

Summary

- Squashes are made out of fruit juice mixed with sugar syrup. Cordials on the other hand are crystal clear squashes. The process involves producing juice, which is then filtered through fine cloth or special juice filters to make the consistency crystal clear for cordials.
- With changing life styles and increase in disposable incomes, squashes and cordials are gaining more popularity.
- Some of the major manufacturers of squash and cordials include Britvic (under the Robinsons and MiWadi brands), Hamdard (under the Rooh Afza brand in India, Pakistan and Bangladesh), Nichols (under the Vimto brand), Suntory (under the Ribena brand) and Coca-Cola (under the Kia – Ora brand).
- Squashes and cordials are highly popular in the United Kingdom, Argentina, Bangladesh, Malta, Pakistan, Ireland, India, Indonesia, Israel, Denmark, Norway, Sweden, South Africa, Kenya, Australia, Cyprus, New Zealand and Hong Kong.
- Fruit squashes shall be prepared from fresh, pure pulp or juice obtained from ripe fruits picked at the proper stage of maturity. The fruits which are to be used for the preparation has to be free from damage caused by insects and diseases and should also be free from any signs of fermentation.
- Other substances such as sugar, invert sugar or liquid glucose and water may also be added to squash or cordial. No artificial sweetening agents should be used in the preparation of fruit squash and cordials.
- The only type of additives that may be used in fruit squashes and cordials are ascorbic acid, citric acid, permitted artificial coloring matters peel oil, fruit essences and flavours.