

**Sec. 22-33-C9. Quality seal grade standards for apple cider**

(a) Cider products marketed under the Connecticut Quality Seal shall meet the requirements of the general regulations pertaining to the Connecticut Quality Seal Program and the additional regulations as set forth in this section.

**(b) Product Quality and Processing**

(1) Apples should be free of dirt, dust, decay, spray residue, insect infestation and other foreign material.

(2) Cider shall be free of foreign flavors or odors.

(3) Cider shall be free from coarse particles of apple pomace or seeds.

(4) No adulteration of any kind is permitted in apple cider marketed under Connecticut Quality Seal regulations. However, this subsection shall not be meant to preclude the addition of preservatives provided that the cider products is so labeled.

(5) Pasteurization is not allowed.

**(c) Processing Area and Equipment**

(1) The cider processing area must be an enclosed building. The floors must be kept clean and provide adequate drainage. Wall and ceiling surfaces must be washable. If gasoline or diesel motors are used for powering equipment, the motors must be placed outside of the cider building.

(2) All machinery and equipment shall be in proper operating condition and be capable of being washed and cleaned. All surfaces coming in contact with pulp or cider must be made of wood, plastic, stainless steel or glass. Copper, tin, and other materials which might alter the flavor of the cider must not come in contact with the apples or cider during processing and storage.

(3) Hot water for sterilization of machinery and equipment that come in contact with the cider shall be available in the cider making area or adjacent to it.

(4) Cider storage containers must be covered. Cider shall be cooled promptly after it is made. Cider must be cooled below 40°F.

(5) Press cloths, racks, and forms are to be made of materials that can be easily cleaned.

(6) As the cider is processed, it shall be filtered prior to bulk storage or bottling.

**(d) Cleanliness and Sanitation**

(1) All machinery, equipment and fluid lines must be washed prior to each use and on a daily basis during periods of continuous use. All surfaces that come in contact with apple pulp or cider must be washed.

(2) Floors, walls, and ceilings in the area of the grinding machine and pulp disposal shall be kept clean.

(3) Press cloths shall be rinsed and washed; racks and forms shall be scrubbed and cleaned, so as to keep each of these items clean during use.

(4) Cider containers and caps must be new and stored in a clean area prior to use.

(5) Pomace and reject apples are to be removed from pressing area daily.

(Effective May 19, 1989)