acidity, or
 - (ii) in the case of grape juice other than white grape juice, not less than 15 per cent of soluble grape solids as determined by refractometer at 20 degrees Celsius,

uncorrected for acidity;

(e) shall have the characteristic colour, aroma and flavour of juice from the variety or varieties of grapes from which it was obtained;

(f) may be prepared by blending juice from vinifera type grapes with juice from labrusca type grapes;

(g) may contain a residue of up to 10 mg of sulphur dioxide per kg of grape juice where the grape juice contains juice obtained from vinifera type grapes;

(h) may contain up to 70 mg of sulphur dioxide per kg of grape juice to prevent discolouration where the grape juice is a white grape juice and is so identified;

(i) may be turbid or clear;

(j) may, where labelled "sparkling" or "carbonated", be prepared with the addition of carbon dioxide under pressure;

(k) may be prepared with the addition of ascorbic acid in order to increase the Vitamin C content; and

(l) shall, where labelled "Vitaminized" or "Vitamin C Added", contain not less than 18 mg of biologically active ascorbic acid per 100 ml of grape juice, determined by the Roe and Kuether modified method at any time within 12 months from the date of packing.

(2) For the purposes of this section and section 15,

"labrusca type grapes" means grapes of the *Vitis labrusca* species and includes the varieties "Concord" and "Niagara";

"vinifera type grapes" means grapes of the *Vitis vinifera* species and includes grapes known as the "French Hybrid varieties".

15. "Concentrated Grape Juice" or "Grape Juice Concentrate"

(a) shall be the unfermented product prepared by the concentration of the liquid obtained from sound, clean, ripe grapes;

(b) shall be prepared without the addition of a sweetening ingredient;

- (c) shall be concentrated to contain not less than 30 per cent by weight of soluble grape solids as determined by refractometer at 20 degrees Celsius, uncorrected for acidity;
- (d) shall be substantially free from crystals of salts of tartaric acid;
- (e) may contain a residue of up to 10 mg of sulphur dioxide per kg of concentrated grape juice where the grape juice contains juice obtained from vinifera type grapes;
- (f) may contain up to 20 mg of sulphur dioxide per kg of concentrated grape juice to prevent discolouration where the grape juice is a white grape juice and is so identified;
- (g) may be turbid or clear;
- (h) may be prepared with the addition of natural volatile grape juice components of the same type of grapes from which it was obtained, where they have been removed during the process of concentration;
- (i) may be prepared by blending juice or concentrated juice from vinifera type grapes with juice or concentrated juice from labrusca type grapes;
- (j) may be prepared with the addition of ascorbic acid in order to increase the Vitamin C content; and
- (k) shall, where labelled "Vitaminized" or "Vitamin C Added", contain not less than 18 mg of biologically active ascorbic acid per 100 ml of grape juice, determined by the Roe and Kuether modified method at any time within 12 months from the date of packing.

16. "Grape Juice From Concentrate"

- (a) shall be the product prepared by the addition of water to concentrated grape juice or grape juice concentrate, or by the addition of concentrated grape juice or grape juice concentrate to grape juice;
- (b) shall be prepared without the addition of a sweetening ingredient;
- (c) shall contain
 - (i) in the case of white grape juice from concentrate, not less than 15 per cent of soluble grape solids as determined by refractometer at 20 degrees Celsius, uncorrected for acidity, or

- (ii) in the case of grape juice from concentrate, other than white grape juice from concentrate, not less than 16 per cent of soluble grape solids as determined by refractometer at 20 degrees Celsius, uncorrected for acidity;
- (d) shall have the characteristic colour, aroma and flavour of juice from the variety or varieties of grapes from which it was made;
- (e) may contain a residue of up to 10 mg of sulphur dioxide per kg of grape juice where the grape juice contains juice obtained from vinifera type grapes;
- (f) may contain up to 70 mg of sulphur dioxide per kg of grape juice to prevent discolouration where the grape juice is a white grape juice and the grape juice is so identified;
- (g) may be turbid or clear;
- (h) may, where labelled "sparkling" or "carbonated", be prepared with the addition of carbon dioxide under pressure;
- (i) may be prepared with the addition of ascorbic acid in order to increase the Vitamin C content;
- (j) shall, where labelled "Vitaminized" or "Vitamin C Added", contain not less than 18 mg of biologically active ascorbic acid per 100 ml of grape juice from concentrate, determined by the Roe and Kuether modified method at any time within 12 months from the date of packing; and
- (k) may contain sodium benzoate in a proportion not exceeding 1 g per kg (1000 p.p.m.) where the grape juice from concentrate is packed cold in non-hermetically sealed containers.

Canada Agricultural Products, Processed Products Regulation
Website: <http://www.cfia-acia.agr.ca/english/actsregs/process/home.html>

Schedule II

Grape Juice

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shall contain

in the case of white grape juice, not less than 14 per cent of soluble grape solids as determined by refractometer at 20 degrees Celsius, uncorrected for acidity, or

in the case of grape juice other than white grape juice, not less than 15 per cent of soluble grape solids as determined by refractometer at 20 degrees Celsius, uncorrected for acidity;

shall have the characteristic colour, aroma and flavour of juice from the variety or varieties of grapes from which it was obtained;

may be prepared by blending juice from vinifera type grapes with juice from labrusca type grapes;

may contain a residue of up to 10 mg of sulphur dioxide per kg of grape juice where the grape juice contains juice obtained from vinifera type grapes;

may contain up to 70 mg of sulphur dioxide per kg of grape juice to prevent discolouration where the grape juice is a white grape juice and is so identified;

may be turbid or clear;

may, where labelled "sparkling" or "carbonated", be prepared with the addition of carbon dioxide under pressure;

may be prepared with the addition of ascorbic acid in order to increase the Vitamin C content; and

shall, where labelled "Vitaminized" or "Vitamin C Added", contain not less than 18 mg of biologically active ascorbic acid per 100 ml of grape juice, determined by the Roe and Kuether modified method at any time within 12 months from the date of packing.

(2) For the purposes of this section and section 15,

"*labrusca type grapes*" means grapes of the *Vitis labrusca* species and includes the varieties "Concord" and "Niagara";

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15. "Concentrated Grape Juice" or "Grape Juice Concentrate"

shall be the unfermented product prepared by the concentration of the liquid obtained from sound, clean, ripe grapes;

shall be prepared without the addition of a sweetening ingredient;

shall be concentrated to contain not less than 30 per cent by weight of soluble grape solids as determined by refractometer at 20 degrees Celsius, uncorrected for acidity;

shall be substantially free from crystals of salts of tartaric acid;

may contain a residue of up to 10 mg of sulphur dioxide per kg of concentrated grape juice where the grape juice contains juice obtained from vinifera type grapes;

may contain up to 20 mg of sulphur dioxide per kg of concentrated grape juice to prevent discolouration where the grape juice is a white grape juice and is so identified;

may be turbid or clear;

may be prepared with the addition of natural volatile grape juice components of the same type of grapes from which it was obtained, where they have been removed during the process of concentration;

may be prepared by blending juice or concentrated juice from vinifera type grapes with juice or concentrated juice from labrusca type grapes;

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shall be the product prepared by the addition of water to concentrated grape juice or grape juice concentrate, or by the addition of concentrated grape juice or grape juice concentrate to grape juice;

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in the case of white grape juice from concentrate, not less than 15 per cent of soluble grape solids as determined by refractometer at 20 degrees Celsius, uncorrected for acidity, or

in the case of grape juice from concentrate, other than white grape juice from concentrate, not less than 16 per cent of soluble grape solids as determined by

- refractometer at 20 degrees Celsius, uncorrected for acidity;
- shall have the characteristic colour, aroma and flavour of juice from the variety or varieties of grapes from which it was made;
- may contain a residue of up to 10 mg of sulphur dioxide per kg of grape juice where the grape juice contains juice obtained from vinifera type grapes;
- may contain up to 70 mg of sulphur dioxide per kg of grape juice to prevent discolouration where the grape juice is a white grape juice and the grape juice is so identified;
- may be turbid or clear;
- may, where labelled "sparkling" or "carbonated", be prepared with the addition of carbon dioxide under pressure;
- may be prepared with the addition of ascorbic acid in order to increase the Vitamin C content;
- shall, where labelled "Vitaminized" or "Vitamin C Added", contain not less than 18 mg of biologically active ascorbic acid per 100 ml of grape juice from concentrate, determined by the Roe and Kuether modified method at any time within 12 months from the date of packing; and
- may contain sodium benzoate in a proportion not exceeding 1 g per kg (1000 p.p.m.) where the grape juice from concentrate is packed cold in non-hermetically sealed containers.