

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