

**MINISTER OF AGRICULTURE OF THE REPUBLIC OF LITHUANIA**

**ORDER  
ON AMENDMENT OF ORDER NO 3D-322 OF 5 AUGUST 2003 OF THE MINISTER OF  
AGRICULTURE OF THE REPUBLIC OF LITHUANIA ‘ON APPROVAL OF THE  
TECHNICAL REGULATION FOR THE DESCRIPTION, PRODUCTION AND  
COMMERCIAL PRESENTATION OF ALCOHOLIC COCKTAILS’**

No 3D- of [date] [month] 2025  
Vilnius

I hereby amend Order No 3D-322 of 5 August 2003 of the Minister of Agriculture of the Republic of Lithuania ‘On Approval of the Technical Regulation for the Description, Production and Commercial Presentation of Alcoholic Cocktails’ and recast it as follows:

**‘MINISTER FOR AGRICULTURE OF THE REPUBLIC OF LITHUANIA**

**ORDER  
ON APPROVAL OF THE TECHNICAL REGULATION FOR THE DESCRIPTION,  
PRODUCTION AND COMMERCIAL PRESENTATION OF ALCOHOLIC COCKTAILS**

Pursuant to Article 9(3)(1) and (2) of the Republic of Lithuania Law on Food, and in order to regulate the description and quality requirements of alcoholic cocktails and to lay down requirements for the commercial presentation of alcoholic cocktails,

I hereby approve the Technical Regulation for the Description, Production and Commercial Presentation of Alcoholic Cocktails (as annexed).’

Minister of Agriculture

APPROVED by  
by Order No 3D-322 of the Minister  
for Agriculture of the Republic of  
Lithuania of 5 August 2003  
(Wording as per Order No 3D- of  
[date] [month] 2025 of the Minister of  
Agriculture of the Republic of  
Lithuania)

## **TECHNICAL REGULATION FOR THE DESCRIPTION, PRODUCTION AND COMMERCIAL PRESENTATION OF ALCOHOLIC COCKTAILS**

### **SECTION I GENERAL PROVISIONS**

1. The Technical Regulation for the Description, Production and Commercial Presentation of Alcoholic Cocktails (hereinafter referred to as the regulation) complies with the requirements of Directive EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services.

2. The regulation establishes the general requirements for the description, production and presentation of alcoholic cocktails. The provisions of the regulation shall be mandatory for all enterprises of the Republic of Lithuania engaged in the production and sale of the alcoholic cocktails defined in this regulation (except for cases where the alcoholic cocktails are produced in public catering establishments and sold for immediate consumption on the premises of the public catering establishment). Following the principle of mutual recognition, any goods lawfully marketed in another Member State of the European Union or in Turkey, or originating and lawfully marketed in a Member State of the European Free Trade Association (EFTA) that is a contracting party to the European Economic Area (EEA) Agreement, shall be deemed to be compatible with this regulation. The application of this regulation shall be subject to the provisions laid down in Regulation (EU) 2019/515 of 19 March 2019 on the mutual recognition of goods lawfully marketed in another Member State and repealing Regulation (EC) No 764/2008.

3. Alcoholic cocktails do not include cocktails classified as other alcoholic beverage groups – fruit and/or berry wine cocktails, aromatised wine cocktails, beer cocktails and other cocktails regulated by special legislation.

## SECTION II

### DEFINITIONS

4. **‘Semi-finished alcoholic drink’** means any alcoholic beverage made in accordance with the requirements of legislation regulating the production of that beverage, but not intended for direct human consumption and not bottled in commercial containers.

5. **‘Alcoholic cocktail mix production’** means the technological process in which a cocktail mix is prepared from the individual ingredients specified in the formula document.

6. **‘Alcoholic cocktail mix correction’** means the extra addition of ingredients specified in the formula document to an alcoholic cocktail mix after detecting deviations in physical or chemical properties.

7. **‘Semi-finished alcoholic cocktail’** (hereinafter referred to as a ‘semi-finished’) means an unfinished product obtained at any stage of the production of an alcoholic cocktail, from the production of the mix to bottling.

8. **‘Alcoholic cocktail’** (hereinafter referred to as a ‘cocktail’) means a mixture of spirits and/or ethyl alcohol of agricultural origin with other alcoholic beverages, water, juice or other raw materials permitted for use in the production of alcoholic beverages, containing more than 1.2% but less than 15% ethyl alcohol by volume.

9. **‘Alcoholic cocktail with naturally fermented alcohol’** means any alcoholic cocktail in which ethyl alcohol from naturally fermented alcoholic beverages accounts for 25% or more of the total amount of ethyl alcohol in the cocktail.

10. **‘Carbonated alcoholic cocktail’** means an alcoholic beverage that is made by adding carbon dioxide to an alcoholic cocktail, containing more than 1.2% but less than 15% ethyl alcohol by volume and with a gauge pressure of at least 150 kPa at a temperature of 20 °C.

11. **‘Carbonated alcoholic cocktail with naturally fermented alcohol’** means any carbonated alcoholic cocktail in which ethyl alcohol from naturally fermented alcoholic beverages accounts for 25% or more of the total amount of ethyl alcohol in the cocktail.

12. **‘Reusable non-conforming product’** means an alcoholic liquid obtained in the production of alcoholic cocktails which has properties that do not conform to the requirements for a semi-finished or cocktail, but which can be reused to create a cocktail mix without being processed.

13. **‘Non-alcoholic cocktail’** means a non-carbonated or carbonated cocktail in which the alcohol content has been reduced by permitted methods so that the ethyl alcohol concentration by volume does not exceed 0.5%.

14. **‘Nonconforming product’** means an alcoholic liquid obtained in the production of alcoholic cocktails which has properties that do not conform to the requirements for a semi-finished

or cocktail and which cannot be used to make a cocktail mix. Non-conforming products are to be processed by extracting the ethyl alcohol from it.

15. **‘Ready-made alcoholic cocktail’** means an alcoholic cocktail which is bottled in a commercial container and which has been issued compliance documents.

### SECTION III

#### RAW AND OTHER MATERIALS USED IN PRODUCTION

16. All categories of alcoholic beverages specified in the Groups, Subgroups and/or Categories of Alcoholic Beverages approved by Order No 329 of 30 August 2002 of the Minister of Agriculture of the Republic of Lithuania ‘On the Classification of Alcoholic Beverages’ may be used in the production of **cocktails**. Semi-finished alcoholic beverages and/or alcoholic beverages are used to make cocktails.

17. Only rectified ethyl alcohol of agricultural origin may be used in the production of cocktails.

18. All raw and other materials used in the production of cocktails must comply with the requirements of the legislation and regulatory documents in force in the EU and the Republic of Lithuania regarding their composition, quality and origin.

19. Alcoholic beverages produced by mixing beverages belonging to Groups 1, 2 and 3 (beer, wine and fermented beverages), as approved by Order No 329 of 30 November 2002 of the Minister of Agriculture of the Republic of Lithuania fall within the subgroup of fermented beverage mixes and may not be referred to as ‘alcoholic cocktails’.

20. Alcoholic beverages produced by mixing non-alcoholic beverages with beverages belonging to Groups 1, 2 and 3 (beer, wine and fermented beverages), as approved by Order No 329 of 30 November 2002 of the Minister of Agriculture of the Republic of Lithuania fall within the subgroup of fermented and non-alcoholic beverage mixes and may not be referred to as ‘alcoholic cocktails’. Fermented and non-alcoholic beverage mixes may be referred to as ‘beer cocktails’, ‘aromatised wine cocktails’, ‘fruit and/or berry wine cocktails’, ‘fruit and/or berry wine beverages’ or ‘mead beverages’, provided that the beverage meets the requirements set out in legislation regulating the said beverage.

### SECTION IV

#### PRODUCTION TECHNOLOGIES AND PROCESSES

21. Cocktails must be produced in accordance with the provisions of this regulation, the technological instructions and formula documents approved by the enterprise, and the requirements of legislation regulating the handling of food.

22. The following processes are applicable in the production and handling of cocktails:

22.1. receipt and storage of ethyl alcohol, semi-finished alcoholic beverages and other raw materials containing ethyl alcohol;

22.2. receipt and storage of other raw materials and ingredients;

22.3. preparation of water;

22.4. preparation of raw materials and ingredients;

22.5. production of the mix and correction of its quality indicators by adding ingredients;

22.6. clarification, filtration, stabilisation and pasteurisation of the mix (if necessary);

22.7. carbonation (in the production of carbonated cocktails);

22.8. bottling, labelling and presentation;

22.9. packaging in boxes or packages;

22.10. storage until sale;

22.11. transportation.

23. The general production and handling processes used in the production of cocktails – sweetening, mixing, blending, flavouring, colouring, etc. – must comply with the requirements set out in Regulation (EU) 2019/787 of the European Parliament and of the Council of 17 April 2019 on the definition, description, presentation and labelling of spirit drinks, the use of the names of spirit drinks in the presentation and labelling of other foodstuffs, the protection of geographical indications for spirit drinks, the use of ethyl alcohol and distillates of agricultural origin in alcoholic beverages, and repealing Regulation (EC) No 110/2008 and the Technical Regulation for the Production, Handling and Commercial Presentation of Spirit Drinks approved by Order No 3D-139 of 7 April 2003 of the Minister of Agriculture of the Republic of Lithuania ‘On Approval of the Technical Regulation for the Production, Handling and Commercial Presentation of Spirit Drinks’ (hereinafter referred to as the ‘Technical Regulation for the Production, Handling and Commercial Presentation of Spirit Drinks’)

24. Cocktails must be produced in accordance with applicable production technologies and processes, in compliance with the provisions of the regulation and legislation governing food handling. The parameters of each stage of the production and handling process, the equipment used, control and management are determined by the enterprise, but all production and handling processes must be carried out in such a way as to ensure the safety and quality of the beverage. The specific parameters are to be specified in the technology instructions or other regulatory documents.

25. In accordance with the production and accounting rules approved by the enterprise, the enterprise’s responsible persons shall make records in journals and/or other corresponding documents about the receipt and issuance of raw and other materials and the progress of the

production and processing processes, specifying the process parameters, the quantities of raw and other materials used and the product obtained at the end of the process, and other necessary data.

26. All receipt, storage and release operations for ethanol and products, semi-finished products and raw materials containing ethanol are to be performed in compliance with the legislative requirements of the Republic of Lithuania. If a mixture of ethyl alcohol and water is used in the production of cocktails, it is to be prepared in accordance with the requirements specified in the Technical Regulation for the Production, Handling and Commercial Presentation of Spirit Drinks.

27. Other raw and other materials are to be received into the enterprise and stored (warehoused) in accordance with the instructions approved by the manager of the enterprise.

28. The use of water which has been treated in accordance with the Technical Regulation for the Production, Handling and Commercial Presentation of Spirit Drinks or in other permitted ways is recommended for the production of cocktails.

29. Before being used in the production of cocktails, the raw and other materials must be duly prepared in accordance with the instructions approved by the manager of the enterprise or the authorised representative thereof and the established requirements for their preparation. These raw materials include simple syrup, caramel, burnt sugar, juices, infusions, aromatised spirits and other raw materials.

30. The concentration of ethyl alcohol is to be controlled at various stages of production. Any deviations detected in the concentration of ethyl alcohol are to be corrected by adding the calculated amount of ethyl alcohol, semi-finished alcoholic beverage or semi-finished products used in the production of the cocktail, or drinking water.

31. Cocktail mixes are to be prepared using either a batch or flow method. The indicators of the cocktail mixes must be controlled and, if even one indicator does not meet the requirements of the formula document, the mix is to be corrected by adding the missing ingredients. The cocktail mix is to be corrected according to the amount of ethyl alcohol, sugar, acid and/or other indicators specified in the formula document.

32. The clarification and filtration technological processes used in cocktail production depend on the amount and physical and chemical properties of the raw materials used, the specifics of the technology, and the quality of the cocktails. These processes, their combinations, and the materials and equipment used are to be selected by each enterprise according to the product range and production volume, but the materials and processes used must not change the essential properties of the alcoholic beverages used in the production of cocktails – flavour and aroma.

33. Only substances that act mechanically or by absorption, and that can be removed afterwards or whose residue does not pose a health risk to consumers, may be used for clarification.

34. Physical and chemical methods, including pasteurisation and sterile filtration, may be used to improve the stability of the cocktails.

35. Once the compliance of their quality indicators with the requirements of legislation is confirmed by a quality document issued by a certified laboratory, the cocktails are to be bottled in glass, plastic, metal or other containers that are sealed tightly.

## SECTION V

### ALCOHOLIC COCKTAIL QUALITY REQUIREMENTS

36. For each cocktail with a specific name, a formula document must be prepared and approved by the manager of the enterprise. The formula document must specify the amount of raw materials and other ingredients, the organoleptic properties, and physical and chemical properties of the cocktail listed below.

37. The following physical and chemical properties must be specified:

37.1. actual ethyl alcohol concentration (except for non-alcoholic cocktails), % by volume;

37.2. sugar content expressed as invert sugar in g/L;

37.3. titratable acidity in the cocktail, expressed as dominant (malic, tartaric or citric) acid, in g/L;

37.4. expiry date (for cocktails containing less than 10% ethyl alcohol by volume);

37.5. other required (controlled) physical and chemical properties may also be specified.

38. The recommended format for providing the content of ingredients and other components is per 10,000 litres of beverage.

39. Deviations in the physical and chemical properties from those specified in the formula document must not exceed:

39.1. actual ethanol content (excluding non-alcoholic cocktail),  $\pm 0.3\%$ ;

39.2. sugar content expressed as invert sugar,  $\pm 5$  g/L;

39.3. titratable acidity in the cocktail, expressed as dominant (malic, tartaric or citric) acid,  $\pm 0.5$  g/L.

40. The deviations specified in item 39 of the regulation are not allowed where a permissible range is given. The deviations specified in item 39 of the regulation must be applied without exceeding the deviations of the testing methods used to determine the said indicators.

41. Organoleptic properties are to be specified in accordance with item 44.1 of this regulation.

42. The quantity of cocktails in the package must comply with the requirements of the Technical Regulation for Pre-packaged Goods and Measuring Containers approved by Order No 4-

594 of 25 September 2015 of the Minister of Agriculture of the Republic of Lithuania ‘On Approval of the Technical Regulation for Pre-packaged Goods and Measuring Containers’.

43. The production of cocktails is to be inspected in accordance with the relevant requirements specified in this regulation. Comprehensive instructions for the inspection of the quality of raw materials, their components, materials, semi-finished products and cocktails are to be drawn up in each enterprise and approved by the manager of the enterprise or the authorised representative thereof.

44. The organoleptic properties of cocktails are to be evaluated according to a 10-point system:

44.1. organoleptic properties of cocktails and their scoring:

Properties	Description	Scoring	Comment
1. Clarity (only for clear cocktails) and colour	1.1. liquid clear; colour is bright and typical for the product; no sediment or admixtures; has characteristic lustre;  1.2. liquid clear; colour is typical for the product; no sediment or admixtures; without characteristic lustre; 1.3. liquid clear; no sediment or admixtures; colour not very bright; but with characteristic lustre; 1.4. liquid cloudy; colour not characteristic of the product.	1.9–2.0 (very good)  1.7–1.8 (good)  1.5–1.6 (satisfactory)  <1.5 (poor)	reject
2. Smell	2.1. typical for the product; clearly noticeable;  2.2. typical for the product; noticeable; 2.3. typical for the product; not very noticeable; 2.4. not typical for the product; has an unusual and unpleasant smell.	3.6-4.0 (very good) 3.0-3.5 (good) 2.5-2.9 (satisfactory) <2.5 (poor)	reject
3. Flavour	3.1. harmonious, coordinated, typical for the product; 3.2. good, pure, typical for the product; 3.3. typical for the product but poorly expressed; 3.4. not typical for the product; has unusual undertones.	3.6-4.0 (very good)  3.0-3.5 (good) 2.5-2.9 (satisfactory) <2.5 (poor)	reject

44.2. the overall rating is obtained by adding up the scores for the individual organoleptic properties:

Score	Total points		Evaluation conditions
	clear cocktails	opaque cocktails	
Very good	9.1–10	7.2–8.0	All properties scored as very good
Good	7.7–9.0	6.0–7.1	Properties scored as very good or good
Satisfactory	6.6–7.6	5.0–5.9	Properties scored as very good, good or satisfactory
Poor	Less than 6.6	Less than 5.0	One or more properties scored as poor

## SECTION VI

### COMMERCIAL PRESENTATION

45. Cocktails may be stored for sale and sold to consumers if they meet the requirements of this regulation, the formula documents, and other legislation and regulatory documents of the Republic of Lithuania.

46. Cocktails supplied for human consumption and attributed to one of the categories must conform to the requirements established for their category.

47. Cocktails must be labelled in accordance with the requirements of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/205/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004, with all amendments, Lithuanian hygienic norm HN 119:2014 ‘Food Labelling’ approved by Order No 677 of 24 December 2002 of the Minister of Health of the Republic of Lithuania ‘On Approval of Lithuanian hygienic norm HN 119:2014 “Food Labelling”’, other legislation regulating the labelling of alcoholic beverages, and the requirements of this regulation.

48. The information provided on cocktail labels or in any other way, in addition to the requirements set out in the legislation referred to in item 47 of the regulation, must additionally specify:

48.1. the cocktail category in accordance with items 8–11, 13 of the regulation;

48.2. a list of ingredients in descending order of quantity;

48.3. all words in the category description must be presented in the same font, size and colour and in the same place;

48.4. a cocktail cannot be named after another category of alcoholic beverages specified in the groups, subgroups and categories of alcoholic beverages;

48.5. the following may be used in the composite name of a cocktail:

48.5.1. the name of a category of spirit drink, provided that the entire ethyl alcohol content of such a cocktail is derived solely from the spirit drink specified in the name;

48.5.2. the indication 'alcoholic cocktail with...', followed by the name of the category of naturally fermented beverage used to produce the cocktail, provided that the amount of ethyl alcohol added to the composition of such a cocktail with the beverage specified in the name constitutes at least 25% of the total amount of ethyl alcohol in the cocktail.

## **SECTION VII FINAL PROVISIONS**

49. Each batch of cocktails produced and sold in the Republic of Lithuania must have documents confirming compliance issued by a laboratory approved by the State Food and Veterinary Service. The List of Laboratories Authorised to Issue Documents Confirming the Conformity of Alcohol Products is approved by Order No B1-617 of 30 June 2004 of the Director of the State Food and Veterinary Service 'On Approval of the List of Laboratories Authorised to Issue Documents Confirming the Conformity of Alcohol Products'.

50. Documents confirming compliance must be drawn up in accordance with the requirements for drawing up documents confirming compliance of alcohol products, issued and processed in accordance with the Rules for Issuing Documents Confirming Compliance of Alcohol Products Applicable to the Sale, Storage and Transportation of Alcohol Products approved by Order No B1-96 of 7 February 2008 of the Director of the State Food and Veterinary Service 'On approval of the Rules for Issuing Documents Confirming Compliance of Alcohol Products Applicable to the Sale, Storage and Transportation of Alcohol Products'.

51. Economic entities that fail to comply with the requirements of this regulation shall be liable in accordance with the procedure established by the legislation of the Republic of Lithuania.

52. In the event of amendments to the legislation referred to in this regulation, the new provisions of this legislation shall apply directly.

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