
Cider and perry — Specification



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This African Standard was prepared by ARSO/TC 18, *Alcoholic and non-alcoholic beverages*.

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ARSO Central Secretariat
International House 3rd Floor
P. O. Box 57363 — 00200 City Square
NAIROBI, KENYA

Tel. +254-20-2224561, +254-20-3311641, +254-20-3311608

E-mail: arso@arso-oran.org
Web: www.arso-oran.org

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ARSO Central Secretariat
International House 3rd Floor
P.O. Box 57363 — 00200 City Square
NAIROBI, KENYA

Tel: +254-20-2224561, +254-20-3311641, +254-20-3311608

E-mail: arso@arso-oran.org
Web: www.arso-oran.org

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Cider and perry — Specification

1 Scope

This standard specifies requirements, methods of sampling and test for cider and perry for human consumption.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC 926.03, *Alcohol by volume in distilled liquors*

ARS 53, *General principles of food hygiene — Code of practice*

ARS 56, *Pre-packaged Foods — Labelling*

ARS 2223, *Distilled water — Specification*

ARS 2229, *Alcoholic beverages — Methods of sampling and test*

CXG 66, *Guidelines for the use of flavourings*

CXS 192, *Codex general standard for food additives*

ISO 4831, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of coliforms — Most probable number technique*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 °C by the pour plate technique*

ISO 5377, *Starch hydrolysis products — Determination of reducing power and dextrose equivalent — Lane and Eynon constant titre method*

ISO 5379, *Starches and derived products — Determination of sulfur dioxide content — Acidimetric method and nephelometric method*

ISO 8128-1, *Apple juice, apple juice concentrates and drinks containing apple juice — Determination of patulin content — Part 1: Method using high-performance liquid chromatography*

ISO 17239, *Fruits, vegetables and derived products — Determination of arsenic content — Method using hydride generation atomic absorption spectrometry*

ISO/TS 6733, *Milk and milk products — Determination of lead content — Graphite furnace atomic absorption spectrometric method*

3 Terms and definitions

For the purpose of this standard, the following terms and definitions apply.

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3.1

cider

alcoholic beverage obtained by the fermentation of the juice of apples or a mixture of the juices of apples and pears of which not more than 25 % of the final volume of cider consists of fruit juice derived from pears or perry, and with or without the addition of potable water

NOTE 1 Sugars may be added before alcoholic fermentation to an extent that is not more than 50 % of the fermentable sugars.

3.2

perry

alcoholic beverage obtained by the fermentation of the juice of pears or a mixture of the juices of apples and pears of which not more than 25 % of the final volume of perry consists of fruit juice derived from apples and with or without the addition of potable water

NOTE 1 Sugars may be added before alcoholic fermentation to an extent that is not more than 50 % of the fermentable sugars.

4 Requirements

4.1 General requirements

4.1.1 Cider and perry shall:

- a) be free from any ingredients injurious to human health;
- b) have the characteristic aroma and taste of its type;
- c) not develop any turbidity on being diluted with potable water; and
- d) not contain added alcohol.

4.1.2 Water used shall comply with ARS 2223.

4.1.3 Sugar may be added to cider and perry after completion or termination of alcoholic fermentation to sweeten the final product.

4.2 Specific requirements

Cider and perry shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for cider and perry

S/No	Parameter	Requirement	Test method
i.	Ethyl alcohol content, % v/v	Alcoholic	0.5 – 15
		Non-alcoholic	Less than 0.5
ii.	Total acidity (expressed as malic acid), g/L, max.	8	ARS 2229
iii.	Total sulphur dioxide, g/L, max.	0.2	ISO 5379
iv.	Free sulphur dioxide, g/L, max.	0.06	ISO 5379
v.	Carbon dioxide ^a , g/L, max.	7.0	ARS 2229
vi.	Volatile acidity (expressed as acetic acid), g/L, max.	1.4	ARS 2229
vii.	Methanol, g/L, max.	0.06	ARS 2229
viii.	Reducing sugar, g/L, max.	100	ISO 5377

^a Only applicable to the carbonated cider and perry.

5 Food additives

Food additives may be used in accordance with CXS 192.

6 Hygiene

6.1 Cider and perry shall be manufactured and handled in accordance with ARS 53.

6.2 Cider and perry shall comply with the microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for cider and perry

S/No	Microorganism	Limit	Test method
i.	<i>Coliforms</i> , MPN/mL or; <i>Coliforms</i> , CFU/mL	Not detected	ISO 4831 or ISO 4832
ii.	Total plate count, CFU/mL, max.	10 ²	ISO 4833-1

7 Contaminants

7.1 Heavy metals

Cider and perry shall comply with the heavy metal limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Heavy metal limits for cider and perry

S/No	Heavy metal	Limit, mg/kg, max.	Test method
i.	Arsenic (As)	0.1	ISO 17239
ii.	Lead (Pb)	0.2	ISO/TS 6733

7.2 Pesticide residues

Cider and perry shall comply with the pesticide residue limits specified in Codex Alimentarius Commission food online database.

7.3 Patulin levels

Patulin levels in cider and perry shall not exceed 50 µg/kg when tested in accordance with ISO 8128-1.

8 Packaging

Cider and perry shall be packaged in food grade containers that shall not affect the quality and the safety of the product.

9 Labelling

In addition to the labelling requirements given in ARS 56, each package shall be legibly and indelibly labelled with the following information:

- a) name of the product as “Cider” or “Perry”;
- b) if non-alcoholic, shall be declared;

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- c) list of ingredients;
- d) net contents;
- e) declaration of ethyl alcohol content;
- f) name, physical and postal address of the manufacturer, importer or bottler;
- g) identification code;
- h) date of manufacture;
- i) best before date for still table wine with alcohol content less than 10 %;
- j) country of origin; and
- k) statutory warnings.

10 Sampling

Sampling shall be done in accordance with ARS 2229.

Draft African Standard for comments only — Not to be cited as African Standard

Bibliography

EAS 1274:2025, *Cider and perry — Specification*

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