

## ANNEX I

## NAMES, PRODUCT DESCRIPTIONS AND DEFINITIONS

## I. DEFINITIONS

- ‘Jam’ is a mixture, brought to a suitable gelled consistency, of sugars, the pulp and/or purée of one or more kinds of fruit and water. However, citrus jam may be obtained from the whole fruit, cut into strips and/or sliced.

The quantity of pulp and/or purée used for the manufacture of 1 000 g of finished product must not be less than:

— 350 g	as a general rule,
— 250 g	for redcurrants, rowanberries, sea-buckthorns, blackcurrants, rosehips and quinces,
— 150 g	for ginger,
— 160 g	for cashew apples,
— 60 g	for passion fruit.

- ‘Extra jam’ is a mixture, brought to a suitable gelled consistency, of sugars, the unconcentrated pulp of one or more kinds of fruit and water. However, rosehip extra jam and seedless raspberry, blackberry, blackcurrant, blueberry and redcurrant extra jam may be obtained entirely or in part from unconcentrated purée of the respective fruits. Citrus extra jam may be obtained from the whole fruit, cut into strips and/or sliced.

The following fruits may not be used mixed with others in the manufacture of extra jam: apples, pears, clingstone plums, melons, water-melons, grapes, pumpkins, cucumbers and tomatoes.

The quantity of pulp used for the manufacture of 1 000 g of finished product must not be less than:

— 450 g	as a general rule,
— 350 g	for redcurrants, rowanberries, sea-buckthorns, blackcurrants, rosehips and quinces,
— 250 g	for ginger,
— 230 g	for cashew apples,
— 80 g	for passion fruit.

- ‘Jelly’ is an appropriately gelled mixture of sugars and the juice and/or aqueous extracts of one or more kinds of fruit.

The quantity of juice and/or aqueous extracts used in the manufacture of 1 000 g of finished product must not be less than that laid down for the manufacture of jam. These quantities are calculated after deduction of the weight of water used in preparing the aqueous extracts.

- In the case of ‘extra jelly’, however, the quantity of fruit juice and/or aqueous extracts used in the manufacture of 1 000 g of finished product must not be less than that laid

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down for the manufacture of extra jam. These quantities are calculated after deduction of the weight of water used in preparing the aqueous extracts. The following fruits may not be used mixed with others in the manufacture of extra jelly: apples, pears, clingstone plums, melons, water-melons, grapes, pumpkins, cucumbers and tomatoes.

— ‘Marmalade’ is a mixture, brought to a suitable gelled consistency, of water, sugars and one or more of the following products obtained from citrus fruit: pulp, purée, juice, aqueous extracts and peel.

The quantity of citrus fruit used in the manufacture of 1 000 g of finished product must not be less than 200 g of which at least 75 g must be obtained from the endocarp.

— The name ‘jelly marmalade’ may be used where the product contains no insoluble matter except possibly for small quantities of finely sliced peel.

— ‘Sweetened chestnut purée’ is a mixture, brought to a suitable consistency, of water, sugar and at least 380 g of chestnut (*Castanea sativa*) purée for 1 000 g of finished product.

- II. Products defined in part I must have a soluble dry matter content of 60 % or more as determined by refractometer, except for those products in respect of which sugars have been wholly or partially replaced by sweeteners.

Without prejudice to Article 5(1) of Directive 2000/13/EC, Member States may, however, in order to take account of certain particular cases, authorise the reserved names for products defined in part I which have a soluble dry matter content of less than 60 %.

- III. Where fruits are mixed together, the minimum contents laid down in part I for different kinds of fruit must be reduced in proportion to the percentages used.

## ANNEX II

The following additional ingredients may be used in the products defined in Annex I:

- honey as defined in Council Directive 2001/110/EC of 20 December 2001 relating to honey<sup>(1)</sup>: in all products as a total or partial substitute for sugars,
- fruit juice: only in jam,
- citrus fruit juice: in products obtained from other types of fruit: only in jam, extra jam, jelly and extra jelly,
- red fruit juices: only in jam and extra jam manufactured from rosehips, strawberries, raspberries, gooseberries, redcurrants, plums and rhubarb,
- red beetroot juice: only in jam and jelly manufactured from strawberries, raspberries, gooseberries, redcurrants and plums,
- essential oils of citrus fruits: only in marmalade and jelly marmalade,
- edible oils and fats as anti-foaming agents: in all products,
- liquid pectin: in all products,
- citrus peel: in jam, extra jam, jelly and extra jelly,
- leaves of *Pelargonium odoratissimum*: in jam, extra jam, jelly and extra jelly, where they are made from quince,
- spirits, wine and liqueur wine, nuts, aromatic herbs, spices, vanilla and vanilla extracts: in all products,
- vanilline: in all products.

## ANNEX III

### A. DEFINITIONS

For the purposes of this Directive, the following definitions shall apply:

1. Fruit:
  - fresh, sound fruit, free from deterioration, containing all its essential constituents and sufficiently ripe for use, after cleaning, removal of blemishes, topping and tailing,
  - for the purposes of this Directive, tomatoes, the edible parts of rhubarb stalks, carrots, sweet potatoes, cucumbers, pumpkins, melons and water-melons are considered to be fruit,
  - ‘ginger’ means the edible root of the ginger plant in a fresh or preserved state. Ginger may be dried or preserved in syrup.
2. (Fruit) pulp:

The edible part of the whole fruit, if appropriate, less the peel, skin, seeds, pips and the like, which may have been sliced or crushed but which has not been reduced to a purée.
3. (Fruit) purée:

The edible part of the whole fruit, if necessary, less the peel, skin, seeds, pips and the like, which has been reduced to a purée by sieving or a similar process.
4. Aqueous extracts (of fruit):

The aqueous extract of fruits which, subject to the losses necessarily occurring in proper manufacturing, contains all the water-soluble constituents of the fruit used.
5. Sugars

Authorised sugars are:

  1. the sugars as defined in Directive 2001/111/EC<sup>(2)</sup>;
  2. fructose syrup;
  3. sugars extracted from fruit;
  4. brown sugar.

### B. TREATMENT OF RAW MATERIALS

1. The products defined in items 1, 2, 3 and 4 of part A may be treated in the following ways:
  - heated, chilled or frozen,
  - freeze-dried,
  - concentrated, to the extent that is technically possible,
  - with the exception of the raw materials used in the manufacture of ‘extra’ products: the use of sulphur dioxide (E 220) or its salts (E 221, E 222, E 223, E 224, E 226 and E 227) as an aid to manufacture provided that the maximum sulphur-dioxide content laid down in Directive 95/2/EC is not exceeded in the products defined in part I of Annex I.

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2. Apricots and plums to be used in the manufacture of jam may also be treated by other drying processes apart from freeze-drying.
3. Citrus peel may be preserved in brine.

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- (1) See page 47 of this Official Journal.
- (2) See page 53 of this Official Journal.