

**Decree No. 2-15-306 of 6 Joumada I 1437 (15 February 2016) relating to the quality
and health safety of marketed fruit and vegetable juices
and juice concentrates and fruit nectars.**

(OG No.6448 of 03/17/2016, page 386)

THE HEAD OF GOVERNMENT,

Considering Law No.28-07 relating to the health safety of food products, promulgated by Dahir No.1-10-08 of 26 Safar 1431 (11 February 2010), particularly its articles 5 and 8;

Having regard to Law No.13-83 relating to the repression of fraud on goods, promulgated by Dahir No.1-83-108 of 9 Moharram 1405 (5 October 1984), particularly its article 16;

Having regard to Decree No. 2-10-473 of 7 Shawal 1432 (6 September 2011) taken for the application of certain provisions of Law No. 28-07 relating to the health safety of food products, particularly its articles 4, 5, 48, 53 and 75;

Considering Decree No. 2-12-389 of 11 Joumada II 1434 (22 April 2013) establishing the conditions and terms of labeling of food products, as modified and supplemented;

After deliberation in the Government Council at its meeting of 10 Rabii II 1437 (21 January 2016),

DECREES:

**FIRST CHAPTER
GENERAL PROVISIONS**

Article 1 - In accordance with the provisions of articles 5 and 8 of the >Law No.28-07 relating to the health safety of food products, this decree sets the conditions capable of ensuring the quality and health safety of fruit juices and vegetables, fruit and vegetable juice concentrates, fruit and vegetable juices from concentrate, dehydrated fruit juices and fruit nectars.

Article 2 - For the purposes of this decree, It is understand by:

1. **“Vegetable juice”**: The product coming from the pressure of the edible part of one or more vegetables, having not undergone any beginning of fermentation;
2. **“Vegetable juice concentrate”**: The product obtained from one or more vegetables by physical elimination of a specific part of the constituent water;
3. **“Vegetable juice from concentrate”**: The product obtained, from a concentrate of vegetable juice, by restoring the proportion of water extracted from the juice, during concentration;
4. **“Fruit juice”**: The unfermented but fermentable product obtained from one or several species of fruits, mixed by mechanical processes;
5. **“Fruit juice concentrate”**: The product obtained from the juice of one or several species of fruit, by the physical elimination of a specific part of the water content;
6. **“Fruit juice from concentrate”**: The product obtained, from fruit juice concentrate, by:
 - a) the restitution of the proportion of water extracted from the juice, during concentration; and

- b) the restoration of its aroma, pulps and cells obtained by appropriate physical means from the fruit juice concerned or fruit juices of the same species;
- 7. **“Dehydrated fruit juice”**: The product obtained from fruit juice by physical elimination of almost all the water content;
- 8. **“Fruit juice obtained by water extraction”**: The product obtained by diffusion in water:
 - a) whole fruit pulp from which the juice cannot be extracted by any physical means; or
 - b) whole dehydrated fruit;
- 9. **“Pulps or cells”**: Products obtained from the edible parts of fruits of the same species without removal of juice. For citrus fruits, the pulps or cells are the vesicles containing the juice of the endocarp;
- 10. **“Fruit puree”**: The non-fermented but fermentable product, obtained by appropriate physical processes, such as sieving, crushing or grinding the edible part of whole or peeled fruits, without removing the juice;
- 11. **“Concentrated fruit puree”**: The product obtained from fruit puree by physical elimination of a specific part of the water content;
- 12. **“Fruit nectar”**: The non-fermented but fermentable product, obtained by the addition of water, with or without the addition of sugars and/or honey to a fruit juice, a fruit juice concentrate, a fruit puree and/or a concentrated fruit puree and/or a mixture of these products;
- 13. **“Brix or refractometric dry extract”**: The soluble solid content of fruit or vegetable juice as determined by the Moroccan standard NM 08-3-032 “Fruit and vegetable juice: Estimates of soluble solids, refractometric method” approved by order of the Minister of Industry, Trade, Energy and Mines No. 1560-01 of 27 Joumada I 1422 (17 August 2001) or any other equivalent standard replacing it.

Article 3 - The name of the products referred to in article 2 above may be accompanied by one of the qualifiers defined below:

- **“Fresh”**: if the fruit or vegetable juice or fruit puree has not undergone any physical treatment or stabilization except pasteurization or refrigeration;
- **“Pure”** or **“% pure”**: if fruit or vegetable juice or fruit puree has not undergone the addition of any product and has not been obtained either by concentration or from fruit or vegetable juice concentrates or concentrated fruit puree;
- **“100% juice”**: if the fruit or vegetable juice has been obtained from fruit or vegetable juice concentrate and if it has not had any additives, sugar or salt added to it;
- **“100% fruit content”**: if the fruit juice is obtained from fruit juice concentrate without the addition of additives or sugar;
- **“Salted”**: if the vegetable juice has added salt (sodium chloride), provided that this qualifier is followed by the indication of the quantity of salt added, expressed in grams per liter (g/l), when this is greater than 1 g/l;
- **“Spicy”**: if the vegetable juice has added seasoning, spices or aromatic plants.

Article 4 - In accordance with the provisions of articles 4 and 5 of Decree No. 2-10-473 mentioned above, establishments and companies producing, processing, transforming, packaging, distributing, storing or preserving products referred to in article 2 above shall have to obtain a prior health approval.

The operators of these establishments or companies shall ensure the traceability of their products in accordance with the provisions of Article 75 of the said decree.

Article 5 - Importers of the products referred to in article 2 above shall ensure that the said imported products meet the requirements set out in article 48 of the Decree No. 2-10-473.

Article 6 - Any handling, treatment or transformation for the manufacture of the products mentioned in article 2 above shall exclusively use drinking water as defined by the regulations in force.

Article 7 - Operators of establishments and companies producing the products referred to in article 2 above shall ensure compliance with the regulations in force regarding the content of residues of phytosanitary products and contaminants in the fruits and vegetables that are used as well as the content of residues of phytosanitary products and contaminants in the resulting products, that are placed on the market.

Article 8 - Only additives authorized by the regulations in force for the manufacture of the products mentioned in article 2 above may be used.

Article 9 - The products mentioned in article 2 above shall meet the specifications and requirements set in accordance with the provisions of article 53 of the Decree No.2-10-473, regarding their packaging and presentation. This packaging shall have characteristics that guarantee the conservation of the quality and health safety of the product it contains.

CHAPTER II

FRUIT JUICE, FRUIT JUICE CONCENTRATE, CONCENTRATE-BASED FRUIT JUICE AND FRUIT NECTAR

Article 10 - The fruits used in the manufacture of fruit juice, fruit juice concentrates and concentrate-based fruit juice, shall be ripe, fresh or preserved by cold. The juice or concentrate obtained shall have the characteristic color, aroma and taste of the fruit from which it originates.

In the case of citrus fruits, the fruit juice shall come from the endocarp. However, lime juice can be obtained from the whole fruit by processes that makes it possible to minimize the presence in the juice of constituents from the exterior parts of the fruit.

When fruit juices are obtained from fruits comprising pips, seeds and skins, the parts or components of the pips, seeds or skins shall not be incorporated into the juice, unless their removal is impossible.

Article 11 - Fruit juice from concentrate shall be obtained by appropriate physical means likely to preserve the physical, chemical, organoleptic and nutritional characteristics of the fruit from which it comes.

The minimum Brix value for reconstituted fruit juice and reconstituted fruit puree shall comply with the indications set out in the table annexed to this decree.

If a fruit juice from concentrate is obtained from a fruit not listed in said table, the minimum Brix value of this reconstituted juice shall be equivalent to the Brix value of the juice extracted from the fruit used to produce the concentrate.

When the fruit juice concentrate is intended for direct consumption, 50% at least of the water content shall have to be eliminated.

Article 12 - The restitution of essential aromatic components from fruits of the same species, possibly recovered during dehydration, is obligatory for dehydrated fruit juices.

Article 13 - Fruit juice obtained by water extraction can be concentrated and reconstituted. The dry matter content of the finished product shall comply with the minimum Brix value set in the table annexed to this decree.

Article 14 - The minimum content of fruit juice and/or fruit puree in fruit nectars shall comply with the indications set out in the table annexed to this decree.

Article 15 - Flavors, pulps and cells obtained by appropriate physical means from fruits of the same species can be returned to fruit juice, fruit juice concentrate and concentrate-based fruit juice, as well as to fruit nectar.

Article 16 - Only the operations and treatments indicated below may be used in the manufacture of fruit juices, fruit juice concentrates, concentrate-based fruit juices and fruit nectars:

1. In the production of fruit juice: the mixture of fruit juice and fruit puree;
2. In the production of fruit juice from concentrate: the mixing of fruit juice and/or fruit juice concentrate with fruit puree and/or concentrated fruit puree;
3. In the juice obtained from the sea buckthorn fruit: the addition of sugar in a maximum quantity of 140 g/l;
4. In grape juice from grapes treated with anhydride sulfurous: desulfitation by physical processes provided that the total quantity of SO₂ present in the finished product does not exceed 10 mg/l;
5. In grape juice: the addition of salt of restored tartaric acid;
6. In tomato juice: the addition of salt (sodium chloride), natural spices, aromatic plants or their extracts and/or natural flavors;
7. In fruit nectar:
 - a) the addition of sugar and/or honey as defined by the regulations in force, provided that the quantity added does not exceed 20% of the total weight of the finished product;
 - b) the partial or total replacement of sugar or honey with sweeteners authorized by current regulations;
 - c) the mixture of fruit nectars of one or more species, possibly added with fruit juice or fruit puree of the same species;
8. In the manufacture of dehydrated fruit juices: the almost total dehydration of the fruit juice by a physical treatment or process, excluding direct heat;
9. In the manufacture of fruit juice, fruit juice concentrate, concentrate-based fruit juice and fruit nectar: the addition of lemons and/or lemon juice concentrate up to 3 g/l of juice expressed as anhydrous citric acid to correct the acidic taste.

CHAPTER III

VEGETABLE JUICE, VEGETABLE JUICE CONCENTRATE AND CONCENTRATE-BASED VEGETABLE JUICE

Article 17 - Vegetables used in the manufacture of vegetable juices and vegetable juice concentrates shall be healthy, ripe, fresh or preserved exclusively by physical processes. The juice or concentrate obtained shall have the characteristic color, aroma and taste of the vegetables from which it comes.

Article 18 - Only the operations and treatments indicated below may be used for the manufacture of vegetable juice and vegetable juice concentrate:

1. mixing vegetable juices of the same species and different varieties;
2. mixing several vegetable juices of different species;
3. the addition of salt (sodium chloride), natural spices, aromatic plants or their extracts and/or natural flavors.

CHAPTER IV

SPECIAL LABELING INFORMATION

Article 19. - The labeling of the products referred to in article 2 above shall be done in accordance with the provisions of Decree No. 2-12-389 mentioned above.

In addition, the labeling of these products shall include the following information:

1. In the event of mixture of fruit juices: the sales name shall include a list of the fruits used, in descending order of the volume of fruit juices or fruit purees used for products made from two or more fruits, except when using lemon and/or lime juice. However, for fruit juices made from three or more fruits, the list of fruits used may be replaced by the words “several fruits”, or a similar wording or the number of fruits used;
2. In the case of mixture of juices from several vegetables: the name “vegetable juice cocktail” or “vegetable juice mixture”. This name must be followed by the enumeration, in descending order of weight, of the different vegetables constituting the mixture;
3. In the case of fruit juice concentrate or vegetable juice concentrate or dehydrated fruit juice: mention of the quantity of water to add to reconstitute the product;
4. In the case of fruit nectar: indication of the minimum content of fruit juice, fruit puree or mixture of these fruit juices and fruit purees, by the words “fruit content...% (percentage value)” placed in the same visual field as the sales name;
5. When sugars are naturally present in fruit nectar, that is to say, without added sugar or honey, the statement: “contains naturally present sugars”;
6. For fruit nectar containing one or more sweeteners: the appropriate information set out in Annex II to the Decree No. 2-12-389;
7. For fruit nectar obtained exclusively from fruit puree, possibly concentrated: the mention “pulpous” or an equivalent mention.

In all cases, the sales name of the products mentioned in article 2 above is supplemented by the information:

- a) “carbonated”, when the carbon dioxide content is greater than 2 g/l;
- b) “dehydrated” or “powdered” and/or the indication of the specific treatment used in the case of dehydrated juice;
- c) “made of concentrate”, supplemented by the indication of the concentrated product used, in the case of fruit or vegetable juice or fruit nectar obtained entirely or partially from fruit or vegetable juice concentrate or fruit puree concentrate.

Article 20 - When a product consists of a mixture of fruit juices or purees and vegetable juices, the sales name shall include a list of the fruits and vegetables used, in descending order of the volume of the juices or fruit and vegetable purees used.

The labeling of said product shall specify the nature of the fruits and vegetables it contains and the percentages of fruit juices and vegetable juices used in its manufacture, in descending order of their weight.

CHAPTER V
MISCELLANEOUS AND FINAL PROVISIONS

Article 21 - Without prejudice to the provisions of Article s 16 and 18 above, the following operations and treatments may be used in the manufacture of the products mentioned in article 2 above:

1. The concentration of fruit juices and vegetable juices;
2. Clarification using clarifying agents authorized by the regulations in force or, failing that, provided for by the Codex Alimentarius;
3. Physical processes and treatments such as heat treatments, turbines and filtration. These processes and treatments must not have the effect of allowing any substances to remain in the treated products in quantities such that they could present a danger to human health;
4. The use of pectolitic, proteolytic or amylolitic enzymes;
5. Enrichment with vitamins and nutrients under the conditions provided for by current regulations.

Article 22 - The following operations or treatments are not considered lawful operations or treatments within the meaning of Article 16 of Law No. 13-83 mentioned above:

1. the addition of alcohol, in any proportion, to fruit or vegetable juices;
2. the addition of antiseptics, tartaric acids and all chemicals other than those, the use of which is authorized by the regulations in force.

Article 23 - The table annexed to this decree may be modified or supplemented by joint order of the Minister in charge of Agriculture and the Minister in charge of Industry.

Article 24 - The vizierial order of 8 Hijja 1359 (7 January 1941) regulating the trade in fruit and vegetable juices, as amended, shall be repealed.

Article 25 - The Minister of Agriculture and Maritime Fisheries and the Minister of Industry, Trade, Investment and the Digital Economy shall be responsible, each with his/her scope of competence, for the execution of this decree which shall be published in the Official Gazette.

Done in Rabat, 6 Joumada I 1437 (15 February 2016)

The Head of Government, ABDELILAH BENKIRAN

FOR COUNTERSIGNATURE:

The Minister of Agriculture and Maritime Fisheries, AZIZ AKHANNOUCH

The Minister of Industry, Trade, Investment and the Digital Economy, MOULAY HAFID EL ALAMY

ANNEX _

to decree No.2-15-306 of 6 jomada I 1437 (February 15, 2016) relating to the quality and health safety of juices and concentrates of fruit and vegetable juices and marketed fruit nectars

MINIMUM BRIX VALUE FOR RECONSTITUTED FRUIT JUICES AND FRUIT PUREES AND MINIMUM JUICE AND/OR PUREE CONTENT OF FRUIT NECTARS

Botanical Name	Fruits	Minimum Brix value for reconstituted fruit juices and fruit purees	Minimum juice and/or puree content of fruit nectars (in % v/v)
<i>Pasiflora edulis Sims.f</i> <i>Flavicarpa O.Def</i>	Passion fruit	12	25
<i>Ribes rubrum L.</i>	Cassis	11.0	30
<i>Ribes rubrum L</i>	White currants	10.0	30
<i>Ribes uva-crispa</i>	Red currants	10.0	30
<i>Ribes uva-crispa L.</i>	Gooseberries	7.5	30
<i>Hippophae rhamnoides L</i>	Sea buckthorn	6.0	25
<i>Prunus spinosa L.</i>	Sloes	6.0	25
<i>Prunus domestica L.</i> <i>subsp.domestica</i>	Plums	12.0	50
<i>Prunus domestica L.</i> <i>subsp.domestica</i>	Prune	18.5	25
<i>Prunus domestica L.</i> <i>subsp.domestica</i>	Quetches	12.0	25
<i>Sorbus aucuparia L.</i>	Sorbs	11.0	30
<i>Rosa sp L.</i>	Rose hips	9.0	40
<i>Prunus avium L.</i>	Cherries	20.0	25
<i>Prunus cerasus L.</i>	Sour cherries	13.5 -14.0	25
<i>Prunus cerasus</i> <i>L.cv.Stevensbaer</i>	Morello cherry	17.0	25
<i>Malpighia sp (Moc. & Sesse)</i>	West Indian cherries (Acerolox)	6.5	25
<i>Vaccinium myrtillus L.</i> <i>Vaccinium corymbosum L</i> <i>Vaccinium angustifolium</i>	Blueberries	10.0	40
<i>Sambucus</i>	Elderberries	10.5	50
<i>Rubus idaeus L.</i> <i>Rubus strigosus Michx</i>	Red raspberry	8.0	40
<i>Rubus occidentalis L.</i>	Black raspberry	11.1	25
<i>Rubus ursinus Cham &</i> <i>Schltl</i>	Raspberry bramble	10.0	25
<i>Prunus armeniaca</i>	Apricots	11.2 - 11.5	40
<i>Fragaria x ananassa</i> <i>Deschene</i>	Strawberries	7.0 - 7.5	40
<i>Morus sp.</i>	Blackberries	9.0	30
<i>Rubus vitifolius x</i> <i>Rubus idaeus</i> <i>Rubus baileyensis</i>	Young's Blackberries	10.0	25
<i>Vaccinium vitis-idaea L</i>	Lingonberries	10.0	25
<i>Vaccinium macrocarpon</i> <i>Aiton</i>	Cranberries	7.5	30

<i>Vaccinium oxycoccos L.</i>			
<i>Cydonia oblonga Mill</i>	Quinces	11.2	25
<i>Citrus limon (L) Burm f.</i>	Lemons and limes	8.0	25
<i>Mangifera indica L</i>	Mangoes	13.5	25
<i>Musa species including M.acuminata and M.paradisiaca</i>	Bananas	21.0	25
<i>Psidium guajava L.</i>	Guavas	8.5	25
<i>Carica papaya L.</i>	Papayas		25
<i>Diospyros khaki Thunb</i>	Khaki		40
<i>Cucumis melo L.</i>	Melon	8.0	35
<i>Citrullus lanatus (Thunb.) Matsum. & Nakai var. Lanatus</i>	Watermelon	8.0	40
<i>Cocos nucifera L</i>	Coconut	5.0	25
<i>Litchi chinensis Sonn.</i>	Lychees	11.2	20
<i>Annona muricata L.</i>	Soursop	14.5	25
<i>Ficus carica L.</i>	Fig	18.0	25
<i>Phoenix dactylifera L.</i>	Date	18.5	25
<i>Punica granatum L</i>	Pomegranates	12.0	25
<i>Anacardium ousteau</i>	Cashew	11.5	25
<i>Spondia lutea L</i>	Caja	10.0	25
<i>Spondias tuberosa Arruda ex Kost</i>	Umbu	9.0	25
<i>Malus domestica Borkh</i>	Apples	11.2 - 11.5	50
<i>Pyrus communis</i>	Pears	11.9 - 12.0	40
<i>Prunus persica L. batsch var.persica</i>	Peaches	10.0 to - 10.5	40
<i>Prunus persica L Batsch var.nucipersica (Suckow) cK Scheid</i>	Nectarine	10.5	40
<i>Citrus reticulata Blanca</i>	Tangerine	11.2 - 11.8	50
<i>Citrus paradisi, Citrus grandis</i>	Grapefruit	10.0	50
<i>Citrus sinensis (L). Osbeck</i>	Citrus fruits, except lemons and limes	11.2 - 11.8	50
<i>Anans comosus'(L.) Pineapple sativis L. Schult. F</i>	Pineapple	12.8	40
<i>Vitis Vinifera L or its hybrids Vitis Labrusca or its hybrids</i>	Grape	15.9 - 16.0	50
<i>Lycopersicum esculentum L.</i>	Tomatoes	5.0	50