

Specifications for the Import of Fruit and Vegetable Juice Products USA

Range of juice products: fruit juices and vegetable juices packed in cans, bottles, tetrapak, pouches, plastic bottles and no-sealed packages

In addition to the general requirements and the general labeling requirements, you can reach the FDA standards for several types of canned fruit juice products at the address below:

<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=14.6&showFR=1>

Products should also comply with the following parameters when applicable:

- Action Levels for Poisonous or Deleterious Substances in Human Food
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ChemicalContaminantsandPesticides/ucm077969.htm>
- Food Allergen Labeling and Consumer Protection Act of 2004.
<http://www.fda.gov/Food/LabelingNutrition/FoodAllergensLabeling/GuidanceComplianceRegulatoryInformation/ucm106890.htm>
- Defect Levels Handbook
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Sanitization/ucm056174.htm>
- Food contaminants and adulteration: Chemical contaminants
 - [Acrylamide](#)¹
 - [Dioxins and PCBs](#)²
 - [Ethyl Carbamate](#)³
 - [Furan](#)⁴
 - [Melamine](#)⁵
 - [Perchlorate](#)⁶
 - [Radionuclides](#)⁷

<http://www.fda.gov/Food/FoodSafety/FoodContaminantsAdulteration/ChemicalContaminants/default.htm>

- The USDA National Organic Program (if applicable): http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=3f34f4c22f9aa8e6d9864cc2683cea02&tpl=/ecfrbrowse/Title07/7cfr205_main_o2.tpl
- When applicable the acidified canned food regulations http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=45a97a0c37727b2ce61d8a63f55b39b7&tpl=/ecfrbrowse/Title21/21cfr114_main_o2.tpl

Foreign Juice Manufacturers

Under FDA HACCP regulations, juice manufacturers and importers must comply with federal regulations related to HACCP planning and management. "HACCP Plan" refers to documented procedures that ensure food safety by analyzing food processing to discover and mitigate risks associated with biological, chemical, and physical contamination. Compliant HACCP plans include the following basic elements:

- 1: Conduct a hazard analysis;
- 2: Determine the critical control points (CCPs);
- 3: Establish critical limits;
- 4: Establish monitoring procedures;
- 5: Establish corrective actions;
- 6: Establish verification procedures; and
- 7: Establish record-keeping and documentation procedures.

See:

<http://www.fda.gov/Food/FoodSafety/HazardAnalysisCriticalControlPointsHACCP/JuiceHACCP/default.htm>