

# The Green Valleys Guide to Fruit Pressing Regulations

## Monmouthshire County Council



The Green Valleys has contacted Monmouthshire County Council Food Safety and Standards to produce this guide on the basics of the regulations for pressing your own fruit.

### **Producing Juice or Cider for Personal Consumption Only:**

If your product is destined for your consumption only then there is no specific action you have to take. However, it is advised to follow sensible food preparation guidelines:

- Wash all fruit thoroughly in clean drinking water,
- Only use fruit that you would eat, no rotten ones!
- Keep the area clean,
- Keep the product covered at all stages,
- Work in a vermin free environment, etc.

*If you have any queries contact Alun Thomas at Monmouth County Council on 01633 644125*

### **Producing Juice or Cider as a Saleable Product:**

If you plan to share your product with anyone else, or sell your product then the place where it will be produced must be registered. This applies to anywhere that the fruit is processed, from your kitchen or garden shed to a trailer mounted set of kit.

1. The establishment where you are to produce the product must be registered with the Environmental Health department of Monmouthshire County Council (MCC) at least **28 days before production starts**.
2. **Contact Alun Thomas on 01633 644125.**  
He will suggest a few pre visit steps so that your establishment will be ready for his visit.
3. Alun will arrange a site visit, which may highlight a few suggestions to improve your work area, and will finalise the registration of your establishment.
4. Once you're production area is registered, you can start Juicing your fruit!

### **HACCAP**

- The work area will need a basic HACCAP plan. This outlines the guidelines you intend to follow to keep your product safe for consumption.
- For this level of production only a simple plan is needed and it acts as a safeguard for you the producer, if a complaint is made against your product, as proof that the right guidelines were in place and followed correctly.

- An example of a simple HACCP plan is available to download from TGV website, this can be used as a template for your production.

### **Labeling:**

- Labeling your product is very important and there are specific items that need to be included and guidelines on how to do this properly.
- Contact Alun on 01633 644125, and he will guide you through exactly what your label must say.
- **Weights and Measures** law means that your product must clearly display alcohol content and exact amount of your product. Again, contact Alun and he will ensure that you understand exactly how to do this.
- Also, MCC have provided guidance notes on all of the above information and examples of how to correctly label your product. These are available to view and download from The Green Valleys Members section of the website.

### **Be Aware of Contaminants...**

Specifically Patulin, which is a toxin produced by a mold, found in bad or rotting apples. Present in apple juice only, as it is killed by the fermentation process in cider, small quantities are harmless. Larger quantities in your apple juice can be avoided by using only good apples, that you would eat yourself. Avoid the temptation to include rotten or partially rotting apples. Further information on this is on the TGV website entitled Patulin.

**Good Luck and Happy Juicing!**

***These notes are provided for information only and should not be regarded as a complete statement of law.***



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