

Draft
DECREE
of 2025

amending Decree No 248/2018 on the requirements for beverages, brewed vinegar and yeast

Pursuant to § 18(1)(a), (b), (g) and (h) of Act No 110/1997 on food and tobacco products and amending certain related acts, as amended by Act No 306/2000, Act No 274/2003, Act No 316/2004, Act No 139/2014 and Act No 180/2016, the Ministry of Agriculture lays down the following:

Article I

Decree No 248/2018 on the requirements for beverages, fermented vinegar and yeast is amended as follows:

1. At the end of Footnote 1, the following sentence is added on a new line: 'Directive (EU) 2024/1438 of the European Parliament and of the Council of 14 May 2024 amending Council Directives 2001/110/EC relating to honey, 2001/112/EC relating to fruit juices and certain similar products intended for human consumption, 2001/113/EC relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption, and 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption.'

2. Footnotes 2 and 3 read as follows:
 - ²⁾ 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 87/250/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, as amended.
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 of spirit drinks and the use of ethyl alcohol and distilled spirits of agricultural origin in alcoholic beverages, and repealing Regulation (EC) No 110/2008, as amended.
Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012, as amended.
 - ³⁾ Decree No 13/2024 on quality requirements for bottled waters and on the method of their treatment.'

3. § 2(b) reads as follows:

'b) reduced-sugar fruit juice means a product obtained from fruit juice in which the amount of naturally occurring sugars has been reduced by at least 30% using a process authorised under the conditions laid down in Part 3 of Annex 4 to this Decree and that retains all the other essential physical, chemical, organoleptic and nutritional characteristics of the average type of juice of the fruit from which it originates;'

4. Footnote 6 reads as follows:

⁽⁶⁾ § 2(1)(b) of Decree No 187/2023 on requirements for tea, coffee and coffee products.'

5. At the end of § 2(v), the full stop is replaced by a comma and the following Subparagraphs (w) and (x) are added:

'w) reduced-sugar fruit juice from concentrate means a product obtained from fruit juice from concentrate in which the amount of naturally occurring sugars has been reduced by at least 30% by a process meeting the requirements laid down in Part 3 of Annex 4 to this Decree, and that retains all the other essential physical, chemical, organoleptic and nutritional characteristics of the average type of juice of the fruit from which it originates, or a product obtained by diluting concentrated reduced-sugar fruit juice with water;

x) reduced-sugar concentrated fruit juice means product obtained from concentrated fruit juice in which the amount of naturally occurring sugars has been reduced by at least 30% by a process meeting the requirements laid down in Part 3 of Annex 4 to this Decree, and that retains all the other essential physical, chemical, organoleptic and nutritional characteristics of the average type of product, or a product obtained from reduced-sugar fruit juice by physically removing a certain portion of the water content.'

6. In § 3, the words 'concentrates for the preparation of non-alcoholic beverages' are replaced by the words 'beverage concentrates'.

7. In § 4(1), the words 'concentrates for the preparation of non-alcoholic beverages' are replaced by the words 'beverage concentrates' and the words '2 to 6' are replaced by the words '2 to 7'.

8. In § 4(2), the words 'and concentrate for the preparation of non-alcoholic beverages, with the exception of beverage concentrate,' are deleted.

9. In § 4(3), the second sentence is deleted.

10. The following § 4(7) is added:

‘(7) Beverage concentrates shall be labelled as fruit or vegetable beverage concentrates, provided that the beverage obtained after the prescribed reconstitution contains fruit or vegetable juice.’.

11. § 5(1) reads as follows:

‘(1) For beverage concentrates manufactured from two or more fruits or vegetables, a list of the fruits or vegetables used shall be provided near the name of the product in descending order of the quantity used. In the case of products manufactured from three or more fruits or vegetables, the indication of the fruits and vegetables used may be replaced by the words ‘from several fruits’ or ‘from several vegetables’ or a similar designation corresponding to the importance or number of fruits or vegetables used.’.

12. In § 5(2), the word ‘sugars’ is replaced by the words ‘natural sweeteners’.

13. In § 5(3), the words ‘concentrate for the preparation of non-alcoholic beverages’ are replaced by the words ‘beverage concentrate’.

14. § 5(6) reads as follows:

‘(6) For mixtures of fruit juice from concentrate or reduced-sugar fruit juice from concentrate with fruit juice or with reduced-sugar fruit juice, and fruit nectar obtained wholly or partly from one or more concentrated products, the label shall bear the indication “from concentrate” or “from concentrates” or, where applicable, “partly from concentrate” or “partly from concentrates” This indication shall appear close to the name of the product, must stand out well against the background and must be in clearly visible letters.’.

15. In § 6(1), the words ‘and fruit nectar’ are replaced by ‘, fruit nectar, reduced-sugar fruit juice, reduced-sugar fruit juice concentrate and reduced-sugar concentrated fruit juice’.

16. The following § 6(7) and (8) are added:

‘(7) The statement “fruit juices contain only naturally occurring sugars” may appear on the label in the same field of vision as the name of the fruit juice or fruit juice from concentrate.

(8) For a product that is obtained directly from the coconut without pressing the coconut meat, the name “coconut water” may be used as a synonym for coconut juice.’.

17. At the end of § 9(1), the sentence ‘A mixture of vegetable juice and vegetable pulp is permitted in the production of vegetable juice.’ is added.

18. At the end of § 9(2), the sentence 'A mixture of vegetable juice or concentrated vegetable juice with vegetable pulp or concentrated vegetable pulp is permitted in the production of vegetable juice from concentrate.' is added.

19. In § 9(3), the words '(a), (h), (i), (j), (k), (l) and (m)' are replaced by the words '(b), (e), (h), (i), (j), (k), (l), (m), (w) and (x)'.

20. In § 9, the following (5) to (7) are added:

(5) Reduced-sugar fruit juice may be obtained by mixing reduced-sugar fruit juice with fruit juice or fruit pulp.

(6) Reduced-sugar fruit juice from concentrate may be obtained by mixing reduced-sugar fruit juice from concentrate with fruit juice, fruit juice from concentrate, reduced-sugar fruit juice, concentrated fruit pulp or fruit pulp.

(7) If reduced sugar concentrated fruit juice is intended for direct consumption, at least 50% of the water content must be removed.'

21. In the title of Part Three, the word '**CIDR**' is replaced by the word '**CIDER**'.

22. In § 11(a), the words 'fruit juice, other than grape juice, which may be adjusted before fermentation by the addition of water, concentrated grape must or sugar' are replaced by 'fruit juice, other than grape juice or, where applicable, aqueous liquor of dried fruit, which may be adjusted before fermentation by the addition of water, sugar, concentrated grape must or honey'.

23. In § 11(d), the words 'from unfermented fruit juice, except grape juice, or unfermented juice from elderberries, with the addition of alcohol or distillate and sugar' are replaced by the words 'liqueur wine means a fruit beverage produced from unfermented fruit juice, except grape juice, or unfermented juice from elderberries, with the addition of alcohol or distillate and sugar by alcoholic fermentation of juice from elderberries or fruit juice, except grape juice, to which alcohol or distillate and, if applicable, sugar have been added during production;'

24. In § 11(k) and (l), the words 'or spices' are replaced by the words ', propolis or spices'.

25. In § 11(m), the words 'cidr or' are deleted.

26. In § 11(n), the word 'cidr' is replaced by the word 'cider'.

27. At the end of § 11(n), the full stop is replaced by a comma and the following Subparagraphs (o) to (q) are added:

- 'o) select mead means a beverage produced by alcoholic fermentation of bee honey, water and starter culture with the possibility of adding fruit juice, fruit, herbs, herbal extracts, propolis or spices, without the addition of other ingredients;
- p) select cider means cider produced by total or partial alcoholic fermentation of at least 50% of fresh apple juice;
- q) select perry means perry produced by total or partial alcoholic fermentation of at least 50% of fresh pear juice.'

28. In § 12, the words 'cider, perry and dessert mead' are replaced by the words 'cider, perry and mead'.

29. In § 13(1), the word 'cidr' is replaced by 'cider', the word 'dessert' is deleted and the numeral '4' is replaced by '6'.

30. § 13(3) reads as follows:

'(3) Fruit wines and other wines shall be labelled with the name of the type and group. Beverages of the types cider, perry and mead shall be labelled with the name of the group.

31. The following § 13(5) and (6) are added, which, including, Footnote 12 read as follows:

'(5) A beverage produced by primary or secondary alcoholic fermentation of fruit wine in a bottle may be labelled as sparkling fruit wine if the CO₂ content originates only from fermentation. Sparkling fruit wine may be marketed or exported in glass bottles sealed in accordance with Article 57(1) of the Regulation on the protection of designations of origin, geographical indications and traditional terms in the wine sector¹²⁾.

(6) A beverage produced by primary or secondary alcoholic fermentation of mead in a bottle may be labelled as sparkling mead if the CO₂ content originates only from fermentation. Sparkling mead may be placed on the market or exported in glass bottles sealed in accordance with Article 57(1) of the Regulation on the protection of designations of origin, geographical indications and traditional terms in the wine sector.

¹²⁾ Commission Delegated Regulation (EU) 2019/33 of 17 October 2018 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards applications for protection of designations of origin, geographical indications and traditional terms in the wine sector, the objection procedure, restrictions of use, amendments to product specifications, cancellation of protection, and labelling and presentation, as amended.'

32. In § 14 the word 'cidr' is replaced by 'cider'.

33. In § 15(3), the words 'or wholly' are inserted after the word 'partly'.

34. In § 15(5), the words 'dessert mead' are replaced by the words 'beverages of mead type'.

35. In § 16(a), the words 'unprepared hops, prepared hops or hop products⁹⁾' are replaced by the words 'hops, hop products or prepared hop products' and the words '; in the case of flavoured beers, the alcohol content may be increased by the addition of spirit drinks or other alcoholic beverages' are deleted.

Footnote 9 is deleted.

36. At the end of § 16(d), the words ', lactic acid bacteria or a combination thereof' are added.

37. In § 16(g), the words 'or when tapping' are inserted after the word 'bottling'.

38. At the end of § 16(n), the words ', the production of which does not necessarily produce ethanol through the fermentation process' are added.

39. In § 16(q), the words '; the alcohol content of spirits and other alcoholic beverages may not exceed the alcohol content of the original beer' are deleted.

40. In § 16(s), the words ', a mixed beer beverage or an atypical beer beverage' are replaced by the words 'or a mixed beer beverage'.

41. In § 16(u), the words 'for the preparation of non-alcoholic beverages' are replaced by the words 'with water'.

42. § 16(v) reads as follows:

'v) atypical beer means beer with a modified proportion of malt, a modified fermentation method or produced using raw materials completely replacing hops, hop products and prepared hop products;'

43. At the end of § 16(w), the full stop is replaced by a comma and the following Subparagraph (x) is added:

'x) spontaneously fermented beer means beer produced using spontaneous microflora.'

44. The existing text of § 16 becomes Paragraph 1 and the following Paragraph 2 is added:

'(2) For the purposes of this Decree, the following definitions shall also apply:

- a) Hops mean the dried or undried female inflorescences, also called hop heads, of the hop plant *Humulus lupulus* and mechanically processed hops such as hop pellets and hop powders, which contain only the natural parts of the hops;
- b) hop products mean products such as hop extracts or hop essential oils prepared by the physical processing of hops;
- c) processed hop products means products such as isoextracts, isopellets and iso- α -bitter acids, prepared by chemical processing of hops.'

45. In § 17(2), the words 'for beer' are inserted after the word 'may'.

46. In § 18(1)(a), the words 'indicated in percentage by weight' are replaced by 'or a verbal indication, accompanied, where applicable, by a degree symbol or percentage by weight'.

47. At the end of § 18(1)(b), the words 'or a low-alcohol beer-based beverage'.

48. In § 18(1)(e), the word 'light-coloured,' is inserted after the word 'beer'.

49. After § 19 a new § 19a is inserted, which, including the heading, reads as follows:

'§ 19a

Technological requirements

(1) In the case of flavoured, atypical and spontaneously fermented beers, the fermentation process or the use of raw materials may be adjusted in accordance with their definitions.

(2) The alcohol content of flavoured beer may be increased by the addition of spirit drinks or other alcoholic beverages, but the alcohol content originating from spirit drinks and other alcoholic beverages may not exceed the alcohol content of the original beer.'

50. At the end of the text of § 20, the words 'and this information shall be provided on the product label' are added.

51. In § 21(b), the words 'or spirit cooler' are deleted.

52. In § 21(d), the words 'or rum punch' and the words 'or also spirit cooler' are deleted.

53. § 21(f), including Footnotes 13 to 17, reads as follows:

f) other alcoholic beverages, beverages containing more than 1.2% and less than 15% ethanol by volume, excluding egg liqueur pursuant to the Regulation 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 110/2008¹³⁾ (hereinafter the 'Spirit Drinks Regulation'); beer, beer-based drinks, fruit wine, other wine, beverages of the cider, perry and mead types, rice wine, aromatised wine product¹⁴⁾, wine¹⁵⁾, young wine¹⁶⁾ and partially fermented grape must¹⁷⁾.

¹³⁾ Regulation (EU) 2019/787 of the European Parliament and of the Council, as amended.

¹⁴⁾ Article 3 of Regulation (EU) No 251/2014 of the European Parliament and of the Council of 26 February 2014 on the definition, description, presentation, labelling and the protection of geographical indications of aromatised wine products and repealing Council Regulation (EEC) No 1601/91, as amended.

¹⁵⁾ Annex VII Part II Point 1 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007, as amended.

¹⁶⁾ § 15 of Act No 321/2004 on viticulture and wine production and amending certain related acts (the Viticulture and Wine Production Act), as amended.

¹⁷⁾ Annex VII, Part II, point 11 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council, as amended.'

Footnote 10 is deleted.

54. In § 22, the words 'II and III of the Regulation on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks' are replaced by the words 'I and II of the Regulation on spirit drinks and in the register of geographical indications of spirit drinks referred to in Article 22 of Regulation 2024/1143'.

55. § 23(1) reads as follows:

'(1) In addition to the information set out in the Spirit Drinks Regulation, the Regulation on the provision of information to consumers, in the Act and in the Decree on certain methods of labelling foodstuffs, the following shall be stated:

- a) in the case of alcohol for consumption and spirit drinks, the name of the type, for spirit drinks pursuant to § 21(b) to (e), also the name of the group;
- b) in the case of other alcoholic beverages, the name of the type and, where applicable, a descriptive name.'

56. In § 23(4) and in § 24(1), the words ‘the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks’ are replaced by ‘spirit drinks’.

57. In § 23(5), the words ‘the definition, description, presentation, labelling and protection of geographical indications of spirit drinks for “fruit distillate”’ are replaced by ‘spirit drinks for categories 4, 5, 7, 9, 9a, 10, 12, 13a and 13b in Annex I to this Regulation’.

58. § 23(6) and (7), including Footnote 11, are deleted.

59. In Annex 1, Table 1, the words ‘(*Cydonia oblonga* L.)’ are inserted after the word ‘Quince’.

60. In Annex 1, Table 2, the following row is inserted after the row ‘Blackcurrant (*)’:

Coconut (*)	<i>Cocos nucifera</i> L.	4.5
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61. Annex 2 reads as follows:

Classification into groups and subgroups and sensory quality requirements for non-alcoholic beverages and concentrates for their preparation

classification			sensory requirements		
type	group	subgroup	appearance	flavour and aroma	
non-alcoholic beverage	all juices set out in § 2		clear to cloudy; may contain fruit or vegetable pulp or flesh; free of foreign matter except admixtures permitted under this Decree	corresponding to the ingredients used, free of extraneous flavours and odours	
	nectar		clear to cloudy; may contain fruit or vegetable pulp or flesh; free of foreign admixtures		
	brewed tea/ Brewed Tea				
	Ice Tea				
	flavoured non-alcoholic beverage	fruit or vegetable beverage			clear to cloudy; may contain a small amount of sediment, free of foreign matter
			lemonade		
			flavoured mineral water		
flavoured drinking water					
	flavoured spring water				
soda water		clear to sparkly, free of sediments or foreign matter	pure, free of extraneous flavours and odours		
beverage concentrate	fruit or vegetable concentrate		opalescent to cloudy, with a sediment, free of foreign matter	corresponding to the ingredients used, free of extraneous flavours and odours	
	beverage concentrate	syrup	clear to cloudy; may contain a small amount of sediment, free of foreign matter		
		powdered beverage	powders, granules or tablets, free of foreign matter		
	dried fruit or vegetable juice		without foreign admixtures		

62. Annexes 4 to 7 read as follows:

Additional technological requirements for selected non-alcoholic beverages

1. Composition
a) a) The fruit species corresponding to the botanical names referred to in Table 1 of Annex 1 to this Decree shall be used in the preparation of fruit juices, fruit pulps and fruit nectars, and the product name shall indicate the name of the applicable fruit or the common name of the product. For fruit species not included in Table 2 of Annex 1 to this Decree, the correct botanical or common name shall be used.
b) The Brix level of fruit juice means the Brix level of juice obtained from the fruit; it may not be modified except by blending with the juice of the same species of fruit.
c) The minimum Brix level stipulated in Table 1 of Annex 1 to this Decree for diluted fruit juice and diluted fruit pulp is exclusive of the soluble solids of any added optional ingredients and additives.
2. Permitted ingredients
a) Only the following ingredients may be added to the products set out in § 2(b), (e), (h), (i), (j), (k), (l), (m), (w) and (x):
<ul style="list-style-type: none"> - vitamins and minerals permitted by Regulation (EC) No 1925/2006 of the European Parliament and of the Council on the addition of vitamins and minerals and of certain other substances to foods; - food additives permitted by Regulation (EC) No 1333/2008; however, sweeteners may not be used in the manufacture of the products set out in § 2(b), (e), (h), (i), (j), (k), (l), (m), (w) and (x), with the exception of fruit nectars; <p>and also</p> <ul style="list-style-type: none"> - in the case of the products set out in § 2(b), (e), (h), (i), (j), (k), (l), (m), (w) and (x), for the modification of sour taste: lemon juice or lime juice or concentrated lemon juice or lime juice up to 3 g per litre of juice, expressed as anhydrous citric acid. - in the case of reduced-sugar fruit juice and fruit juice from reduced-sugar concentrate: water, to the extent strictly necessary to compensate for water loss as a result of the sugar-reducing process <ul style="list-style-type: none"> —in the case of fruit and vegetable juices, fruit and vegetable juices from concentrate, concentrated fruit and vegetable juices, reduced-sugar fruit juices, reduced-sugar fruit juices from concentrate and reduced-sugar concentrated fruit juices: returned flavour, flesh and cells; - in the case of grape juice: the returned salts of tartaric acid; - in the case of fruit and vegetable nectars: restored flavour, flesh and cells; sugars or honey up to a maximum of 20 % of the total weight of the finished products set out in Annex 1 to this Decree, Table 1 of Part I, 15% of the total weight of the finished products set out in Annex 1 to this Decree, Table 1 of Part II and 10 % of the total weight of the finished products set out in Annex 1 to this Decree, Table 1 of Part III; or sweeteners.
b) A claim stating that sugars have not been added to fruit nectar, and any claim likely to have the same meaning for the consumer, may only be made where the product does not contain any added mono- or disaccharides or any other food used for its sweetening

properties, including sweeteners as defined in Regulation (EC) No 1333/2008. If such a claim is made, the following must also appear on the label: 'contains naturally occurring sugars'.

c) For tomato juice and tomato juice from concentrate, edible salt, spices and aromatic herbs may be used.

3. Permitted processing methods and substances

Only the following processing methods may be used for and only the following substances may be added to the products set out in § 2(b), (e), (h), (i), (j), (k), (l), (m), (w) and (x):

- mechanical means of separation;
- the usual physical processes, including in-line water extraction (diffusion) of the edible part of fruits other than grapes for the manufacture of concentrated fruit juices, provided that the fruit juices thus obtained comply with § 2(e) and (i);
- for grape juice, where sulphitation with sulphur dioxide of the grapes has been used, desulphitation by physical means is authorised, provided that the total quantity of SO₂ present in the final product does not exceed 10 mg/l;
- enzymatic products: pectinases (for breakdown of pectin), proteinases (for breakdown of proteins) and amylases (for breakdown of starch) meeting the requirements of Regulation (EC) No 1332/2008 of the European Parliament and of the Council on food enzymes;
- edible gelatine;
- tannins;
- colloidal silica;
- activated carbon;
- nitrogen;
- bentonite as an adsorbent clay;
- chemically inert filtration adjuvant and precipitation agents (e.g. perlite, washed diatomite, cellulose, insoluble polyamide, polyvinylpolypyrrolidone, polystyrene), which comply with Regulation (EC) No 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food;
- chemically inert auxiliary adsorbents that comply with Regulation (EC) No 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food and which are used to reduce the content of limonoids and naringin in citrus juice without significantly affecting the content of limonoid glycosides, acids, sugars (including oligosaccharides) or minerals;
- plant-based proteins from wheat, peas, potatoes or sunflower seeds used for clarification.
- Only in the case of reduced-sugar fruit juice, reduced-sugar fruit juice from concentrate and reduced-sugar concentrated fruit juice: processes to reduce the amount of naturally occurring sugars, provided that all other essential physical, chemical, organoleptic and nutritional characteristics of the average type of juice of the fruit from which it comes are preserved, namely membrane filtration and yeast fermentation.
 - in addition, spices, herbs and edible salt if their quantity does not exceed 3% by weight of the foodstuff in the production of vegetable juice.

4. Raw materials

Fruit – all species of fruits. The fruit shall be healthy, sufficiently mature and fresh or preserved by physical means or by processing in accordance with European Union

regulations, including post-harvest processing.

Fruit pulp – a fermentable but unfermented product obtained by suitable physical processes such as sieving, crushing or grinding the edible part of whole or peeled fruit without removing the juice.

Concentrated fruit pulp – a product obtained from fruit pulp by the physical removal of a specific proportion of its water content. Concentrated fruit pulp may have restored flavour that is obtained by suitable physical means, as defined in point 3, second indent, and recovered from the same species of fruit.

Aroma – without prejudice to Regulation (EC) No 1334/2008 of the European Parliament and of the Council, flavours for restoration are obtained during the processing of the fruit by applying suitable physical processes. These physical processes may be applied to retain, preserve or stabilise the flavour quality and include in particular pressing, extraction, leaching, filtration, adsorption, evaporation, fractionation and concentration.

Flavour is obtained from the edible parts of the fruit; however, it could also be cold-pressed oil from citrus peel and compounds from stones.

Sugars – products pursuant to the Decree on requirements for natural sweeteners, foodstuffs with sweetening effects, confectionery, cocoa beans, cocoa and chocolate products and honey, plus fructose syrup and sugars derived from fruit.

Honey – a product pursuant to the Decree on requirements for natural sweeteners, foods with sweetening properties, confectionery, cocoa beans, cocoa and chocolate products, and honey.

Flesh or cells – the products obtained from the edible parts of fruit of the same species without removing the juice. In the case of citrus fruit, flesh or cells are the juice sacs obtained from the endocarp.

Quality requirements for fruit wines, other wines, cider, perry and mead

Table 1
Sensory requirements

	appearance	colour	aroma and flavour
fruit wines and other wines, except malt wines	clear and sparkly	corresponding to the juice of the fruit used	harmonious and, in the case of spiced dessert wines, influenced by the spices used
dessert mead and malt wines	clear and sparkly, opalescence is permissible	reddish brown	harmonious
the group of mead and select mead	clear and sparkly, opalescence and yeast sediment is permissible	corresponding to the type of honey and other ingredients used	harmonious
rice wine	clear and sparkly	corresponding to the ingredients used	harmonious, determined by the raw materials used

Table 2
Chemical requirements

type	Ethanol content in % by volume	Volatile acid content in g/l not exceeding	sugar content in g/l	Sugar-free extract in g/l
table fruit wine	not less than 10	1.3	not more than 20	x
semi-sweet fruit wine	not less than 11	1.3	more than 20, not more than 90	x
dessert fruit wine	not less than 14	1.3	more than 80	x
dessert spicy fruit wine	not less than 14	1.3	x	x
liqueur fruit wine	not more than 20	1.7	x	x
sparkling fruit wine	not more than 12	1.3	x	x
cider and perry	not less than 1.2 and not exceeding 8.5	1.4	x	x

malt wine	not less than 13.5	1.3	55, +/-5 deviation	x
herbal wine	not less than 14	1.7	not more than 120	x
dessert mead	not less than 10	1.6	not less than 40	x
the group of mead and select mead	not less than 11	1.6	x	not less than 20
rice wine	not less than 10	x	x	x

Table 3

Quantity of fruit juice in fruit wines from one fruit

fruit wine	fruit	quantity of fruit juice in litres per 1 000 l of the product, not less than
currant wine	currants	300
cherry wine	cherries	700
sour cherry wine	sour cherries	550
apple wine	apples	600
pear wine	pears	800
rose hip wine	rose hips	700
bilberry wine	bilberries	500

Classification of fruit wines, other wines, cider, perry and mead into types and groups

type	group
fruit wines	table
	semi-sweet
	dessert
	spicy dessert
	sparkling
	liqueur
other wines	herbal
	malt
	rice wine
cider	cider
	select cider
perry	perry
	select perry
mead	mead
	select mead
	dessert mead with added alcohol
	dessert mead with added sugar
	dessert mead with added wine
dessert mead with added (a combination of the above ingredients is specified)	

Classification of beer and beer-based beverages into types and groups

type	group
beer	table
	draught
	lager
	full
	strong
	low-alcohol
	non-alcoholic
	atypical
	spontaneously fermented
beer-based beverage	fermented malt beverage
	mixed beverage from beer

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63. Table 1 in Annex 8 reads as follows:

'Table 1

Indicator*)		Beer								Beer-based beverage	
		non-alcoholic	low-alcohol***)	table	draught	lager	full	strong	atypical spontaneously fermented	fermented malt beverage	mixed beverage from beer
actual fermentation in %	dark beers bottom-fermented	not specified		min. 45			-	min. 45	min. 45	not specified	not specified
	other beers bottom-fermented	not specified		min. 50			-	min. 50			
	top-fermented beers	not specified		min. 50		-	min. 50				
alcohol in % vol.		max. 0.5	more than 0.5 max. 1.2	more than 1.2				more than 1.2		from brewing technology only	
original wort extract in % by wt. **)		not specified		max. 6	7 to 10	11 to 12	11 to 12	min. 13	not specified	not specified	not specified

*) Except in the indication of alcohol content, the absolute value of the positive and negative error of 10% relative shall be tolerable for indications in quantitative units of the original wort extract and nutritional value on the packaging unless stated that these are average values.

**) The content of the original wort extract, determined using the great Balling formula, shall be assessed according to the value rounded down to a whole number.

***) For beers with alcohol content up to and including 1.2 % vol., an absolute value of positive and negative deviation of 0.3 % vol. from the declared value is permissible.'

Article II
Transitional provisions

Foodstuffs placed on the market or labelled prior to the effective date of this Decree that comply with the requirements of Decree No 248/2018, as amended before the effective date of this Decree, may be sold until stocks are exhausted.

Article III
Technical regulation

This Decree was notified in accordance with 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.

Article IV
Effective date

This Decree enters into effect on 14 June 2026.

Minister of Agriculture: