

Patulin in Apple Juice Products 2 September 2021

- Patulin is a mycotoxin which can develop in apples on the tree and can be found in whole fruit and apple products.
- If consumed in high levels Patulin can cause stomach upsets, indigestion and discomfort.
- To prevent the presence of Patulin, growers and manufacturers of apple juice products implement Good Agricultural Practices (GAP) and Good Manufacturing Practices (GMP) which minimises the risk of contamination in juice and other apple products.
- Through the Australian Beverages Council's dedicated juice division – Juice Australia, juice manufacturing members conduct routine testing of Patulin in juice products to monitor levels and ensure there is no risk to consumers' health and safety.
- Food Standards Australia New Zealand (FSANZ) is the government body which sets limits for contaminants in food for sale when it has been determined that there is a potential risk to public health and safety if the prescribed limits are exceeded.
- There is currently no limit for patulin set in the Food Standards Code (FSC).
- Juice Australia juice processing members adhere to the Codex Alimentarius action level of 50 µg/kg (litre of juice) for Patulin in the final product.
- Juice Australia Members who import concentrated apple juice ingredients request each supplier to provide a certificate of analysis including patulin testing.
- The Beverages Council and Juice Australia has developed a guidance document, in consultation with FSANZ, to support processors and their suppliers in preventing Patulin contamination.
- A Fact Sheet on Patulin can be found [here](#).

For additional information please contact the Beverages Council at info@ausbev.org or +61 2 9698 1122.