

The Green Valleys Guide to Fruit Pressing Regulations

Powys County Council



The Green Valleys has contacted Powys 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 Powys County Council 01874 612361

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 Powys County Council (PCC) at least **28 days before production starts**.
2. **Contact PCC Environmental Health department on 01874 612361.** They will ask you to fill out a Registration Form, and may suggest a few pre visit steps so that your establishment will be ready for their visit.
3. They 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. The PCC Registration Form is also available to download from TGV website.
5. 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 the Trading Standards Department of PCC - Nicki Davies-Wheeler on 01874 612053.**
- **Weights and Measures** law means that your product must clearly display alcohol content and exact amount of your product.
- There are guidance notes and examples of how to correctly label your product, available to view and download from The Green Valleys Members section of the website.

Licensing:

Only relevant for cider or other alcoholic products.

- **Contact Josie Evans from PCC Licensing Department on 01874 612263.** Each license is specific to venue and seller, so have a chat with Josie and she will guide you through exactly what you need to do.
- Some basic tips include:
 - The premises where the product will be sold will need a Premises License, which lasts 12 months.
 - The individual seller will ALSO need a Personal License, subject to a police check and qualification.
 - An Occasional Events License (Temporary Events Notice) can be used, but only 5 per year will be issued to the seller.
 - It's useful to note that generally Farmer's Markets have their own Venue Licenses and therefore this may be a useful outlet for your product.
- All the information from PCC is 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.



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