

JAM AND SIMILAR PRODUCTS REGULATIONS, 1987

(LN. 1987/051)

1.8.1987

Amending enactments	Relevant current provisions	Commencement date
1990/074	reg. 13 and Schedule 4	1.7.1990

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JAM AND SIMILAR PRODUCTS REGULATIONS, 1987

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1.(1) These regulations may be cited as the Jam and Similar Products Regulations, 1987.

(2) These regulations shall come into operation on the 1st day of August, 1987.

Interpretation.

2.(1) In these regulations, unless the context otherwise requires-

“additive” has the meaning assigned to it by the Food Labelling Regulations 1987;

“aqueous extract of fruit” means an extract of fruit which, subject to the losses necessarily occurring in proper manufacturing, contains all the water-soluble constituents of the fruit used;

“chestnut” means the fruit of the sweet chestnut tree (*castanea sativa* Mill or *Castanea vesca* Gaertn);

“fruit” includes ginger and rhubarb;

“fruit curd” means the food described in column 2 of item II in Schedule 1;

“fruit flavour curd” means the food described in column 2 of item 12 in Schedule 1;

“fruit juice” means the food consisting of fermentable but unfermented juice which-

- (a) is obtained from fruit by mechanical processes and has the characteristic colour, aroma and flavour of juice of the fruit from which it is obtained, or
- (b) is obtained from concentrated fruit juice by the addition of water and has the organoleptic and analytical characteristics of juice obtained from fruit of the same kind by mechanical processes,

and for the purpose of this definition ‘concentrated fruit juice’ means juice which has been obtained from fruit by mechanical or diffusion processes and concentrated by the removal of part of its water, but does not include juice which has been concentrated to the form of powder, granule or solid;

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“fruit pulp” means the edible part of the whole fruit, with or without peel, skin, seeds or pips, as appropriate, which, although it may have been sliced or crushed, has not been reduced to a puree;

“fruit puree” means the edible part of the whole fruit, apart from any peel, skin, seeds or pips, which has been reduced to a puree by being sieved or subjected to a similar process;

“ginger” means the edible root of the ginger plant;

“ingredient” has the meaning assigned to it by the Food Labelling Regulations 1987;

“labelling” has the meaning assigned to it by the Food Labelling Regulations 1987;

“the Act” means the Food and Drugs Act;

“permitted colouring matter” means any colouring matter in so far as its use is permitted by the Colouring Matter in Food Regulations 1980;

“permitted sweetener” means any sweetener in so far as its use is permitted by the Sweeteners in Food Regulation,

“prepacked”, in relation to a food, has the meaning assigned to it by the Food Labelling Regulation

“reduced sugar products” means reduced sugar jam, reduced sugar jelly and reduced sugar marmalade;

“sell” includes offer or expose for sale and includes have in possession for sale, and ‘sale’ shall be construed accordingly;

“vine fruits” means muscatels, raisins, sultanas or currants.

(2) In these regulations, unless the context otherwise requires, a name that appears in column 1 of Schedule 1 means the food described in column 2 of that Schedule opposite that name.

(3) In the determination of the weight of any fruit pulp for the purposes of these regulations no account shall be taken of any peel, skin, seeds or pips that are not used in the preparation of the food of which the fruit pulp is an ingredient.

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(4) In the determination of the weight of any aqueous extract of fruit for the purposes of these regulations no account shall be taken of the weight of water used in the preparation of the aqueous extract.

(5) For the purposes of these regulations, the supply of food, otherwise than by sale, at, in or from any place where food is supplied in the course of a business shall be deemed to be a sale of that food.

(6) All proportions mentioned in these regulations are proportions calculated by weight.

(7) Any reference in these regulations to a numbered regulation or schedule shall, unless the reference is to a regulation of, or schedule to, specified regulations, be construed as a reference to the regulation or schedule so numbered in these regulations.

(8) Schedules 1 and 2 shall be read with the notes thereto.

Exemptions.

3. (1) The regulations shall not apply to any food which is-

- (a) not intended for sale for human consumption; or
- (b) intended at the time of sale for export to any place outside Gibraltar.

(2) Regulations 8 and 14 shall not apply to any food which is sold to a manufacturer for the purposes of his manufacturing business.

(3) Regulations 7, 8, 11(4) and (5) and 14 shall not apply to fruit curd, fruit flavour curd or mincemeat and regulation 5(4) shall not apply to fruit flavour curd or mincemeat.

Restrictions on the use of certain names.

4.(1) Subject to paragraphs (2) and (3) of this regulation, a name which appears in column I of Schedule 1 shall not be used in the labelling or advertising of any food as the name of the food, whether or not qualified by other words, unless the food is the food described in the corresponding entry in column 2 of that Schedule.

(2) The name 'jam' may be used in the labelling or advertising of extra jam as the name of the food and the name 'jelly' may be used in the labelling or advertising of extra jelly as the name of the food.

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(3) The name 'jelly' may be used in the labelling or advertising of a food as the name of the food if the food is a food customarily known as jelly and cannot be confused with any food described in column 2 of Schedule 1.

(4) A name which appears in column 1 of Schedule 1 shall not be used in the labelling or advertising of a food in such a way as to suggest, either expressly or by implication, that the food designated by that name is an ingredient of the food in whose labelling or advertising the name is used unless the food in whose labelling or advertising the name is used has as an ingredient the food described in the appropriate entry in column 2 of Schedule 1, except that-

- (a) the name 'jam' or 'jelly' may be used in the labelling or advertising of a food in such a way as aforesaid if extra jam or extra jelly, as the case may be, is an ingredient of the food, and
- (b) the name 'jelly' may be used in the labelling or advertising of a food in such a way as aforesaid if the food has as an ingredient a food which is customarily known as jelly and which cannot be confused with any food described in column 2 of Schedule 1.

(5) No person shall sell any food in the labelling of which a name is used in contravention of the foregoing paragraphs of this regulation.

(6) No person shall use a name in contravention of the foregoing paragraphs of this regulation in advertising for sale any food.

Name of the food.

5.(1) Subject to the following paragraphs of this regulations, the purposes of the Food Labelling Regulations 1987, the name used as the name of the food in the labelling of any food described in column 2 of Schedule I shall be the name that appears in the corresponding entry in column 1 of that Schedule.

(2) The name used for extra jam may be 'jam' and the name used for extra jelly may be 'jelly'.

(3) 'The name used for any marmalade which contains no insoluble matter, or no insoluble matter other than a small quantity of finely sliced peel, may be 'jelly marmalade'.

(4) The name of the food shall include or be accompanied by-

- (a) in the case of a food prepared from a single type of fruit, an indication of that type of fruit;

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- (b) in the case of a food prepared from two types of fruit, an indication of those types of fruit in descending order of weight; and
- (c) in the case of a food prepared from three or more types of fruit-
- (i) an indication of those types of fruit in descending order of weight, or
 - (ii) the words 'mixed fruit', or
 - (iii) the word 'fruit' preceded by an indication of the number of types of fruit used in the preparation of the food.

(5) The name of the food shall include or be accompanied by an indication of any ingredient used in the preparation of the food which is specified or referred to in column I of Part I of Schedule 2.

(6) The weight referred to in paragraph 4(b) and (c) of this regulation is the weight of fruit pulp, fruit pure, fruit juice, fruit peel and aqueous extract of fruit used in the preparation of the food.

The names 'conserve' and 'preserve'.

6.(1) No person shall sell any food in the labelling of which the name 'conserve' or 'preserve' is used unless the food is jam or extra jam.

(2) No person shall use, in advertising any food for sale, the name 'conserve' or 'preserve' unless the food is jam or extra jam.

List of ingredients.

7.(1) Notwithstanding regulation 15(1) of the Food Labelling Regulations 1987 (which makes provision as to the name used for an ingredient in a list of ingredients), where any food described in column 2 of Schedule I is required by those regulations to be marked or labelled with a list of ingredients-

- (a) in the case of any such food which is prepared from three or more types of fruit, the word 'fruit' may be used in the list of ingredients in place of the names of the type of fruit used in the preparation of the food;
- (b) in the case of any such food which contains as an ingredient red beetroot juice, that ingredient shall be identified in the list of ingredients as 'red beetroot juice to reinforce the colour'; and

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(c) in the case of any jam which contains as ingredients apricots that have been dried otherwise than by being freeze-dried, those ingredients shall be identified in the list of ingredients as dried apricots'.

(2) No person shall sell any food described in column 2 of Schedule I if it is marked or labelled with a list of ingredients that does not accord with paragraph (1)(b) or (c) of this regulation.

Miscellaneous labelling requirements.

8.(1) No person shall sell a food described in column 2 of Schedule 1 unless it is marked or labelled with an indication of the proportion of fruit used in the preparation of the food in the form 'prepared with Xg of fruit per 100g', there being inserted in place of 'X' the quantity in grams of fruit from which the fruit pulp, fruit pure, fruit juice, fruit peel and aqueous extract of fruit used for every hundred grams of the finished product are derived.

(2) No person shall sell a food described in column 2 of Schedule 1 unless it is marked or labelled with the words 'total sugar content: Yg per 100g', there being inserted in place of , 'Y' the content in grams of soluble solids in each hundred grams of the food, determined by refractometer at 20⁰C, the content shown being accurate to $\pm 3\%$ of the refractometer reading.

(3) No person shall sell prepacked a food described in column 2 of Schedule 1 which has a soluble solids content of less than 63%, other than a reduced sugar product, unless-

- (a) the food is sold in such a quantity as can reasonably be expected to be consumed on a single occasion; or
- (b) the food is marked or labelled with the words 'keep in a cool place once opened'.

(4) No person shall sell prepacked a reduced sugar product unless-

- (a) the food is sold in such a quantity as can reasonably be expected to be consumed on a single occasion; or
- (b) the food is marked or labelled with the words 'keep in a cool place once opened'; or
- (c) the food contains, in accordance with regulation 14, a preservative specified in column I of Part II of Schedule 2 in a quantity sufficient to have a preserving effect on the food.

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(5) No person shall sell any marmalade that contains peel unless the marmalade is marked or labelled with an indication of the style of cut of the peel.

(6) No person shall sell any marmalade that does not contain peel unless the marmalade is marked or labelled with an indication that it does not contain peel.

(7) This regulation does not apply to—

- (a) food prepared otherwise than in the course of a trade carried on by the person preparing it; or
- (b) food to which regulation 28 or 29 of the Food Labelling Regulations 1985 (which relate to food for immediate consumption) applies.

Field of vision.

9. No person shall sell a food described in column 2 of Schedule 1 unless the particulars with which it is required to be marked or labelled by regulation 8 appear in the labelling of the food in the same field of vision as—

- (a) the name of the food,
- (b) the indication of net quantity if the food is required to be marked or labelled with such an indication, and
- (c) the indication of minimum durability if the food is required by the Food Labelling Regulations 1987 to be marked or labelled with such an indication.

Manner of marking or labelling.

10. Regulations 32 to 34 of the Food Labelling Regulations 1987 which relate to the manner of marking or labelling of food) shall apply to the particulars with which food is required to be marked or label led by regulation 8 as if those particulars were particulars with which food is required to be marked or labelled by the Food Labelling Regulations 1987.

Fruit.

11.(1) No person shall use in the preparation of food described in column 2 of Schedule 1 any fruit unless it contains all its essential constituents and is sound, free from deterioration and sufficiently ripe for such use.

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(2) No person shall use in the preparation of food described in column 2 of Schedule 1 any fruit unless it has been cleaned and trimmed and has had its blemishes, if any, removed.

(3) No person shall use in the preparation of a food described in column 2 of Schedule 1 any ginger unless it has been peeled, preserved in syrup and drained.

(4) Subject to regulation 12, no person shall use in the preparation of a food described in column 2 of Schedule 1 any fruit, fruit pulp, fruit puree, fruit juice, fruit peel or aqueous extract of fruit which has been treated otherwise than by being heated, chilled, frozen, freeze-dried or concentrated.

(5) Subject to regulation 12, no person shall use in the preparation of a food described in column 2 of Schedule 1 any fruit, fruit pulp, fruit puree, fruit juice fruit peel or aqueous extract of fruit to which there has been added any additive.

(6) No person shall sell a food described in column 2 of Schedule 1 in the preparation of which any fruit, fruit pulp, fruit puree, fruit nice, fruit peel or aqueous extract of fruit has been used in contravention of any of the foregoing paragraphs of this regulation.

Authorised treatments and additives.

12.(1) Apricots which have been dried otherwise than by being freeze-dried may be used in the preparation of jam.

(2) Chestnuts which have been soaked for short time in an aqueous solution of sulphur dioxide may be used in the preparation of chestnut pure.

(3) Fruit, fruit pulp, fruit puree, fruit juice, fruit peel and aqueous extract of fruit to which there has been added any source of sulphur dioxide which is specified in Schedule 3 may be used in the preparation of jam, jelly, marmalade, reduced sugar products, UK standard jelly, fruit curd, fruit flavour curd and mincemeat.

Permitted sweetening agents.

13.(1) Subject to paragraphs (2) and (3) of this regulation, no person shall use in the preparation of a food described in column 2 of Schedule 1 any sweetening agent that is not specified in Schedule 4.

(2) Permitted sweeteners may be used in the preparation of reduced sugar products.

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(3) Permitted sweeteners may be used in the preparation of a food described in column 2 of Schedule I which is specially made to fulfil the particular nutritional requirements of diabetics and whose labelling clearly indicates that it is intended for diabetics.

(4) No person shall sell a food described in column 2 of Schedule 1 in the preparation of which any sweetening agent is used in contravention of the foregoing paragraphs of this regulation.

Permitted additional ingredients.

14.(1) No person shall use in the preparation of a food described in column 2 of Schedule 1 any ingredient other than the ingredients therein specified for that food or an ingredient specified or described in column 1 of Part I, II or III of Schedule 2.

(2) No person shall use in the preparation of a food described in column 2 of Schedule 1 any ingredient specified or described in column 1 of Part I, II or III of Schedule 2 unless the food is specified or described in relation to that ingredient in column 2 of that Part of that Schedule and the ingredient is used in accordance with any conditions of use appearing in the appropriate entry in column 3 of that Part of that Schedule.

(3) No person shall sell a food described in column 2 of Schedule 1 in the preparation of which any ingredient has been used in contravention of paragraph (1) or (2) of this regulation.

Residual sulphur dioxide content.

15. No person shall sell-

- (a) any extra jam, extra jelly or chestnut puree which has a residual sulphur dioxide content of more than 10 milligrams per kilogram; or
- (b) any jelly which has a residual sulphur dioxide content of more than 50 milligrams per kilogram; or
- (c) any jam, marmalade, reduced sugar product, UK standard jelly, fruit curd, fruit flavour curd or mincemeat which has a residual sulphur dioxide content of more than 100 milligrams per kilogram.

Penalties.

16. If any person contravenes or fails to comply with any of the foregoing provisions of these regulations he shall be guilty of an offence and liable on summary conviction to a fine not exceeding £1,000.

Defences.

17. In any proceedings for an offence against these regulations of having in possession for sale any food which is not marked or labelled in accordance with the provisions of regulations 6, 7, 8 and 9 it shall be a defence for the defendant to prove that before offering the food for sale he would have taken all reasonable steps to ensure that the food was marked or labelled in accordance with those provisions.

Application of various sections of the Act.

18. Sections 46(2) and (3) (which relate to prosecutions), 47(1) and (2) (which relate to evidence of analysis), 49 (which relates to the power of a court to require analysis by the Government Chemist in the United Kingdom), 50 (which relates to a contravention due to some person other than the person charged), 51(2) (which relates to the conditions under which a warranty may be pleaded as a defence) and 52 (which relates to offences in relation to warranties and certificates of analysis) of the Act shall apply for the purposes of these regulations as if references therein to proceedings, or a prosecution, under or taken or brought under the Act included references to proceedings, or a prosecution, as the case may be, taken or brought for an offence under these regulations and as if the reference in the said Section 49 to subsection (3) of Section 46 included a reference to that subsection as applied by these regulations.

SCHEDULE 1

Composition

Column I	Column 2
Name of food	Composition of food
1. Extra jam	<p>A mixture, brought to a suitable gelled consistency, of sweetening agents and fruit pulp, such that-</p> <p>(a) if the pulp of more than one type of fruit is used, it does not include the pulp of apples, pears, clingstone plums, melons, water melons, grapes, pumpkins, cucumbers or tomatoes;</p> <p>(b) the quantity of fruit pulp used for every kilogram of the finished product is not less than-</p>
2. Jam	<p>in the case of passion fruit 80 grams in the case of cashew apples. 230 grams. in the case of ginger. 250 grams, in the case of blackcurrants, rosehips or quinces, 350 grams, and in the case of any other fruit, 450 grams; and</p> <p>A mixture, brought to suitable gelled consistency, of sweetening agents and fruit pulp or fruit puree, or both, such that -</p> <p>(a) the quantity of fruit pulp and fruit puree used for every kilogram, of the finished product is not less than-</p> <p>in the case of passion fruit. 60 grams, in the case of cashew apples, 160 grams, in the case of ginger, 150 grams, in the case of blackcurrants, rosehips or quinces, 250 grams, and in the case of any other fruit, 350 grams; and</p> <p>(b) the soluble solids content of the finished product, determined by refractometer at 20C is not less than 60%.</p>
3. Extra jelly	<p>An appropriately gelled mixture of sweetening agents and fruit juice or aqueous extract of fruit, or both, such that-</p> <p>(a) if the juice or aqueous extract, or both, of more than one type of fruit is or are used, the mixture does not include the juice or aqueous extract of apples, pears, clingstone plums, melons, water-melons, grapes, pumpkins, cucumbers or</p>

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	<p>tomatoes;</p> <p>(b) the quantity of fruit juice and aqueous extract of fruit used for every kilogram of the finished product is not less than-</p> <p>in the case of passion fruit, 80 grams,</p> <p>in the case of cashew apples, 230 grams,</p> <p>in the case of blackcurrants, rosehips or quinces, 350 grams, and</p> <p>in the case of any other fruit, 450 grams; and</p> <p>(c) the soluble solids content of the finished product, determined by refractometer at 20C, is not less than 60%.</p>
4. Jelly	<p>An appropriately gelled mixture of sweetening agents and fruit juice or aqueous extract of fruit, or both, such that-</p> <p>(a) the quantity of fruit juice and aqueous extract of fruit used for every kilogram of the finished product is not less than-</p> <p>in the case of passion fruit, 60 grams, in the case of cashew apples, 160 grams, in the case of ginger, 150 grams, in the case of blackcurrants, rosehips or in the case of any other fruit, 350 grams; and</p> <p>(b) the soluble solids content of the finished product, determined by refractometer at 20° C. is not less than 60%</p>
5. Marmalade	<p>A mixture, brought to a suitable gelled consistency, of sweetening agents and fruit pulp, fruit puree, fruit juice, fruit peel or aqueous extract of fruit or any combination thereof, in every case obtained from citrus fruit, such that-</p> <p>(a) the quantity of citrus fruit used for every kilogram of the finished product is not less than 200 grams, of which not less than 75 grams is obtained from the endocarp; and</p> <p>(b) the soluble solids content of the finished product, determined by refractometer at 20C, is not less than 60%.</p>
6. Chestnut puree	<p>A mixture brought to a suitable consistency, of sweetening agents and pureed chestnuts, such that-</p> <p>(a) the quantity of pureed chestnuts used for every kilogram of the finished product is not less than 380 grams; and</p> <p>(b) the soluble solids content of the finished product, determined by refractometer at 20⁰C, is not less than 60%.</p>

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7. Reduced sugar jam	A food whose composition is the same as that of jam, except that its soluble solids content, determined by refractometer at 20C, is not less than 30% and not more than 55%.
8. Reduced sugar jelly	A food whose composition is the same as that of UK standard jelly, except that its soluble solids content, determined by refractometer at 20C, is not less than 30% and not more than 55%;
9. Reduced sugar marmalade	A food whose composition is the same as that of marmalade, except that its soluble solids content, determined by refractometer at 20C, is not less than 30% and not more than 55%.
10. UK standard jelly	<p>An appropriately gelled mixture of sweetening agents and fruit juice or aqueous extract of fruit, or both, such that-</p> <p>(a) the fruit juice and aqueous extract of fruit used for every kilogram of the finished product are derived from a quantity of fruit, fruit pulp or fruit puree, or any combination thereof, which is not less than-in the case of passion fruit, 60 grams, in the case of cashew apples, 160 grams, in the case of ginger, 150 grams, in the case of blackcurrants, rosehips or quinces, 250 grams, and</p> <p>(b) the soluble solids content of the finished product, determined by refractometer at 20C, is not less than 60%.</p>
11. X curd	<p>An emulsion of edible fat or oil, sugar, edible starch or flour, whole egg and fruit, fruit pulp, fruit puree, fruit juice, aqueous extract of fruit or essential oils of fruit, or any combination thereof, with or without other ingredients, such that-</p> <p>(a) the quantity of fat or oil used for every kilogram of the finished product is not less than 40 grams;</p> <p>(b) the quantity of whole egg used is such that every kilogram of the finished product contains not less than 6.5 grams of egg yolk solids;</p> <p>(c) (i) in the case of lemon curd and orange curd, every kilogram of the finished product contains not less than 1.25 grams of lemon oil or 2.5 grams of orange oil, as the case may be, and</p> <p>(ii) in the case of other fruit curds, the quantity of fruit, fruit pulp, fruit puree, fruit juice, aqueous extract of fruit or essential oils of fruit, whether those ingredients are used singly or in combination, is sufficient to characterise the finished product; and</p>

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	(d) the soluble solids content of the finished product, determined by refractometer at 20C, is not less than 65%.
12.Y flavour curd	An emulsion of edible fat or oil, sugar, edible starch or flour, whole egg and flavouring material with or without other ingredients, such that- (a) the quantity of fat or oil used for every kilogram of the finished product is not less than 40 grams; (b) the quantity of whole egg used is such that every kilogram of the finished product contains not less than 6.5 grams of egg yolk solids; (c) the quantity of flavouring material used is sufficient to characterise the finished product; and (d) the soluble solids content of the finished product, determined by refractometer at 20 ⁰ C, is not less than 65%.
13. Mincemeat	A mixture of sweetening agents, vine fruits, citrus peel, suet or equivalent fat and vinegar or acetic acid, with or without other ingredients, such that- (a) the quantity of vine fruits and citrus peel used for every kilogram of the finished product is not less than 300 grams, of which not less than 200 grams consists of vine fruits; (b) the quantity of suet or equivalent fat used for every kilogram of the finished product is not less than 25 grams; (c) the quantity of acetic acid contained in the finished product is not more than 5 grams per kilogram; and (d) the soluble solids content of the finished product, determined by refractometer at 20 ⁰ C, is not less than 65%.

NOTES

1. In the case of a food prepared from a mixture of types of fruit, column 2 of this Schedule shall be read as if the minimum quantities specified for the various types of fruit mentioned or referred to therein were reduced in proportion to the relative quantities of the types of fruit used.

2. In the case of a food which is specially made to fulfil the particular nutritional requirements of diabetics and whose labelling clearly indicates that it is intended for diabetics, column 2 of this Schedule shall be read as if the sub-paragraph relating to the soluble solids content of the finished product were omitted from the entries for extra jam, jam, extra jelly, jelly, marmalade, chestnut puree and UK standard jelly.

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3. Column 1 of this Schedule shall be read as if for 'X' in item 11 there were substituted-

- (a) the name of a particular type of fruit; or
- (b) the words 'mixed fruit'; or
- (c) the word 'fruit' preceded by an indication of the number of types of fruit used in the preparation of the food described in column 2 of the item.

4. Column 1 of this Schedule shall be read as if for 'Y' in item 12 there were substituted-

- (a) the name of a particular type of fruit; or
- (b) the words 'mixed fruit'.

SCHEDULE 2

Permitted additional ingredients

Part I: Ingredients whose use must be indicated in the name of the food

Column 1	Column 2	Column 3
Ingredients	Foods in which ingredients may be used	Conditions of use
Any edible ingredient other than citrus fruit juice and additives not listed in this Part of this Schedule	All foods described in column 2 of Schedule 1	The quantity used must be sufficient to modify flavour.
Citrus fruit juice	Extra jam, jam.	The quantity used must be sufficient to modify flavour.
Citrus peel Leaves of Pelargonium odoratissimum Ait.	Extra jam, jam, extra jelly and jelly which, in each case, is made from quinces.	
Vanilla Vanilla extract Vanillin Ethyl vanillin	Extra jam, jam, extra jelly and jelly which in each case, is made from apples, rosehips or quinces, chestnut puree	

Column 1	Column 2	Column 3
Ingredients (with serial numbers, if any)	Foods in which ingredients may be used	Conditions of use
E200 Sorbic acid E201 Sodium sorbate E202 Potassium sorbate E203 Calcium sorbate	Reduced sugar products	The total content of these ingredients in the finished product must not exceed 750 mg/kg calculated as sorbic acid.
E210 Benzoic acid E211 Sodium benzoate E212 Potassium benzoate	Reduced sugar products	The total content of these ingredients in the finished product must not exceed 500 mg/kg calculated as benzoic

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E213 Calcium benzoate E213 Calcium benzoate		acid.
E214 Ethyl4-hydroxy benzoate E215 Ethyl4-hydroxy benzoate. sodium salt	Reduced sugar products	The total content of these ingredients in the finished product must not exceed 500 mg/kg calculated as ethyl 4-hydroxybenzoate..
E216 Propyl 4-hydroxy benzoate E217 Propyl4-hydroxy benzoate sodium salt.	Reduced sugar products	The total content of these ingredients in the finished product must not exceed 500 mg/kg calculated as ethyl 4-hydroxybenzoate.
E218 Methyl 4-hydroxy benzoate E219 Methyl 4-hydroxybenzoate. sodium salt.	Reduced sugar products	The total content of these ingredients in the finished product must not exceed 500 mg/kg calculated as methyl 4-hydroxy benzoate..

Part III: Ingredients, other than preservatives, whose use need not be indicated in the name of the food

Column 1	Column	Column 3
Ingredients (with serial numbers, if any)	Foods in which ingredients may be used	Conditions of use
Water which is suitable for food manufacture	All foods described in column 2 of Schedule I.	
Fruit juice	Jam, reduced sugar jam.	
Red fruit juice	Extra jam, reduced sugar jelly or reduced sugar marmalade which, in each case. is made from strawberries raspberries, gooseberries redcurrants	

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Red beetroot juice	or plums, or from any combination thereof. Extra jam, reduced sugar jelly or reduced sugar marmalade which, in each case, is made from strawberries raspberries, gooseberries redcurrants or plums, or from any combination thereof.	
Permitted colouring matters	Jam, jelly, reduced sugar jam, reduced sugar jelly or reduced sugar marmalade which, in each case is made from strawberries, raspberries, gooseberries, redcurrants or plums, or from any combination thereof.	
Essential oils of Citrus fruits	Marmalade	
Edible oils and fats	All foods described in column 2 of Schedule 1.	To be used only as anti-foaming agents.
E471 Mono- and diglycerides of fatty acids	All foods described in column 2 of Schedule 1.	
Dimethylpolysiloxane	All foods described in column 2 of Schedule 1.	The dimethylpolysiloxane content of the finished product must not exceed 10 mg/kg.
Sorbitan monolaurate	Marmalade which contains no insoluble matter, or no insoluble matter other than a small quantity of finely sliced peel.	The sorbitan monolaurate content of the finished product must not exceed 25 mg/kg. In accordance with good manufacturing practice.
Liquid pectin derived from dried apple pomace or dried peel of citrus fruits, or both, by the action of dilute acid followed by partial neutralisation with sodium or potassium	All foods described in column 2 of Schedule 1.	

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salts		
E440(a) Pectin E440(b) Amidated pectin	Extra jam, jam, extra jelly, jelly, marmalade, chestnut puree and UK standard jelly. Reduced sugar products.	The total pectin and amidated pectin content of the finished product must not exceed 10 g/kg and the amidated pectin content of the finished product must not exceed 5 g/kg In accordance with good manufacturing practice.
E400 Alginic acid E401 Sodium alginate E402 Potassium alginate E403 Ammonium alginate E404 Calcium alginate E406 Agar E407 Carrageenan E410 Locust bean gum E412 Guar gum E466 Sodium carboxy-methyl cellulose Xanthan gum	Reduced sugar products.	In accordance with good manufacturing practice.
E270 Lactic acid E325 Sodium lactate E330 Citric acid E331 Sodium citrates E333 Calcium citrates E334 Tartaric acid E335 Sodium tartrates	All foods described in column 2 of Schedule 1. All foods described in column 2 of Schedule 1.	Only in such quantity as is necessary for normalising the pH.
DL-malic acid L-malic acid Sodium hydrogen malate Sodium malate Calcium hydrogen		In accordance with good manufacturing practice.

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malate Calcium malate E327 Calcium lactate			
Sodium carbonate Sodium bicarbonate Sodium hydroxide	All foods described in column 2 of Schedule 1.		
E170 Calcium carbonate Calcium chloride Calcium gluconate	Extra jam, jam, extra jelly, jelly, marmalade, chestnut puree and UK standard jelly.	The total calcium carbonate calcium chloride and calcium gluconate content of the finished product, calculated as calcium, must not exceed 2000 mg/kg	
E326 Potassium lactate E332 Potassium citrates E336 Potassium tartrates Potassium malate E341 Calcium tetrahydrogen diorthophosphate E450(c) Sodium polyphosphates	Reduced sugar products.	In accordance with good manufacturing practice.	
E300 L-ascorbic acid	All foods described in column 2 of Schedule 1.	Only as an antioxidant.	

Note: If two or more of the preservatives specified in column 1 of Part II of this Schedule are used in the preparation of a reduced sugar product, the total preservative content of the finished product must be such that, if the quantity of such preservative present in every kilogram of the finished product is expressed as a percentage of the maximum quantity specified for that preservative in column 3 of this Schedule, the sum of those percentages does not exceed 100.

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Permitted sources of sulphur dioxide

E220 Sulphur dioxide

E221 Sodium sulphite (anhydrous or heptahydrate)

E222 Sodium hydrogen sulphite

E223 Sodium metabisulphite

E224 Potassium metabisulphite

E226 Calcium sulphite

E227 Calcium hydrogen sulphite

SCHEDULE 4*Permitted sweetening agents*

Dextrose anhydrous
Dextrose monohydrate
Dried glucose syrup
Extra white sugar
Glucose syrup as defined in Schedule I to the Specified
Invert sugar solution Sugar Products Regulations 1987
Invert sugar syrup
Semi-white sugar
Sugar solution
White sugar
Fructose
Brown sugar
Cane molasses
Honey

An aqueous solution of sucrose having the following characteristics:

- (a) a dry matter content of not less than 62%.
- (b) an invert sugar content of not more than 3% of the dry matter and a ratio of fructose to dextrose in the invert sugar of 1.0+02
- (c) a conductivity ash content of not more than 0.3% of the dry matter determined according to the method of analysis to in item (2) of Schedule 2 to the Specified Sugar Products Regulations 1987;
- (d) a colour in solution of not more than 75 units determined according to the method of analysis referred to in item (3) of Schedule 2 to the Specified Sugar Products Regulations »1987«;
- (e) a residual sulphur dioxide content of not more than 15 milligrams per kilogram of the dry matter.