



Government  
of Canada

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du Canada

Canada

**FOOD QUALITY SPECIFICATIONS -  
FOOD PURCHASED BY FEDERAL GOVERNMENT  
DEPARTMENTS**

**Fruit Juice**

**April 1, 2018**

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

### FQS-35 – Fruit Juice

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

#### [Applicable Regulations and Resources for Fruit Juice](#)

### FQS-35-01 – Fruit Juice

#### Description

1. Fruit Juice is the unfermented liquid from sound, clean, ripe and fresh fruit. It may be made with or without the addition of sugar, inverted sugar or dextrose (in dry form). The juice is named to correspond to the fruit or fruits from which it is obtained. It may contain ingredients as indicated in the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#), and the [Processed Products Regulations \(C.R.C., c. 291\)](#).

#### FQS-35-01-01 - Table 1: Fruit Juice

Type of Juice	Specifications	Requirements
<b>Apple Cider</b>	Apple cider is raw apple juice that has not undergone a filtration process to remove coarse particles of pulp or sediment nor has it been pasteurized. Apple cider supplied must be in the non-alcoholic form.	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> – B11.123 (S), the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I.</a> and <a href="#">Code of Practice for the Production and Distribution of Unpasteurized Apple and Other Fruit Juice/Cider in Canada.</a>
<b>Apple Juice</b>	Apple Juice is the unfermented liquid obtained from the first pressing juice of properly prepared sound, clean, mature fresh apples or apple parts. Apple juice is prepared without any concentration or without any dilution. No sweetening ingredients may be added.	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> – B11.123 (S) and the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I.</a>  Canada Fancy grade as per the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule I,</a>

Type of Juice	Specifications	Requirements
		<a href="#"><u>Table I.</u></a>
<b>Concentrated Apple Juice</b>	Juice that is prepared from unfermented single strength apple juice that is concentrate to not less than 68 per cent soluble solids.	<p>Must meet the requirements of the <a href="#"><u>Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</u></a> and the <a href="#"><u>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I.</u></a></p> <p>Canada Fancy grade as per as per the <a href="#"><u>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I</u></a> based on single strength juice reconstituted according to label direction.</p>
Apple Juice from Concentrate	<p>Juice that is obtained by the addition of water to concentrated apple juice. The juice from concentrate may contain apple juice, natural apple ester, ascorbic acid, carbon dioxide and sodium benzoate as per the <a href="#"><u>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I.</u></a></p> <p>Juice from concentrate is packed cold in non-hermetically sealed containers.</p>	<p>Must meet the requirements of the <a href="#"><u>Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</u></a> and the <a href="#"><u>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I.</u></a></p> <p>Canada Fancy grade as per the <a href="#"><u>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I</u></a></p>
Frozen Concentrated Apple Juice	Frozen concentrated Apple Juice is the product obtained from unfermented single strength apple juice that is concentrated to at least one half its original volume and frozen and maintained at temperatures necessary for the preservation of the product.	<p>Must meet requirements of the <a href="#"><u>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table II</u></a> para 4.</p> <p>Canada A grade as per the <a href="#"><u>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table II</u></a> para 4.</p>
<b>Cranberry Juice</b>	Cranberry Juice is the unfermented liquid obtained from the pressing and filtering the juice of properly prepared	Must meet requirements of the <a href="#"><u>Food and Drug Regulations (C.R.C., c. 870), Division 11,</u></a>

Type of Juice	Specifications	Requirements
	<p>sound, clean, mature cranberries. Cranberry juice is prepared from concentrated cranberry juice. No sweetening ingredients may be added.</p>	<p><a href="#"><i>Fruits, Vegetables, Their Products and Substitutes</i></a>– B11.120 (S) and the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I</i></a>. <b>Shall be provided unsweetened unless otherwise specified.</b></p>
Frozen Concentrated Orange Juice	<p>Frozen concentrated orange juice is the frozen product consisting of unfermented juice obtained from clean, sound and mature oranges that has been concentrated to at least one half of its original volume meeting the specifications set out in the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table II</i></a> - Grades for Frozen Fruits and Vegetables para 27.2</p>	<p>Must meet requirements of the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table II</i></a> - Grades for Frozen Fruits and Vegetables para 27.2</p> <p>Canada A grade as per the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table II</i></a>.</p>
Sweetened Frozen Concentrated Orange Juice	<p>The frozen product that is referred to as Frozen Concentrated Orange Juice as per the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table II</i></a> that before the addition of any sweetening ingredient meets the requirements for frozen concentrated orange juice Canada C grade referred to in subsection 27.2(6); and contains a sweetening ingredient or fructose, in dry or liquid form or any combination thereof.</p>	<p>Must meet requirements of the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table II</i></a> - Grades for Frozen Fruits and Vegetables para 44.</p>
<b>Grape Juice</b>	<p>Grape juice is the unfermented liquid expressed from sound, clean, ripe grapes and is prepared without the addition of a sweetening ingredient and without any concentration or dilution. The juice must meet the specifications set out in the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291) – Schedule II</i></a>, para 14.</p>	<p>Must meet requirements of the <a href="#"><i>Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</i></a>– B11.124 (S) and the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291) – Schedule II</i></a>, para 14.</p>
Concentrated Grape Juice, Grape	Concentrate Grape juice or Grape	Must meet requirements of the

Type of Juice	Specifications	Requirements
juice Concentrate	juice from concentrate is the unfermented product prepared by the concentration of the liquid obtained from sound, clean, ripe grapes and must be prepared without the addition of a sweetening ingredient and must be concentrated to contain not less than 30 per cent by weight of soluble grape as indicated in the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule II</a> , para 15. The juice must meet the specifications set out in the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule II</a> , para 15.	<a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule II</a> , para 14.
Grape Juice from Concentrate	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 and prepared without the addition of a sweetening ingredient. The product must meet the specifications set out in the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule II</a> , para 16.	Must meet requirements of the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule II</a> , para 15.
Grapefruit Juice	Fruit juice obtained from clean, sound, mature grapefruit and meeting the specifications set out in the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.125(S).	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.125 (S).
<b>Lemon Juice</b>	Fruit juice obtained from lemons and meeting the specifications set out in the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.126(S).	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.126 (S).
<b>Frozen Lemon Juice, Concentrate</b>	Fruit juice obtained from lemons and meeting the specifications set out in the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits,</a>	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11,</a>

Type of Juice	Specifications	Requirements
	<p><a href="#"><u>Vegetables, Their Products and Substitutes</u></a>–B11.126(S). Lemon juice from which water has been physically removed in an amount sufficient to increase the Brix level to a value at least 50 per cent greater than the Brix value established for reconstituted lemon juice.</p>	<p><a href="#"><u>Fruits, Vegetables, Their Products and Substitutes</u></a>–B11.126 (S).</p>
<b>Lime Juice or Lime Fruit Juice</b>	<p>Fruit juice obtained from limes and meeting the specifications set out in the <a href="#"><u>Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</u></a>-B11.127(S).</p>	<p>Must meet requirements of the <a href="#"><u>Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</u></a>–B11.127 (S).</p>
Frozen Lime Juice, Concentrate	<p>Fruit juice obtained from limes and meeting the specifications set out in the <a href="#"><u>Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</u></a>-B11.127(S).</p> <p>Lime juice from which water has been physically removed in an amount sufficient to increase the Brix level to a value at least 50 per cent greater than the Brix value established for reconstituted lime juice.</p>	<p>Must meet requirements of the <a href="#"><u>Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</u></a>–B11.127 (S).</p>
<b>Orange Juice</b>	<p>Fruit juice obtained from clean, sound, mature oranges and meeting the requirements set out in the <a href="#"><u>Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</u></a>–B11.128 (S).</p> <p><b>Pulp Free, 100% Pulp Free</b> – orange juice from which all the pulp has been removed.</p> <p><b>Canned orange juice</b> – pasteurized to retain flavour and prevent development of metallic taste from can.</p> <p><b>Fresh orange juice</b> – unpasteurized juice without additives or flavours</p>	<p>Must meet requirements of the <a href="#"><u>Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</u></a>–B11.128 (S).</p>

Type of Juice	Specifications	Requirements
	added. Typical shelf life of 12 days.	
<b>Pineapple Juice</b>	Fruit juice obtained from pineapple and meeting the specifications set out in the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.128A (S).	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.128A(S).
Carbonated Juice or Sparkling Fruit Juice	Carbonated juice or sparkling fruit juice is the named fruit juice impregnated with carbon dioxide under pressure.	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.129(S).
Concentrate Juice	Juice that is concentrated to at least one half of its original volume by the removal of water. The juice may contain vitamin C, food colour, stannous chloride, a sweetening ingredient and a class II preservative.	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.130 (S).
Blended or Mixed Juice	A mixture of fruit juices each of which meets the standard prescribed for that fruit juice in the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> .	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.131 (S).
Apple juice and Fruit Juice blend	A mixture of apple juice and another fruit juice, each of which meets the standard, if any, prescribed for that fruit juice in the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> . The apple juice blend may contain added vitamin C.	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.132 (S).
Reconstituted Juice or Juice from Concentrate	Fruit juice that has been prepared by the addition of water to fruit juice of the same name from which water has been removed. The juice may contain juice of the same name, a sweetening ingredient, and natural pulp, oils and	Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> –B11.133 (S).

Type of Juice	Specifications	Requirements
	<p>esters of the named fruit. The juice must conform to the standards for the named fruit juices as prescribed in the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a> and may contain, in the case of reconstituted lemon or lime juice, not more than 10 parts per million dimethylpolysiloxane.</p>	
<b>Tomato Juice</b>	<p>Tomato Juice is the canned, unconcentrated, pasteurized liquid containing a substantial portion of fine tomato pulp extracted from sound, ripe whole tomatoes from which all stems and objectionable portions have been removed, with or without the application of heat, by any method that does not add water to such liquid. Tomato Juice may contain salt and sugar as per the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I</a> para 54.</p>	<p>Must meet requirements of the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I</a>.</p> <p>Para 54.</p> <p>Canada Fancy grade as per the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I</a>.</p>
Concentrated Tomato Juice	<p>Tomato Juice is tomato product that is concentrated to contain not less than 21 per cent but less than 25 per cent salt-free tomato solids and may contain salt and sugar as per the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I</a> para 55.</p>	<p>Must meet requirements of the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I</a>.</p> <p>Para. 55.</p> <p>Canada Fancy grade as per the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule I, Table I</a>.</p>



Type of Juice	Specifications	Requirements
<b>Tomato and Vegetable Juice</b>	<p>A mixture of tomato and vegetable juices made from the natural, pasteurized liquid expressed from clean, sound, fresh vegetables, with or without the application of heat, and without any additional water each vegetable meets the standard prescribed for that vegetable in the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a>.</p> <p>Tomato and Vegetable Juice may contain salt and sugar.</p> <p><b>Low sodium varieties of tomato and vegetable juice shall contain a maximum of 179 mg of sodium per 250 ml.</b></p>	<p>Must meet requirements of the <a href="#">Processed Products Regulations (C.R.C., c. 291) – Schedule II</a>, Para. 26.</p> <p>Must meet requirements of the <a href="#">Food and Drug Regulations (C.R.C., c. 870), Division 11, Fruits, Vegetables, Their Products and Substitutes</a>– B11.131 (S).</p> <p>Unless otherwise specified, low sodium tomato and vegetable juice will be provided.</p>

2. All Fruit Juices procured in Canada:
  - a. must be of the type specified;
  - b. must be the grade indicated in [Table 1](#);
  - c. must be the pack size indicated;
  - d. must meet the requirements indicated in [Table 1](#) for the fruit juice specified;
  - e. must comply with relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
  - f. must comply with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
  - g. must comply with the relevant sections listed under the [Canadian Food Inspection Agency - Food Safety](#);
  - h. must comply with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#);
  - i. must comply with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre \(PMC\)](#) and [Health Canada Pest Management Regulatory Agency \(PMRA\)](#);
  - j. must comply with all the requirements listed under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and [Plant Protection Regulations \(SOR/95-212\)](#);

- k. must comply with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
  - l. must comply with the relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#); and/or;
  - m. must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the [Codex Alimentarius - General Principles of Food Hygiene](#), including Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines; and
  - n. must comply with any microbiological criteria established in accordance with the [Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]](#).
3. All Fruit Juices procured outside Canada:
- a. must be of the type specified;
  - b. must be the grade indicated (or grade equivalent for the country where produced) in [Table 1](#);
  - c. must be the pack size specified;
  - d. must meet the requirements indicated in [Table 1](#) for the fruit juice specified;
  - e. must comply with relevant sections of Acts and Regulations (or the equivalent in the country where procured) listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
  - f. must comply with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
  - g. must comply with the relevant sections listed under the [Canadian Food Inspection Agency - Food Safety](#);
  - h. must comply with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 16, Food Additives](#); and/or
  - i. must comply with food additive classes listed under the [Codex Alimentarius - General Standard for Food Additives](#);
  - j. must comply with Pesticide and Pesticide Management Program listed under the [Agriculture and Agri-Food Canada's Pest Management Centre \(PMC\)](#) and [Health Canada Pest Management Regulatory Agency \(PMRA\)](#); and/or
  - k. must comply with those maximum residue limits for pesticides and maximum levels for contaminants established by the Codex Alimentarius Commission for fruit juice and nectar;
  - l. must comply with all the requirements listed (or the equivalent in the country where procured) under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and [Plant Protection Regulations \(SOR/95-212\)](#);
  - m. must comply with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#); and/or
  - n. must comply with the relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#); and/or

- o. must comply with all the requirements listed under the [Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#);
- p. must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under the Recommended International [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
- q. must comply with relevant standards listed under the [Codex Alimentarius - General Standard for Fruit Juices and Nectars](#);
- r. must comply with all the requirements listed under the [Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#);
- s. must comply with any microbiological criteria established in accordance with the [Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]](#); and
- t. meet all requirements of applicable local food legislation whenever those requirements are stricter. All fruit juice must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

#### **Size**

- 4. The usual retail and commercial standard size available in the market applicable to fruit juice, unless otherwise specified.

#### **Packaging**

- 5. Fruit Juice must be packaged in normal retail and commercial packaging, packing, labeling and marking which safeguard the hygienic, nutritional, technological and organoleptic qualities of the food. Packaging material must be made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odour or flavour to the product.

#### **Storage and Distribution**

- 6. Concentrated Orange Juice: Frozen concentrated orange juice must be stored at temperatures below - 15°C.

**Applicable Regulations and Resources for Fruit Juice**

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#)

[Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Processed Products Regulations \(C.R.C., c. 291\) – Schedule I, Table I](#)

[Processed Products Regulations \(C.R.C., c. 291\) – Schedule I, Table II](#)

[Processed Products Regulations \(C.R.C., c. 291\) – Schedule II](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#)

[Codex Alimentarius - General Standard for Food Additives](#)

[Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods](#)

[Codex Alimentarius - General Standard for Fruit Juices and Nectars](#)

[Canadian Food Inspection Agency - Food Safety](#)

[Agriculture and Agri-Food Canada's Pest Management Centre \(PMC\)](#)

[Health Canada Pest Management Regulatory Agency \(PMRA\)](#)

[Plant Protection Act \(S.C. 1990, c. 22\)](#)

[Plant Protection Regulations \(SOR/95-212\)](#)

[Food Labelling for Industry \(replaces the Guide to Food Labelling and Advertising\)](#)

[Processed Products Regulations \(C.R.C., c. 291\)](#)

[Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]](#)

[Code of Practice for the Production and Distribution of Unpasteurized Apple and Other Fruit Juice/Cider in Canada](#)