Water Ices standard of identity

The information below is meant to be educational. Please consult 21CFR135.160 for complete standard of identity.

Requirements to be called a water ice:

• Does not need to be pasteurized
• At least 6lbs/gal finished product
  o Usually around 50-60% overrun
• Minimum titratable acidity of 0.35 percent (calculated as lactic acid)
  o Only if it’s a fruit flavor
• Flavoring requirements (Percentages are by weight of single strength juice)
  o At least 2% citrus fruit or juice
  o At least 6% berry fruit or juice
  o At least 10% other fruit or fruit juices
  o Juices may be reconstituted
• Egg whites may be added
• May not add milk ingredients