Squeezing Success.
IFU`s Role in Powering the Global Juice Industry

MARIA SCHLAFFER

Marketing Director

Getting to **know us**

Behind the name

International **F**ruit Juice **U**nion (IFU).

Founded in 1949 in Paris, France.

Mission: Serve as the global voice of the fruit and vegetable juice industry, championing the production and consumption of juices and related products worldwide.

300+ members in 80 countries

Member types: Associations | Corporate | Supporters | University

Executive Committee

Kees Cools
President

Demir Sarman
Vice President

Klaus Heitlinger
Treasurer

Dirk Lansbergen
Past President

Executive Committee

Anne-Sophie Royant
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Middle East

Dianne Nury
North America

Slim Othmani
Africa

Juliana Pires
South America

Ziad Husseini
South East Europe

Ipek Isbitiren
Türkiye & Caucasus & Israel

Maxim Novikov
CIS

IFU Ambassador South East Asia

Napaporn Rattanametta

Napaporn Rattametta graduated from Kasetsart University in Bangkok in a Master degree of Plant Science. For over 10 years, she has worked as Fruit-Juice auditor for SGF and Technical Advisor for the Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ) GmbH. She also joined GLOBALG.A.P. as Technical Key Account Manager-ASIA in 2018 as expert on fruit juice quality control and production, providing training on Food safety & Hygiene standards, the GLOBALG.A.P. standards and Sustainable Rice Platform standards.

Staff

Tatiana Campos
Executive Director

Aintzane Esturo
Technical Director

Maria Schlaffer
Marketing Director

Dominique Vasseur
Membership Support Manager

The Global Voice of the Juice Industry

IFU is the registered NGO representing the juice industry at CODEX.

Legacy:

- Developed 76 Chemical and Microbiological Methods and 20 Recommendations recognized worldwide.

Impact on CODEX Standard for fruit juices and nectars (CXS 247-2005):

- Total Provisions: 74
- IFU Methods recommended: 45 (+60%)

CODEX ALIMENTARIUS
International Food Standards
World Health Organization
Food and Agriculture Organization of the United Nations

Food and Agriculture Organization of the United Nations

WORLD TRADE ORGANIZATION

World Health Organization

WORLD CUSTOMS ORGANIZATION
ORGANISATION MONDIALE DES DOUANES

Commissions & WGs

IFU members' specialist groups voluntarily review relevant topics, staying updated with the latest in their field.

They contribute to the formation of IFU opinions or statements and develop Methods of Analysis and Reports.

All members can join these Commissions and Working Groups.

Commissions & WGs

Commission Chairs

David Hammond

Legislation Commission

Mikko Hofsommer

Methods of Analysis Commission

Mario Gozzi

Science & Technology Commission

Working Group Chairs

David Berryman

Sustainability Working Group

Diane Welland

Nutrition Working Group

Andreas Politzer

Microbiological Working Group

Legislation Commissio

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Our Primary Project:

Review of the current standard for fr
a new international standard for veg

I. Citrus taxonomy & Veg
II. Formulate the proposa

CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

Food and Agriculture Organization of the United Nations

World Health Organization

Other topics recently discussed:

- FDA's Closer to Zero ini
- EU Proposal to Amend
- Patulin levels for apple
- Opinion about Dimethy
- Definition for added su
  Labelling.

CXS 247-2005 2

1. SCOPE

This Standard applies to all products as defined in Section 2.1 below.

2. DESCRIPTION

2.1 Product definition

2.1.1 ***Fruit juice***

Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means including post harvest surface treatments applied in accordance with the applicable provisions of the Codex Alimentarius Commission.

Some juices may be processed with pips, seeds and peel, which are not usually incorporated in the juice, but some parts or components of pips, seeds and peel, which cannot be removed by Good Manufacturing Practices (GMP) will be acceptable.

The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear and may have restored[1] aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells[2] obtained by suitable physical means from the same kind of fruit may be added.

A single juice is obtained from one kind of fruit. A mixed juice is obtained by blending two or more juices or juices and purées, from different kinds of fruit.

Fruit juice is obtained as follows:

2.1.1.1 Fruit juice directly expressed by mechanical extraction processes.

2.1.1.2 Fruit juice from concentrate by reconstituting concentrated fruit juice defined in Section 2.1.2 with potable water that meets the criteria described in Section 3.1.1(c).

2.1.2 ***Concentrated fruit juice***

Concentrated fruit juice is the product that complies with the definition given in Section 2.1.1 above, except water has been physically removed in an amount sufficient to increase the Brix level to a value at least 50% greater than the Brix value established for reconstituted juice from the same fruit, as indicated in the Annex. In the production of juice that is to be concentrated, suitable processes are used and may be combined with simultaneous diffusion of the pulp cells or fruit pulp by water provided that the water extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure.

Fruit juice concentrates may have restored[1] aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells[2] obtained by suitable physical means from the same kind of fruit may be added.

2.1.3 ***Water extracted fruit juice***

Water Extracted Fruit Juice is the product obtained by diffusion with water of:

- Pulpy whole fruit whose juice cannot be extracted by any physical means, or
- Dehydrated whole fruit.

Such products may be concentrated and reconstituted.

The solids content of the finished product shall meet the minimum Brix level for reconstituted juice specified in the Annex.

Science and Technology Commission

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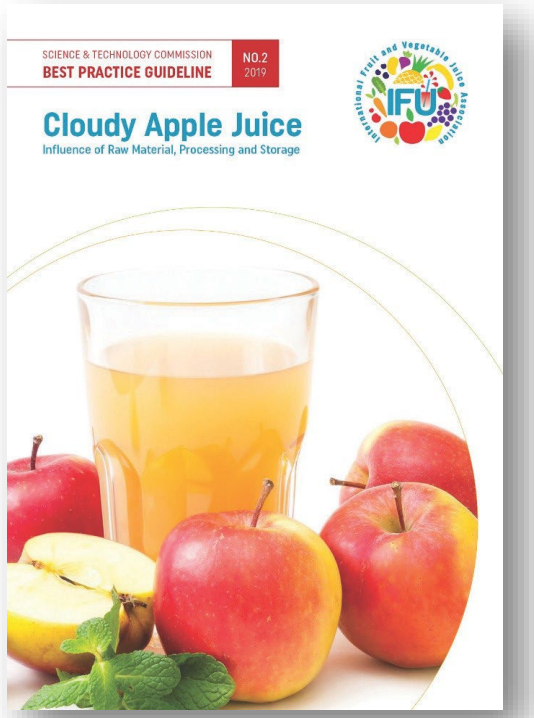

Best Practice Guidelines

Best Practice Guidelines in development:

- Thermo-valorisation.
- Influence of temperature and density in mixing.
- Pectin valorisation.

IFU University

- Citrus extraction processes.
- Inactivation kinetics.
- Pasteurization: thermal, HPP, ohmic, PEF…
- Packaging, quality and nutrition.

Other Projects:

EU financed HiStabJuice project

HISTABJUICE

Methods of Analysis Commission

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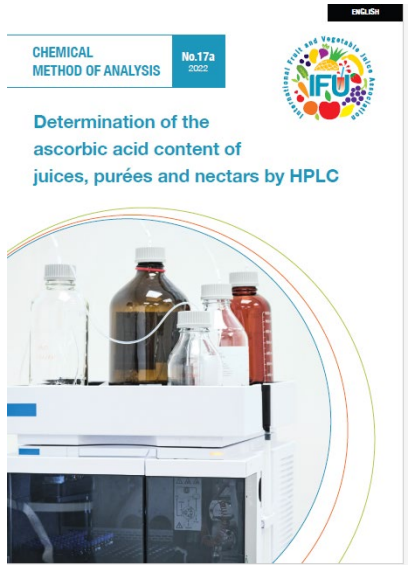
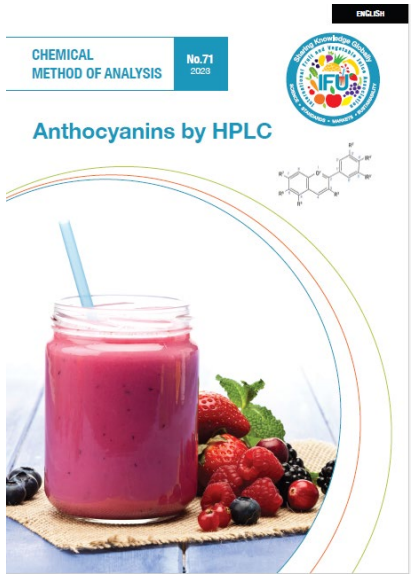
Revisions:

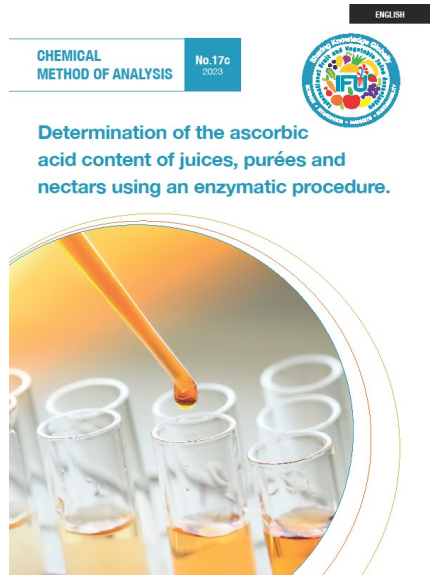
- IFU 8 (2017): Soluble solids
- IFU 81 (2014) provisional. Det. of Ergosterol
- IFU 82 (2016): provisional. Det. of Nitrate
- IFU R4 (1999): Detection of syrup addition



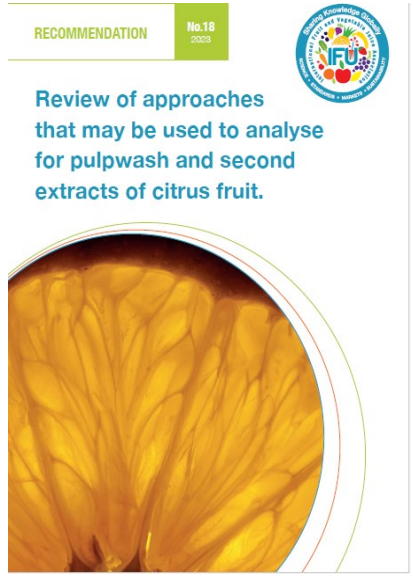
17a (2022)
Nov



71 (2023)
Aug



17c (2023)
Jun



R18 (2023)
Sep

New Developments:

I. NMR det. for specific parameters
II. Cyanide analysis
III. Formol index measurements (automated systems)

Microbiology Working Group

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New developments:

- MM 13: Det & Enum of Acid-tolerant Clostridia.
- MM14 Det of Heat Resistant Mould spores. Reduce analysis time.
- MM15 Det of Yeasts & Moulds (microscopy).
- Recommendations: Stability test for juices and drinks
- List of reference strains

ISO/TC 34
ISO/TC 34/SC 9
Microbiology

Liaison type A fully implemented. IFU experts in 13 Working Groups

Sustainability Working Group

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inability Reports, compiling information from:

USTAINABLE JUICE PLATFORM

environmental impact your Innovations in

Sustainabi

Nutrition Working Group

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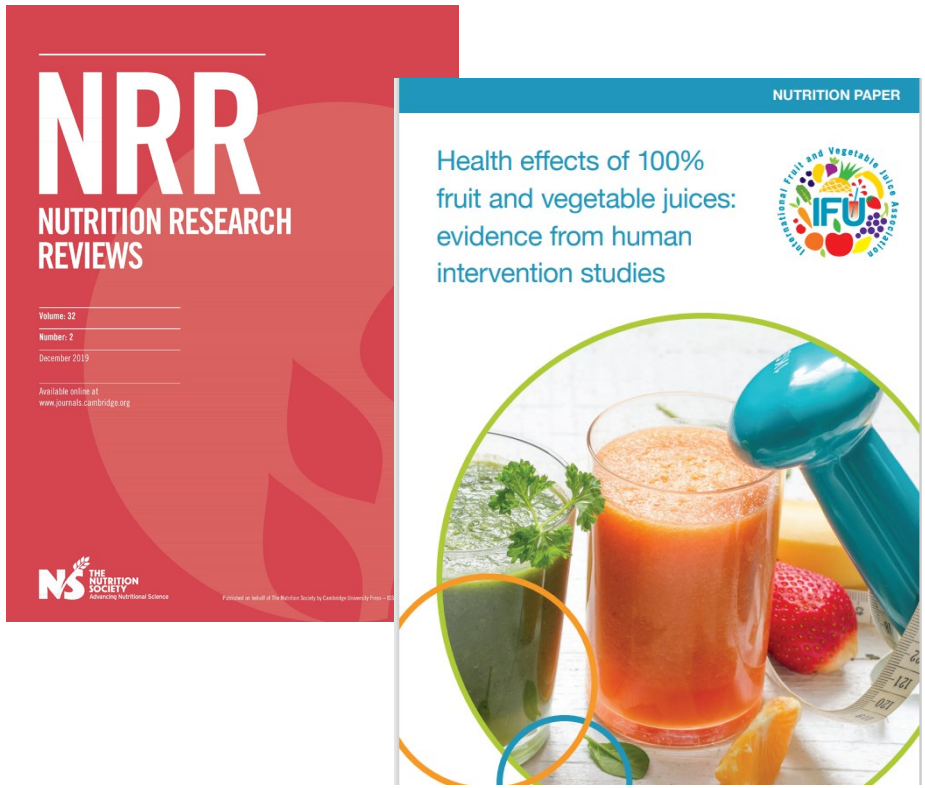

Other activities:

- Follow-up the dietary national recommendations
- IFU Comments to WHO Guideline on carbohydrate intake
- Recommendation on dietary fibres analysis in Fruit juices

Sharing knowledge globally: **Events, IFU University and Reports**

Global Juice Roadshow Brazil

Juice Conference Cape Town, South Africa

Global Juice Roadshow Mexico

Global Juice Roadshow Argentina

IFU Technical Workshop Austria

Juice Summit Belgium

Upcoming Events

	Roadshow 2024: ASIA 20.02.: Cebu/Philippines, 23.02: HCMC/Vietnam ~24-26.04.: Shenzhen/China, 31.05.: Bangkok/Thailand 04.11.: Dubai/UAE
	Technical Workshop in Köln, Germany 18th March 2024 followed by European Beverages Quality Conference
	IFU Juice Conference Bengaluru, India: 27.-29.05.2024

We thank our sponsors for their support:

BioSystems

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In cooperation with

ANUGA FOOD TEC

18.03.2024 – IFU Technical Workshop in Cologne, Germany

19.–22.03.2024 #AnugaFoodTec2024

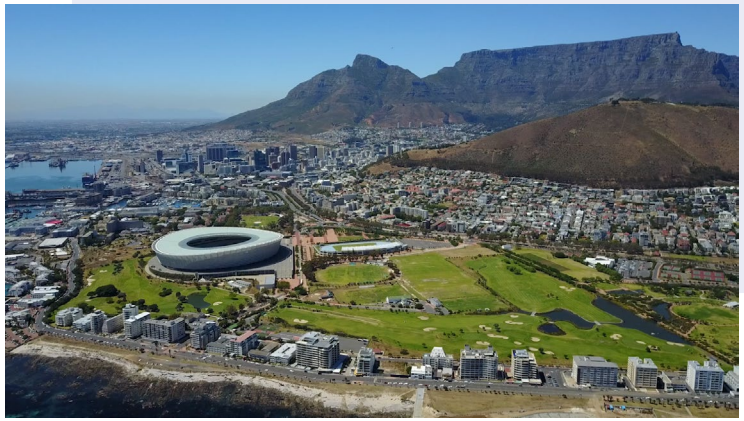
[19.03.2024 European Beverages Quality Conference]

Monday, March 18, 2024 – Congress Center Cologne		
Methods of Analysis		
09:10	Forever PFAS? – Implications for the Juice Industry	Arne Dübecke, Head of Global Center of Excellence for Food Fraud, Tentamus Chelab GmbH
09:30	Automated Formol Number by photometry, a safe and faster alternative	Merce Boix, Business Development Manager, BioSystems
09:50	Simplified sample preparations for D-threo-iso citric acid and total sulfite in fruit juices	Prof Dr Thomas Hektor, Director R&D, R-Biopharm
10:10	Ensuring Authenticity in Orange Juice Production - How to verify conformity?	Markus Jungen, Technical Manager, SGF
Trends & Technologies		
11:15	Detection of Adulteration Using FT-IR	Nur Altug, Head of Analytical Science and Regulatory, Doehler
11:45	Fast-tracking Antioxidant Capacity Analysis: Expanding Horizons in Juice Industry Monitoring	Henar Muñoz Cimadevilla, CEO, BQC Redox Technologies
12:05	Innovation in Quality Controls: Non-invasive monitoring for fluid detection.	Nerea López, Project Manager, Tecnalia
12:25	The Four Dimensions of Fruit Juice Processing: Recent Advances of the Horizon2020 HiStabJuice Project	Hassan Zia, Research Scientist, GfL and HiStab Juice Project
Nutrition & Legislation		
14:00	Industry 4.0: the Future of Food Safety & Quality	Guillaume Dancoisne, EMEA Augmented Diagnostics Business Development Manager, bioMérieux
14:20	Artificial Intelligence in Juice Processing	Pierre Volschenk, Business Systems Analyst, Summerpride
14:40	Updates on the Nutritional strategy in Germany	Judith Hausner, Regulatory Head, VdF
15:00	New developments in the AIJN Code of Practice	John Collins, Chair of Expert Group, AIJN
15:20	Q&A	
Sustainability		
16:00	Carbon footprint calculation in the Argentinean lemon juice production	Patricia Garolera De Nucci, Engineering & Agroindustrial Processes, EEAOC
16:20	Sustainable Juice Platform: sustainability examples to inspire	Athanasios Mandis, CEO and Chair, De la Tierra
16:40	Endolysine produced by virus to treat bacterial infections in crops	Paloma Juarez, Project Manager, AINIA
17:00	Q&A	

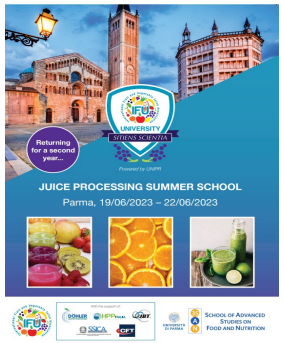
IFU JUICE CONFERENCE

May 27-29, 2024
Bengaluru, INDIA

Day	Activity
Monday May 27	Commercial-technical Plant visit for Non-Indian participants: Jain Farm Fresh in Chittoor, focusing on mango processing Casual Welcome Dinner
Tuesday May 28	Conference Day 1 with Gala Dinner
Wednesday May 29	Conference Day 2 with session for commercial 1:1 meetings
Thursday May 30	Optional sightseeing trips (Kabini River, Mysore Palace) before or after the Juice Conference OR: Travel to Bangkok, Thailand to visit THAIFEX Anuga Asia (Roadshow on Friday)



Upcoming Events

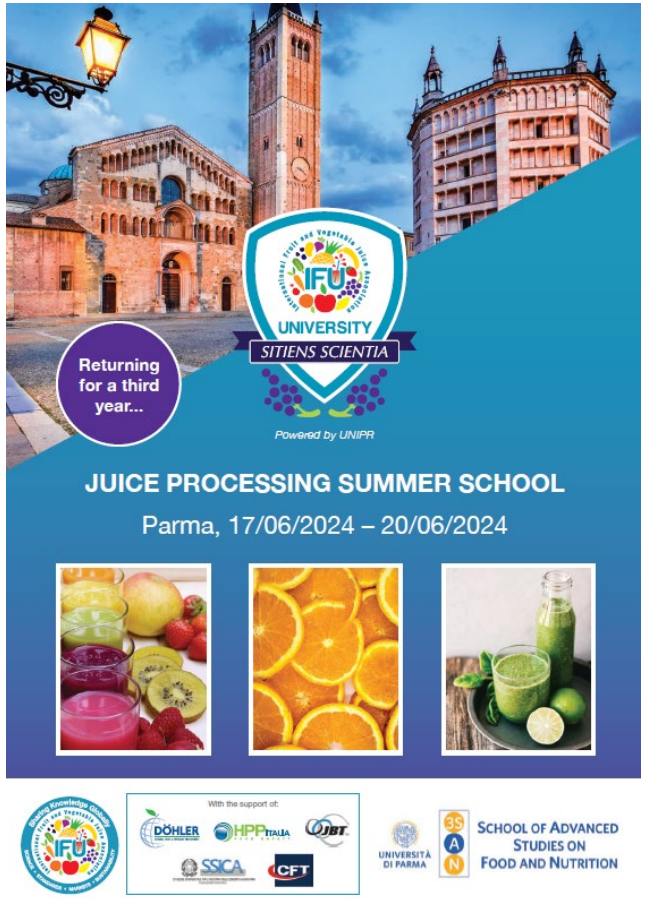


IFU University Summer Processing School
Parma, Italy
June 17th -20th 2024

JUICE SUMMIT
powered by AIJN, IFU, SGF

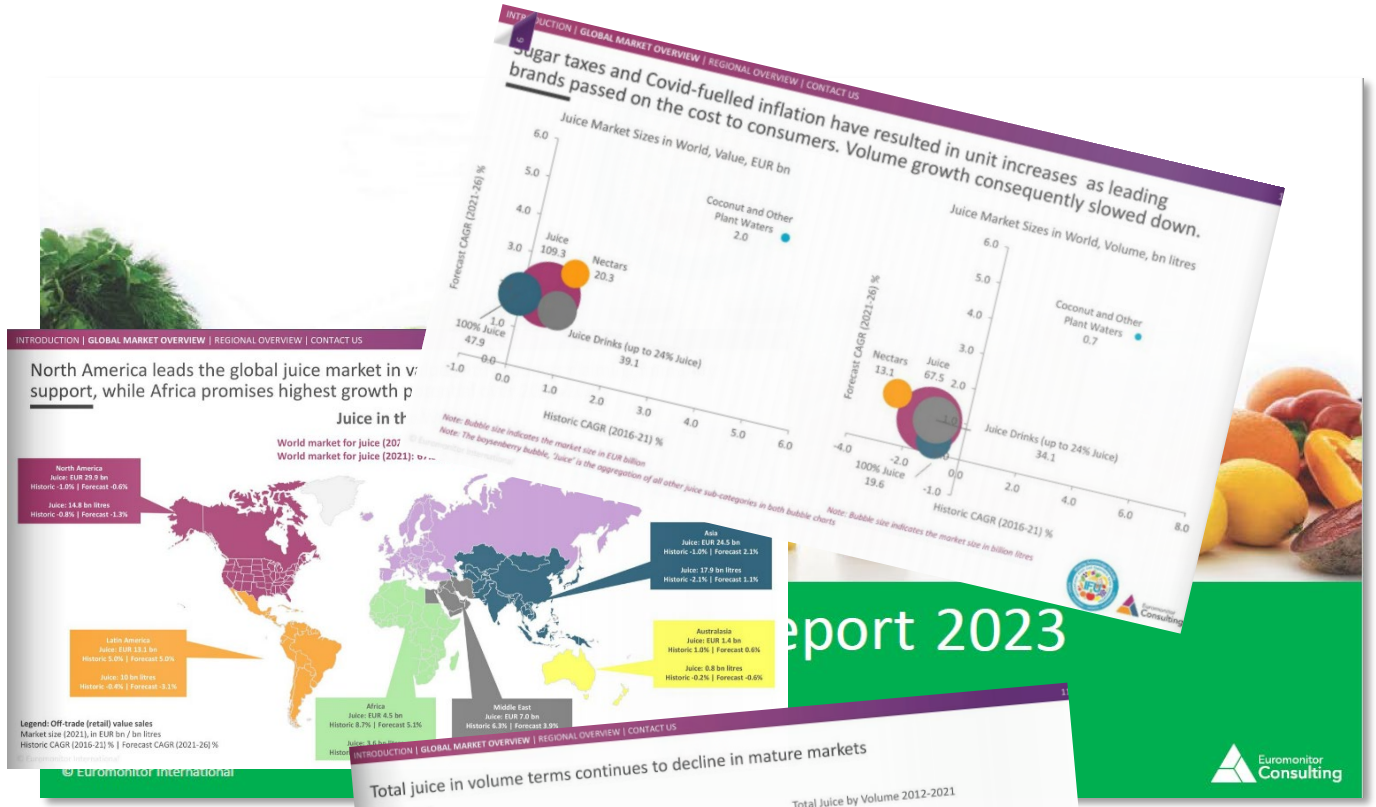
Juice Summit Antwerp, Belgium
16th & 17th October 2024

IFU University - Mission



To bring valuable knowledge from IFU, University and Industry professionals to the juice Community, supplying a complete overview of the science behind high quality juice processing.

Reports



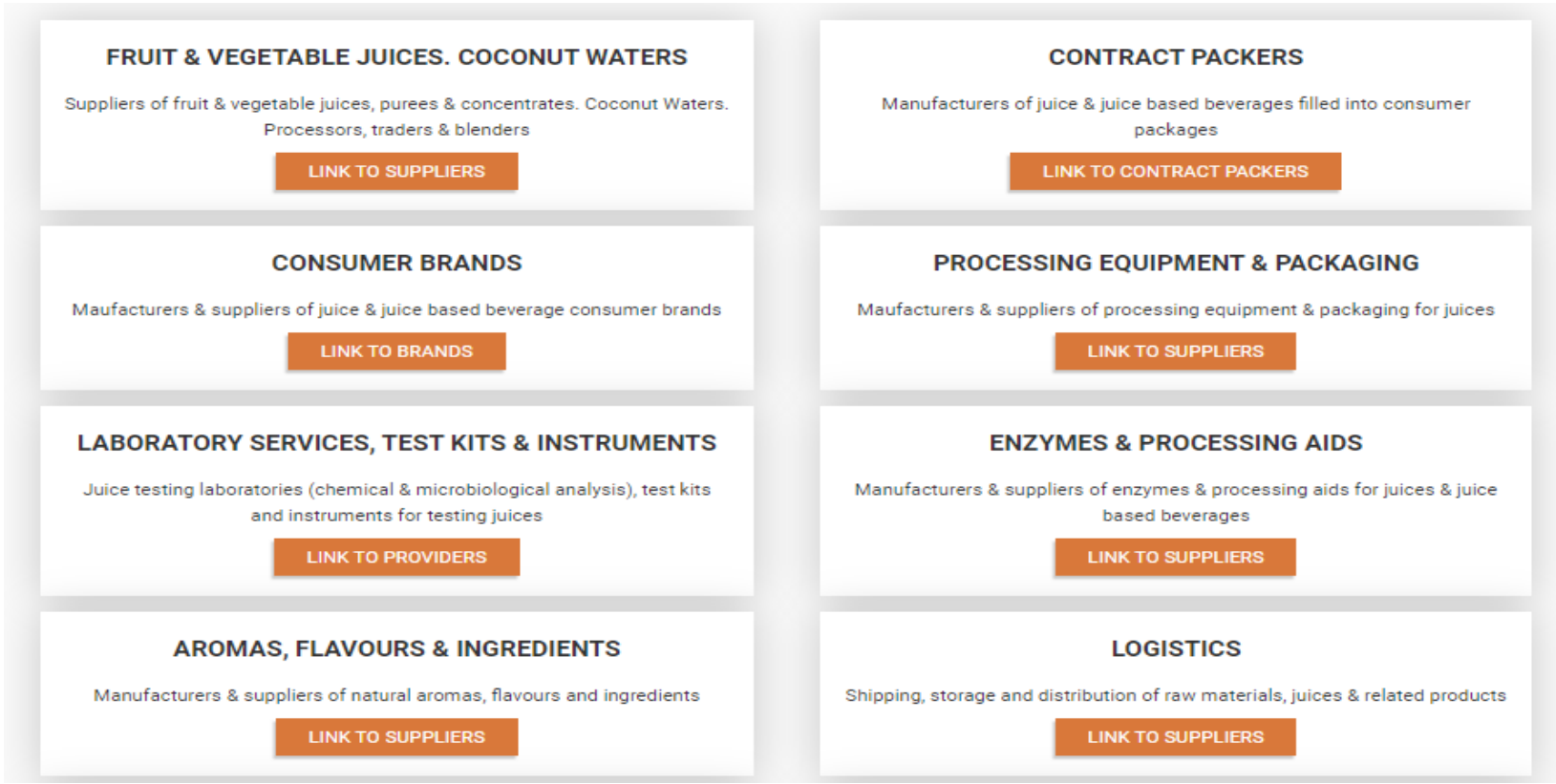
Depending on membership status: 12 to 59 pages

In 2023, IFU … unications regarding cr… egulatory aspects … istry

New benefits for our members in **2024**

IFU Global Suppliers and Services Directory

- List of members, their services & contact details.
- Open access to public via IFU Website.



Corporate membership

Member Fee & Benefits	Membership Category		
	Executive	Premier	Strategic Partner
Member & License Fee (per year)	€2,420	€4,400	€13,990
Votes	1	3	9
Best Practice guidance, Recommendations & e-learning videos	Y	Y	Y
Methods of analysis	Y	Y	Y
Max number of employees registered for access to resources	3	10	Unlimited
Global Juice Market Report information available[1]	Level 2	Level 3	Level 4
Free Roadshow tickets	1	2	4
Free Workshop tickets	N	2	4
Participation in IFU Commission meetings	Y	Y	Y
Free Juice Conference ticket[2]	-	1	2
Sponsorship discount[3]	10%	20%	30%
Events[4] and Service discounts[5]	Y	Y	Y

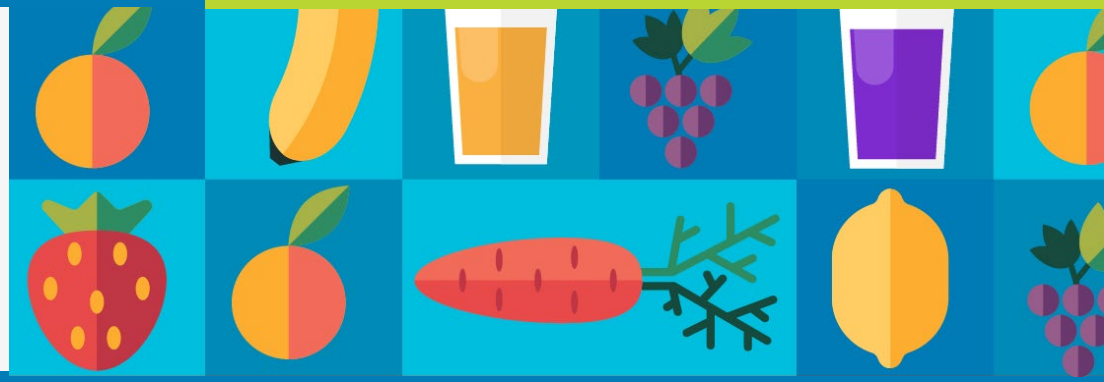
Service Discounts

- 10 % discount on the base price of all services of GfL Gesellschaft für Lebensmittel-Forschung mbH. Please contact: info@gfl-berlin.com
- 10% Discount at Eurofins, Nantes on fruit juice related analytical services. Please contact: beverage.aroma@eurofinsfr.com

until March 31!

[3] Except Juice Summit

Thank you!



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