

SRI LANKA STANDARD 214 : 2010

UDC : 663.81

**SPECIFICATION FOR
FRUIT SQUASHES, FRUIT SYRUPS
AND FRUIT CORDIALS
(Second Revision)**

SRI LANKA STANDARDS INSTITUTION

**Sri Lanka Standard
SPECIFICATION FOR FRUIT SQUASHES, FRUIT SYRUPS AND
FRUIT CORDIALS
(Second Revision)**

**SLS 214 : 2010
(Attached AMD 492 and AMD 567)**

Gr. 7

Copyright Reserved
**SRI LANKA STANDARDS INSTITUTION
17, Victoria Place,
Elvitigala Mawatha,
Colombo 08,
Sri Lanka**

Sri Lanka Standard
SPECIFICATION FOR FRUIT SQUASHES, FRUIT SYRUPS AND
FRUIT CORDIALS
(Second Revision)

FOREWORD

This Sri Lanka standard was approved by the Sectoral Committee on Agricultural and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standard Institution on 2010-10-15.

This standard was first published in 1973 and subsequently revised in 1985. Fruit squashes occupy an important place among the fruit beverages manufactured in the country. It is, however, necessary to ensure the quality of the products, if the demand is to be maintained and further developed. In order to ensure maintenance of proper quality, it is necessary to have strict quality control based on specifications.

The need was felt to identify a test method for the determination of fruit content. However, in view of the non-availability of a suitable test method, it was decided that it may be included at a later stage. Till such time manufacturers are required to maintain a record showing the quantity of the fruit ingredient added to each batch.

This specification is subject to the restrictions imposed under the Sri Lanka Food Act No. 26 of 1980 and the regulations framed thereunder, wherever applicable.

For the purpose of deciding whether a particular requirement of this specification is complied with, the final value, observed or calculated, expressing the result of a test or an analysis shall be rounded off in accordance with **SLS 102**. The number of significant places retained in the rounded off value should be the same as that of the specified value in this specification.

In revising this standard, the assistance derived from the General Standards for Food Additives of Codex Alimentarius Commission is gratefully acknowledged.

1 SCOPE

1.1 This specification prescribes the requirements and methods of sampling and testing for fruit squashes, fruit syrups and fruit cordials intended for consumption after dilution.

1.2 This specification does not cover fruit juices and fruit nectars.

1.3 This specification does not cover artificial /flavoured cordials or syrups intended for consumption after dilution