

## Consumer Resources

### Frozen Concentrate Orange Juice (FCOJ)

Frozen concentrate orange juice (FCOJ) is the end product of removing the water content from fresh juice. The liquid left behind is extremely concentrated and of a much smaller volume. To facilitate storage and transportation it is frozen.

When needed, FCOJ is thawed and rehydrated with the same quantity of water to form the original single strength juice. This juice can then be either used as it is or blended with other juices, be they fresh or also 'from concentrate'. Irrespective of where it is used, any juice containing from concentrate juice cannot be labelled as 'fresh' and if the concentrate has come from overseas, the juice cannot claim to be '100% Australian' juice or using '100% local ingredients'.

FCOJ is occasionally made in Australia, but the majority of product is imported from overseas. Local juice manufacturers rely on imported FCOJ to ensure they can continue to supply consumers with great tasting juice all the year round. In Australia, the juice industry needs approximately 500,000 tonnes of fruit to meet demand. Due to a number of reasons, there is only approximately 200,000<sup>1</sup> tonnes of juicing oranges (Valencia) grown, which means there is an underlying shortfall year on year, of approximately 300,000<sup>1</sup> tonnes of fruit. Juice manufacturers make up for this shortfall by using FCOJ. This allows juice companies to produce great tasting, reasonably priced juice all year round. With regards to whole fruit, Australian juice manufacturers are in fact the largest buyer of Valencia oranges and purchase nearly one billion oranges each year to make into juice, more than all the supermarkets combined<sup>2</sup>. If more Valencias were available, juice manufacturers would naturally prefer to source local product over imported content. Unfortunately, this just isn't the case.

Recently the safety of FCOJ has been questioned<sup>3</sup>. This is primarily because some imported FCOJ can contain different trace elements of various chemicals used to grow the oranges. Trace elements are found in most foods and drinks containing natural ingredients. Thankfully, Food Standards Australian and New Zealand (FSANZ) undertake rigorous safety assessments of all ingredients allowed to be included in all foods and drinks, and have a determined that the imported FCOJ is perfectly safe for people to consume. To read more on what FSANZ says, click [here](#).



Because Australian citrus growers don't grow enough juicing oranges, FCOJ is vital to ensure Australians are able to buy great tasting, perfectly safe and reasonably priced orange juice all year round.

For more information contact:  
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<sup>1</sup> Allowing for seasonal variations

<sup>2</sup> Industry volume data

<sup>3</sup> <http://www.foodstandards.gov.au/consumer/generalissues/Pages/Carbendazim.aspx>

