



Juiceletter



Members at the October Assembly of Delegates

Dear Member,

As we come to the end of 2017 it is not only the end of the year but also the end of our 3-year strategic plan “core and more”. During this time, we have improved communications not only via the traditional channels of e mail and meetings but also through social media. We have seen a growth in membership, improving our network and extending our international representation. Stronger membership provides additional support for the work of our commissions. We have seen greater involvement with real achievements gained. More detail on the commission and working group activities are provided in the Juiceletter, a big thank you to the commission chairs for expertly directing their agendas and of course to the commission participants for their significant contributions and the generous time they give. We really are for the industry, from the industry experts. In fact, so that we may recognise the work of commission members we will be introducing a new annual award for the Best Commissioner Contribution during the year. Our “core and more” strategy will be extended and expanded for 3 more years so we will be looking at exciting new projects and objectives which we will share with members in the coming months. We look forward to seeing many of you at the Technical Workshop in Cologne on the 19th March plus the other events that will be held during the year, not forgetting of course the October Juice Summit in Antwerp. If this is the festive period of year for you, we wish you a great time and please celebrate with a glass (or two) of juice ! Finally, once again, many thanks to all our members and commission members for their terrific support and input over the year. Wishing you happy holidays.

Best Wishes,

Dirk and Kees (President and Vice President)

**In this issue. IFU Commission reports — Juice Summit 2017 — IFU Awards — Russia Juice Day
Technical Workshop 2018 — Food fraud coconut water—#Juicy5**

IFU Commissions

**New – Front of pack nutrient labelling,
along with nutrient profiling.**

Legislation commission Half year report—continues representation of members interests at Codex, launched the Legislation Information Centre and broadened its priorities for 2018

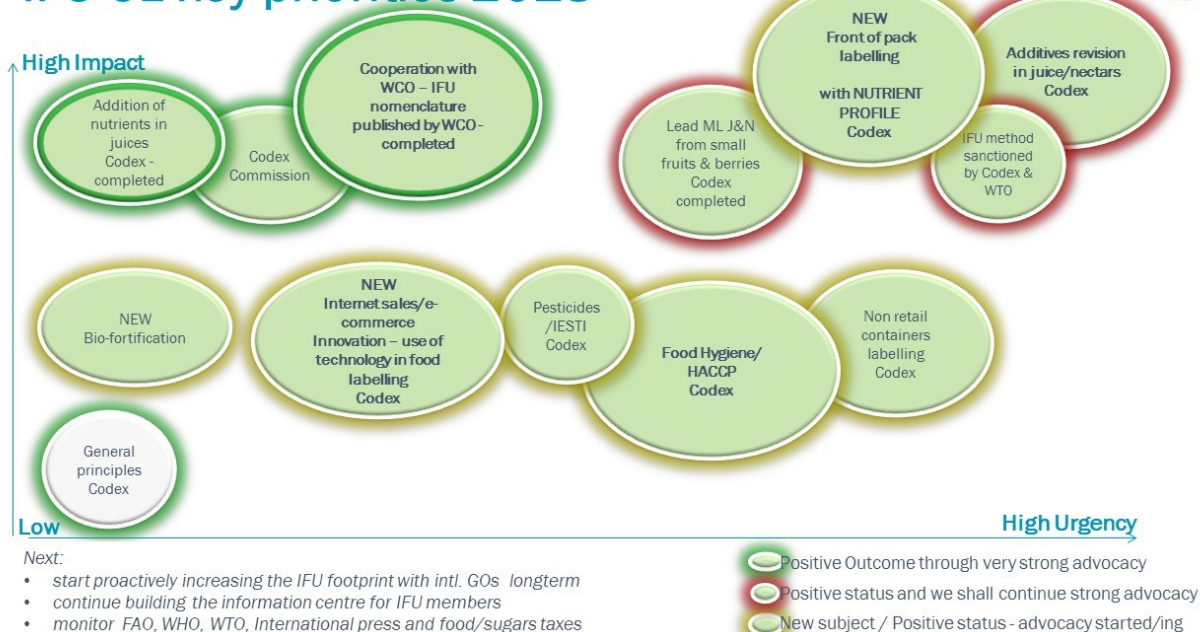
The legislation commission met on 3rd October ahead of the juice summit. The commission welcomed a new member and number of guests there. The agenda included IFU priority subjects & related activities, an update & discussion on all Codex sessions, the calendar of Codex, FAO, WHO, WTC, WCO activities, as well as the regional round table discussions. The minutes of the meeting are available in the members area of the website.

The list of priorities, addressing the needs of the international juice sector, were confirmed and revised to include the subjects of Front of Pack Labelling and Nutrient Profiling. See below.

At the 44th Session of the Codex Committee on Food Labelling (CCFL 44) it was agreed to progress with work on Front of Pack Labelling (FOPL). An Electronic Working Group (EWG) has been established to consider the Guidelines on Nutrition Labelling (CXG 2-1985), any other relevant Codex guidelines and prepare proposed draft guidelines for circulation requesting comments for consideration at CCFL 45 (probably April 2019). The report and proposed draft guidelines should be submitted to the Codex Secretariat by 31 January 2019. A work plan will be provided to the members of the EWG once the EWG has been established. IFU has signed up to join this group and we will keep you updated on the news.

CCFL44 also discussed potential new work to develop general guidelines to establish nutrient profiles, which would supplement the work on FOPL and could be undertaken by CCNFSDU (Codex Committee on Nutrition and Foods for Special Dietary Uses). CCFL44 agreed to request CCNFSDU to consider how it could contribute towards the new work on FOPL. New subjects on Internet sales/e-commerce - Innovation – use of technology in food labelling were also established.

IFU CL key priorities 2018



Codex Committee on Nutrition and Foods for Special Dietary Uses.

CCNFSDU met during December in Berlin. Nutrient profiling had been referred to the committee by the CCFL (described previously) however this was not considered due to a heavy agenda and the necessity for further consideration. The WHO will share their catalogue of compiled nutrient profiles for different applications.

The draft definition for Biofortification was reviewed. The committee will ask the next Codex Commission how the definition will be used. There was some concern about the confusion with Bio (organic) products. The EWG, in with IFU participates, will continue to work on the draft.



Lead ML in juices and nectars, status quo secured in 2017.

The 11th Session of the Codex Committee on Contaminants in Foods (CCCF11), held in Rio de Janeiro, Brazil, from April 3—April 7, 2017, reconfirmed the status quo for the Lead ML in juices and nectars RTD from fruits and small fruit & berries juices, in line with the data provided by members and arguments advocated by IFU. Moving forward, CCCF agreed to establish an Electronic Working Group (EWG) to continue with the review of maximum levels (MLs) for lead in grape juices for consideration by CCCF12, 12-16th March 2018. IFU collected data from members and submitted a summary into the WHO (GEMS) database in Q3 2017. Out of 319 samples 5 were higher than 0.03 mg/kg though the latest sample was from 2010. No samples were higher than 0.04 mg/kg. The EWG has published its draft report and recommends a level of 0.03 mg/kg for grape juice. Members views are currently being sought prior to the deadline reply date of the 9th January. For processed tomato concentrates a lower ML of 0.1 mg/kg is proposed, reduced from the current limit of 1.5 mg/kg.

The addition of xanthan gum, other thickeners and additives to juices and nectars.

The outcome from the 49th Codex Committee on Food Additives (CCFA 49) held from the 20th to 24th March referred the issue back to the Codex Committee on

Processed Fruits and Vegetables (CCPFV) for clarification. It was confirmed at the 40th Codex Alimentarius Commission (CAC 40) meeting, in line with the IFU interventions, that the CCPFV will remain active and in the short term outstanding work will be dealt with by electronic working with a physical meeting taking place in 2019. Despite the agreement at CCFA 49 we were surprised that an EWG for CCFA 50 again proposed the addition of xanthan gum, other thickeners and even more additives to be approved in juices and nectars. There have been two consultations and the IFU have actively advocated our previously agreed position and replied accordingly along the lines that we do not wish these additional thickeners and additives (other than pectins naturally occurring in fruit and vegetables) to be approved. Moreover, we partnered with our members and the IFU position was supported by a number of their government representatives in the EWG. The active engagement by members has been greatly appreciated since the final decision will be made by governments worldwide. We await the outcome of the EWG which was anticipated in October. CCFA 50 will meet between the 26-30th March 2018 and the IFU will be present.

Codex Alimentarius Commission.

CAC 40 met from the 17th to 22nd July. The UN sustainable development goals (SGD.s) launched in 2015 were discussed and supported in codex for the first time. The SDG's will be integrated into the work of codex. SDG's pertinent to Codex work are listed on page 4 Likewise, IFU will also consider these SDG's in future work.

The Committee on Standards Advancement will be developed to help those committees working by correspondence only, it was agreed to develop the proposal further including scope and working modalities.

Revised pesticide ML's for various commodities including fruit and vegetables were approved. These are listed in the appendix of the IFU report.



UN Sustainable Development Goals, relevant to Codex

How is Codex working to achieve these goals?

6 goals for safer, better food for everyone, everywhere.



The first SDG is "No Poverty".

If a country adopts global food safety standards such as Codex standards into national legislation then local traders can access new markets and increase their trade. They do business and create employment.

Reaching this goal would mean an end to poverty in the agriculture sector.



The second SDG "Zero Hunger" is a clear goal for Codex.

The first target of this goal is (by 2030) to "end hunger and ensure access by all people, in particular the poor and people in vulnerable situations, including infants, to safe, nutritious and sufficient food all year round".

There is strong link between Codex work on food safety and the positive outcome of food security.

This goal also deals with trade and states the need to correct and prevent trade restrictions - another central aspect of the Codex mandate.



The third SDG is "Good Health and well being".

When developing and transition economies engage in the development of Codex standards and then use those standards as the basis for national standards, they are protecting consumer health both within and outside their national borders.

Strengthening food safety systems will enable countries to take measures to reduce the burden of foodborne disease.



Goal 8: "Decent Work and Economic Growth"

The targets of this goal are linked primarily to growth, productivity and employment. Engaging in Codex, rather as for Goal 1, will help countries work towards achieving "full and productive employment and decent work for all".

Trade is a vital opportunity for growth in this area and the Codex standards promote fair practices in food trade by eliminating trade restrictions and barriers to trade.



Goal 12: Food waste and management of chemicals.

One of the targets of goal 12 is "halving per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains". Codex work on accurate and reliable food labelling links directly to this goal.

The goal also calls for sound management of chemicals. Chemicals in food are a worldwide health concern and are a leading cause of trade obstacles. The expert advice provided to Codex by FAO and WHO ensures that correct exposure levels are set in Codex standards to protect consumer health.



Goal 17: Partnerships for the SDGs.

Partnerships: working together will ensure that no one is left behind in the drive to reach the 2030 Sustainable Development Goals.

Codex itself is one of the finest and longest standing examples of partnership within the United Nations system.

Codex, together with OIE and IPPC, is also part of another strong partnership when working on global issues such as antimicrobial resistance or when called upon as the benchmark for standards in WTO trade disputes.

Codex Committee on Food Hygiene.

CCFH 49 recently met in November. The FAO and WHO are developing a definition for clean water which is currently being considered on a risk based approach. Revision of the General Principles of Food Hygiene (CAC/RCP 1-1969) including HACCP, an EWG will continue to develop the text with a target to have a final version available at the next meeting (Nov 2018). New work has been agreed to develop a code of practice on food allergen management for food business operators which will provide guidance to manage allergens in food production, including controls to prevent cross contact. IFU will continue participating in the EWG.

WTO –IFU Legislation Commission keeps monitoring WTO activities.

Recently, the statement on intl. standards for pesticide maximum residue levels (MRLs) was signed at the 11th World Trade Organization (WTO) Ministerial Conference in Buenos Aires. It is very positive since it encourages the harmonisation of standards and transparency in Members' setting of national MRLs, as well as productivity and competitiveness worldwide.

Next, WTO LAUNCHED GLOBAL TRADE HELPDESK, an innovative tool which is meant to help businesses/policy makers to access trade and markets data. This helpdesk may be useful to our members.

Future codex meetings, IFU will represent the member's interests in these sessions and their working groups

Committee	Scope	Dates		Location	
		From	To	City	Country
CCCF	Contaminants in foods	12/03/2018	16/03/2018	Utrecht	Netherlands
CCFA	Food additives	26/03/2018	30/03/2018	Xiamen	China
CCPR	Pesticide residue	09/04/2018	14/04/2018	TBA	TBA
CCMAS	Methods of analysis & sampling	07/05/2018	11/05/2018	Budapest	Hungary
CAC	Commission	01/07/2018	06/07/2018	Rome	Italy
CCFICS	Food Import and Export Inspection and Certification Systems	22/10/2018	26/10/18	TBA	Australia
CCNFSDU	Nutrition and Foods for Special Dietary Uses	26/11/18	30/11/18	Berlin	Germany

IFU LEGISLATION INFORMATION CENTER on the IFU website launched in October 2017

Here you will find a table of national or regional juice related legislation and standards and either gives a link to a website or a document. The information is for guidance and has been provided by IFU members. A snapshot from the page is on the right hand side.

It is recommended to check with a national competent authority before relying on the information. IFU cannot be held responsible for any consequences based on the information shown

[Link to Legislation Information Centre](#)

Legislation Information Centre

Table of national / regional legislation

Country or region	Name	Explanation
Algeria	Decree 7/11/1995	Article 2. In the absence of Algerian Regulations the codex standard is the reference
Argentina	DECRETO N° 2126/71 (Reglamentario de la Ley 16.284)	Cap. III Heavy metals, microbiology limits Cap. V labeling Cap. XII beverages, water and carbonated water: Art. 996 definitions Art. 998 non alcoholic beverages Art. 1040 vegetables juices Art. 1050 citric juices Art. 1065bis Nectar (apricot, plum, peach, pear, apple)
Australia & New Zealand	Standard 2.6.1 Fruit Juice and vegetable juice	Note 1 This instrument is a standard under the Food Standards Australia New Zealand Act 1991 (Cth). The standards together make up the Australia New Zealand Food Standards Code. See also section 1.1.1—3. Note 2 The provisions of the Code that apply in New

Science and Technology Commission.

Mario Gozzi appointed as new Chair



After many years dedicated service as the Commission Chairman and Executive Committee member, Professor Helmut Dietrich has announced his retirement, however we are delighted that he will continue to support and follow IFU work through continued participation in the commission.

We are very pleased that Mario Gozzi of CFT Catelli Food Technology was nominated and approved as his replacement at the physical meeting of the STC on the 3rd October, well attended by 18 members and 15 guests. It was appreciated that Edgar Zimmer is willing to continue in his role as Vice-Chairman.

Mario has been working in the food processing equipment and technology business for over 19 years and has been an STC member since 2009. He gained a Master Degree in Mechanical Engineering from the Parma University in Italy and joined Rossi & Catelli back in 1998 as Technical Manager for the fruit and vegetables processing department and has been in charge of the R&D department developing new patents and technologies in the fruit processing business. In 2006 the CFT group was formed. Mario then took responsibility for the north and south American markets as a Sales Manager. In recent years he has been involved in large projects for processing fruits such as mango, apples and peaches as well as low-acid bananas into purees and juices and has been involved in several projects featuring the use of innovative ohmic heating.

As an STC newly installed chairman, Mario is favouring a shift toward a more educational role of the IFU through:

- The publication of IFU-STC Best Practices that could set independent and trustworthy guidelines for the Industry.
- The organization of specific IFU technical classes involving top Universities and Research Centres in the juice arena to return specific and technical knowledge back to the base of the Juice Community on consolidated as well as on innovative technologies.
- The creation of an IFU database of fruit juice research centres and pilot scale lines around the world be able to support the endeavour of any IFU member toward a new product or technology development.

STC Physical meeting.

The STC has been very active in supporting the Legislation Commission on the topic heavy metals in juices, providing information on natural occurrence and the influence of processing. Prof. Helmut Dietrich introduced a comprehensive heavy metal study, consisting of 10 work packages that is running at Geisenheim University. It is proposed that the presentations previously shown to the commission on fruit washing by Mario Gozzi and Edgar Zimmer will be developed into an IFU Best Practice document on fruit washing.

The STC has also provided valuable technical information on the suggested use of thickeners and stabilisers in juices. As part of the best practice series it is proposed to have a paper on allowed additives in juices.

A presentation from Avure was given and a copy is available in the members area of the website. It is proposed to have a best practice document on the pros and cons of thermal and non-thermal treatments.

Other topics covered were the nutrition policy paper, GMO fruit species (non-browning apples) and by products and side streams from juice processing. The minutes are available on the website. Shelf life and ageing behaviour of fruit and vegetable juice: There is a proposal to start an IFU Best Practice Series – Juice Stability and Aging Behaviour. The target is to summarise parameters (physical, chemical, microbiological, sensorial) for assessing the quality changes upon storage/ageing and assess the legal situation (e.g. best-before-date).

Methods of Analysis Commission



15 commissioners attended the commission on the 18th September in Brussels. Ring tests are planned for Nitrate and Limonin detection. An interesting presentation was received from Russia comparing the brix values of concentrated and single strength puree using ISO 2173 and IFU 8. It was agreed that further investigations were required, and these would be reviewed and the next meeting. The results from the survey on IFU 7a, Sulphur Dioxide were reviewed, and it was emphasised the need to follow the standard method closely to have repeatable results. A technical bulletin will be issued to remind members. There are many other revisions and new methods being worked upon and these will be reported as they become close to publication.

During the year the following methods/recommendations were either revised or published for the first time.

#	Type	Title	Status
3	Method	Titrateable Acidity	Revision
8	Method	Soluble Solids	Revision
83	Method	Colour measurement of blood orange	New
84	Method	Stability tests for clarified juices	New
14	Recommendation	Methods to assess the Organic or Bio nature of juices and purees	New
15	Recommendation	Laboratory quality systems	New

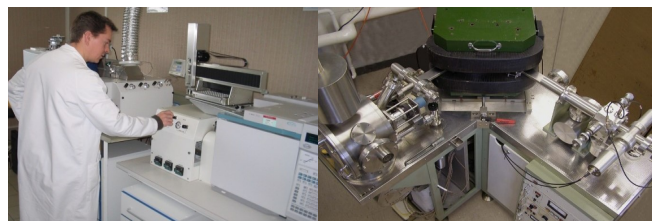
Publication of revised recommendation No 3 “The Use of Isotopic Procedures in the Analysis of Fruit Juices”

This is a major revision of the isotopic recommendation. Since the publication of the original recommendation there has been an extensive development in this area. The revision covers many of these developments looking at the advantages offered when using methods where either more than one compound is examined or ratios within a compound are examined. Using these "internal" methods detection limits are often enhanced.

If you want an overview of isotopic testing as used in the analysis of fruit juice this offers an excellent review of the subject area.

This revised recommendation is available in the methods section of the website www.ifu-fruitjuice.com

Photograph: continuous flow IRMS systems, showing magnetic sector flight tube on the right



Microbiological working group

Progress with validation of IFU 12



Barbara Gerten of Merck very kindly hosted a visit of the microbiological working group on the 26th October. We were also pleased that Barbara was also elected as Vice-Chair of the group and we are sure that the IFU will benefit from her extensive experience and engagement in other industry and standard groups.

Revision of IFU 12, the detection of *Alicyclobacillus*. During the year a revised BAT agar and broth had been developed by Merck without the toxic components of Cobalt Chloride and Boric Acid. This had been manufactured for the validation in final compacted form. Antonio Valles presented the results of the validation trials co-ordinated by Neogen. Neogen were thanked by all for their work and support. The assessments were carried out between June and October 2017 with 33 ACB strains (ISO require between 30 and 50). Results are good. The next stage is the sensitivity test. After this the report will be completed. It is anticipated that the ring test will take place in Q2 2018. A workable draft method will be ready for the Technical Workshop in 2018 and a presentation will be given there.

For other ongoing activities these were prioritised as follows:

- 1 IFU 12 *Alicyclobacillus*
- 2 IFU 13 *Clostridia* Spores
- 3 IFU 2 Total Count
- 4 IFU 1 General Procedures
- 5 Trouble shooting guide – hygiene monitoring of production
- 6 IFU 6 Thermophilic Bacteria: Spore count
- 7 Validation of a standard method
- 8 IFU 3 Yeast Count
- 9 IFU 4 Mould count

Dates for the Diary



Date	Event	Location
21st –24th	N. American Raspberry &	California
19th March	Technical Workshop	Cologne
20th March	Technical Tour	Cologne
	IFU Commission meetings	Cologne
9th May	IFU-SGF Roadshow	Cape Town
28th May	IFU Asia Juice Conference	Bangkok
11-15th June	13th World Tomato Juice Conference	Greece
18th -21st September	International Citrus & Beverage conference	Florida
16th October	IFU Commission meetings	Antwerp
	IFU Assembly of Delegates	Antwerp
17th to 18th October	Juice Summit	Antwerp

**fruit juice
FOCUS**

Fruit Juice Focus is celebrating its first full year of publication in January 2018 and would like to warmly thank all those in the industry for their support and encouragement, including the IFU. The publication has now reached 6400 readers across 133 countries. If you would like to submit an idea for an article or advertise then please email the Managing Editor Ben Martin at ben@fruitjuicefocus.com



Annual Juice Summit draws 500 industry experts to Antwerp

When you hear Antwerp, the first association that comes to mind is diamonds. For centuries. This Belgian city has been one of the most important trade centres for these precious gems. However, for two days at the beginning of October, the focus here is on fruit juices. Why? The Juice Summit, of course, held at the Hilton Antwerp Hotel. The Juice Summit started in 2013 and since that time, representatives of the fruit juice industry meet annually to exchange ideas and to realign their goals based on the current global market situation. 500 experts from all areas of fruit juice production, marketing and logistics met in Antwerp. The European fruit juice association AIJN, the International Fruit & Vegetable Juice Association (IFU) and SGF International are responsible for putting together the program with an eye to providing a platform for sharing expertise on many aspects of this global industry: from planting to processing to packaging, marketing and shelving. This is the industry's most important autumn meeting. Most of the participants attended the welcome event at the elegant Restaurant De Serre, located in Antwerp's old town, on the evening prior to the Summit's opening. It was obvious that this was a joyful gathering of old friends and familiar faces rather than the standard meet and greet.



Comprehensive schedule of presentations



The actual Juice Summit commenced the following morning with two parallel lecture series: the Technical Session and the CSR Stream. The former offered presentations dealing with technological developments as well as quality control while the latter took on themes that fall under the category of corporate social responsibility and its realization within the value chain. Ideas were exchanged regarding improvement in logistics systems that consider issues such as how to adjust local working conditions in ways that take the protection of human rights into account. The afternoon of day one of the Summit was then dedicated to focussing on the dynamics of the global fruit juice market. Summaries on the market situation in Europe, Africa, Asia and the USA were presented in the early afternoon followed by lectures on consumer behaviour and related marketing strategies.



Opportunities and risks involved in social media communication as well as exciting options for fruit juice market orientation in light of expanding digitalization were discussed. Aljan de Boer, Brand strategist with the Trends Active agency of the Netherlands, delved into the hot topic of attempting to understand female consumers better in order to improve their brand loyalty. Boer feels this demographic is of prime importance due to the fact that purchasing decisions in the home are still most often made by women. On the second day of the conference, the third session dealt with the trends and challenges of agricultural fruit production as it impacts the fruit juice industry. Francois Sonnevile, Rabobank's Senior Analyst Beverages in the UK, examined the impact of Brexit on the fruit juice and beverage industry and recommended decisive action to mitigate its negative impact. Lettemieke Mulder from EuroCommerce in Belgium introduced the European campaign to reduce food waste, with a specific focus on the fruit and juice industry's opportunities to address this ongoing problem. Later that morning, the supply situation of juice related fruits was examined. The focus was on oranges, apples, lemons and pineapples. Larissa Popp Abrahao from the Brazilian Association of Citrus Exporters Citrus BR presented the latest estimates for the worldwide orange harvest. In a related matter, she estimated the impact of this year's hurricane season, which has caused widespread damage to Florida's orange groves. Roman Zuzok, T. B. Fruit Poland, presented the estimates for the global apple harvest. Due to unpredictable climate conditions in Central and Eastern Europe, some below average harvests have been reported. However, the weather's unexpected effects on harvests did vary greatly from region to region. Argentina is the world's largest lemon growing region. Santiago Martinez, founder of U-Citrus in Argentina, also reported on the numbers from other growing areas, focusing in particular on the opportunities that lemon juice provides as an ingredient in a variety of beverages and foods.



Daniel Levy, vice president of Levy Group International of France, reported on the pineapple market. In addition to presenting data from various countries of origin, he also gave an overview of varietal distribution, highlighting the differences between juice pineapple produce pineapple.

Fruit Juice Matters – implications from a successful campaign the last session of the Juice Summit dealt with the European wide campaign "Fruit Juice Matters" of the AIJN.



With this initiative, AIJN aims to provide useful data and facts about fruit juice, especially orange juice. "Fruit Juice Matters" works with national fruit juice associations from 14 countries to share scientific information and opinions from leading experts and to provide accurate and reliable information – to scientists, physicians, nutritionists and consultants, journalists and consumers. As part of this work, the campaign provides extensive scientific background for health professionals (summaries of scientific literature, fact sheets, and nutrition information), facilitates knowledge sharing at industry events, and provides the media with access to salient information. Each participating country has its own "Fruit Juice Matters" website, which also contains information on country- specific facts and activities. Francois Bauwens, head of the campaign, talked about implementation. He reported on the activities from 2016/17 and gave a heads- up on future planning. Subsequently, representatives of the participating associations reported on the implementation of various aspects of the campaign in their respective countries, submitting an interim report. Examples from Poland, Belgium and France showed clearly that implementation in the individual countries is adapted to respective national circumstances and is oriented toward the market situation as well as individual consumer expectations. However, the common focus in all countries is to increase general knowledge about the health benefits of drinking orange juice and to counter misinformation which can lead to false assumptions.

Gala dinner and some important networking



In order to give participants, the opportunity to exchange views on the many topics presented during the day as well as to make new contacts and maintain existing ones, the gala dinner at the end of the first day, along with the so-called Networking Evening, added value to the entire event for everyone, especially for the international guests.



At the gala dinner, after each course, a pair of magicians entertained the guests, along with a small vaudeville troupe that offered musical and comedic interludes.



IFU Awards

There were also awards presented by the International Fruit and Vegetable Juice Association (IFU). With the prize for innovation, Erbslöh was honoured for developing a concept for vegan fining and stabilization of fruit juices and fruit based beverages. The award for significant contributions made to the fruit juice industry was awarded to Paul Zwiker, who worked in the industry for more than 50 years and was the president of IFU for many years.



The Networking Evening that concluded the Juice Summit provided temptations for the die-hard fruit juice lovers that put their loyalty to their own products to the test: A well-stocked bar offered a variety of Belgian specialty beers presented by two very knowledgeable barmen.



So, this year's Juice Summit was over, but anticipation was high for the next annual gathering, which will take place in Antwerp on October 17 & 18, 2018.

Russia celebrated their 5th Juice Day this year!

The Russian Union of Juice Producers (RSPS) took a decision this year to have an event for journalists to celebrate the Juice Day that takes place in Russia every third Saturday of September. Currently concerns about healthy life styles are very topical, so we invited the journalists from women's, sports, and family & children publications to take part in the event called "Lessons of a Healthy Lifestyle".



This event took place in a modern restaurant (a place where the best chefs teach consumers to cook) in the centre of Moscow on 14 September. Journalist from 23 publishing houses took part in it. There was an on-line translation in our social media and people could ask their questions on-line. To attract the attention of a larger audience we invited a famous blogger to be one of the speakers and tell us what she knows about ways of conducting a healthy life style in the city full of temptations. Some bloggers took part as visitors as well, and were posting at their Instagram pages while being there.

Natalia Ivanova, President of RSPS, using a juicer with fruit and vegetables' spoke on juice production characteristics. To convince the journalists that reconstituted juices and concentrated juices are made from fruit and vegetables we poured concentrated juices in small food containers and brought them to the event for everybody to taste them and reconstitute with water following our instructions.



Julia Chekhonina, dietologist, was talking about the Food Pyramid and a place of fruit and vegetable juice in it. Julia compared two pyramids – a healthy and realistic one and another based on one of her patients' everyday diet. The comparison showed that in our everyday diet we usually replace cereals, fruit, vegetables and juice by bakery and food with high fat content.



On 16 September, our bloggers launched a flash mob #oneglassofjuiceaday. They posted a picture of them drinking juice and telling why is it healthy to have one glass of juice a day describing its beneficial features. The Russian Union of Juice Producers thanked everybody with a Juice Day post card containing a slogan that a glass of juice is a healthy habit.



Technical Workshop

19th March 2018. Cologne, Germany.

Join us for the third Technical Workshop:

For the Juice Industry. From the Industry Experts.

We are happy to announce that in 2018, you can connect your participation at the IFU/SGF Technical Workshop with visiting the Anuga Foodtec. Anuga Foodtec (March 20-23, 2018) is the world's leading supplier trade fair for the food and beverage industry. Here, you can find all solutions and ideas for the production and processing of foodstuffs just next to each other – related to processing technologies, bottling and packaging technology, ingredients and food safety.

Location: Cologne Exhibition Center

Session	Topic	Presenter
Organic vs. Conventional debate	Supporting Organic agriculture	TBA
	Supporting conventional agriculture	Syngenta
Processing	Marketing developments and processing of vegetable juices and concentrates	Mia Schellekens SVZ
	Rheology of juices and concentrates	Antonio Trifirp Stazione Sperimentale of Parma
Analysis	Ergosterol as a measure of fruit quality	Achim Gessler rhia Wessergold
	Spanish NFC orange juice isotopic values	Dr. Analsabel Cabanero Ortiz. Laboratorio Arbitral Agroalimentario.
	Ion Chromatography for the analysis of Fruit Juices and Fruit Juice Preparations	Dr. Detlef Jensen Thermofisher
	New IFU 12. Detection of Alicyclobacillus	Dr. Barbara Gerten, Merck Antonio Deban Valles, Neogen Europe
Food Fraud	Risk based quality management in the global fruit juice industry - Fighting food fraud with SGF	Markus Jungen, SGF
Technology	Carton Technology	SIG
	Health benefits of berries: Enhancing bioactive content in fruit juices	Dr Gordon McDougall , James Hutton Inst.

Technical Workshop

There will be a networking German dinner after the workshop, on Monday, March 19th, at 8 pm - the price for the dinner is included in the ticket price. Location: Hoehnerstall



SPECIAL OFFER bring a juice friend:

If you buy one ticket, you will receive a discount code that you can use to buy additional tickets for your colleagues from the same company at a 20% discount.

The first ticket needs to be bought for the full price before you can apply the discount for additional tickets. Please note that the discount cannot be activated for tickets already purchased.

Accommodation: We have reserved some rooms at Motel One Köln Waidmarkt for a discounted price. They will be sold, together with the workshop tickets, on a first come-first serve basis. There are no rooms available in this hotel for the nights from March 20, 2018 onwards (in this case, please consider taking another hotel),

Ticket prices

Type	Price
Member	€169
Non-Member	€249
Hotel	€145
Technical tour	€99

Book tickets via the website www.ifu-fruitjuice.com

Or Ticket [Link here](#)

Technical Tour

Join us for the Technical Tour on Tuesday, March 20, 2018 by ordering your ticket together with the workshop ticket. There will be a bus leaving from the hotel in the morning, taking us back in the evening.

Program Technical Tour:

leaving the hotel: approx. 7.45/8.00 am

morning: visit Rabenhorst juice bottling plant



afternoon: visit SIG Combibloc



returning to the hotel: between 5 and 6 pm

The ticket for the IFU Technical Workshop includes the workshop fee, food and drinks during the workshop, the networking dinner after the workshop and a ticket to Anuga FoodTech.

The ticket for the technical tour includes the bus and lunch at SIG, no additional costs to be expected during the day. Please bring a long a bottle of water.



UK Food Crime Unit target Coconut Water



Food fraud and authenticity are high on the agenda for the UK national authorities. Due to the high price and rapid increase in sales of coconut water the UK National Food Crime Unit decided to instigate a campaign on coconut water. The operation, widely reported in the UK press, targeted containers of coconut waters packed overseas and arriving at the Port of Felixstowe. 12 consignments of different brands were sampled in 4 months from December 2016 to March 2017. Of the 12 brand samples taken 7 were deemed to contain undeclared sugars and 400 tonnes of finished product was seized or removed from the market.

The British Soft Drinks Association (BSDA), under their own national QC scheme, had looked at coconut waters in 2015/early 2016. Various authenticity issues were found but with no AIJN reference guideline it was difficult to escalate the issues with brand owners. Helpfully a provisional reference guideline has been in place now since May 2017.

Fiona Palmer (BSDA) and David Hammond meet with 2 members of the UK National Food Crime Unit in October to get a better understanding of their operation and inform them of the BSDA QC scheme and the AIJN code of practice so hopefully they can work cooperatively in the future.



Since July 2017, the tomato processing industry magazine Tomato News has been relaunched as a free information website. News are published on a daily basis with crop reports, company news, research news, etc. The site also features a comprehensive directory (tomato processors, equipment manufacturers, professional organizations, ...), a diary of events, pricing and background information. Anyone can register to receive the free weekly newsletter. See www.tomatonews.com.



#JUICY 5—Why do we celebrate? Because it's the 5th of the month, and that reminds us that we should eat 5 portions of fruits and vegetables per day: and one of these portions can be juice!

We would love you to help celebrate this great day, as well, and take a nice picture of your juice. Your juice and you, your juice and your friends, your juice and your dog....

Then please post it on one your favourite social media channel (s) and link it with #juicy5 #IFU

If you do not have access to a social media channel, you can of course send it to Maria (maria@ifu-fruitjuice.com) and it will be posted on IFU's channels. Please include the hashtags #IFU and #juicy5 plus any other hashtags or comments you would like to see online (for example #tastymangojuicy or "new study about ... juice www...." or)

Next dates: 5th January, 5th February, 5th March