

SCHEDULE

Regulation 2(1)

SPECIFIED JAM OR SIMILAR PRODUCTS AND THEIR RESERVED DESCRIPTIONS

<i>Column 1</i> <i>Reserved Descriptions</i>	<i>Column 2</i> <i>Specified jam or similar product</i>
1. Jam	<p>A mixture, brought to a suitable gelled consistency, of sugars, the pulp or purée or both of one or more kinds of fruit and water, such that the quantity of fruit pulp or fruit purée or both used for every 1000 grams of the finished product is not less than—</p> <ul style="list-style-type: none"> (i) 250 grams in the case of redcurrants, blackcurrants, rosehips, rowanberries, sea buckthorns or quinces, (ii) 150 grams in the case of ginger, (iii) 160 grams in the case of cashew apples, (iv) 60 grams in the case of passion fruit, (v) 350 grams in the case of any other fruit. <p>Citrus jam may be made from the whole fruit cut into strips or slices.</p>
2. Extra Jam	<p>A mixture, brought to a suitable gelled consistency, of—</p> <ul style="list-style-type: none"> (a) sugars, the unconcentrated pulp of one or more kinds of fruit and water, or (b) in the case of rosehip extra jam, or seedless raspberry, blackberry, blackcurrant, blueberry or redcurrant extra jams, of sugars, the unconcentrated purée of those fruits, or a mixture of the unconcentrated pulp and purée of those fruits, and water, <p>but the following fruits may not be used mixed with others in the manufacture of extra jam: apples, pears, clingstone plums, melons, watermelons, grapes, pumpkins, cucumbers and tomatoes, the quantity of fruit pulp or, in the case of rosehip extra jam, or seedless raspberry, blackberry, blackcurrant, blueberry or redcurrant extra jam, the total quantity of fruit pulp and fruit purée, used for every 1000 grams of the finished product being not less than—</p> <ul style="list-style-type: none"> (i) 350 grams in the case of redcurrants, blackcurrants, rosehips, rowanberries, sea buckthorns or quinces, (ii) 250 grams in the case of ginger, (iii) 230 grams in the case of cashew apples, (iv) 80 grams in the case of passion fruit, (v) 450 grams in the case of any other fruit.

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<p>3. Jelly</p>	<p>Citrus extra jam may be made from the whole fruit cut into strips or slices.</p> <p>An appropriately gelled mixture of sugars and fruit juice or aqueous extract (or both fruit juice and aqueous extract) of one or more kinds of fruit the quantity of fruit juice or aqueous extract of fruit or both used for every 1000 grams of the finished product being not less than—</p> <ul style="list-style-type: none"> (i) 250 grams in the case of redcurrants, blackcurrants, rosehips, rowanberries, sea buckthorns or quinces, (ii) 150 grams in the case of ginger, (iii) 160 grams in the case of cashew apples, (iv) 60 grams in the case of passion fruit, (v) 350 grams in the case of any other fruit. <p>The quantities in paragraphs (i) to (v) above are calculated after deduction of the weight of water used in preparing the aqueous extracts.</p>
<p>4. Extra Jelly</p>	<p>An appropriately gelled mixture of sugars and fruit juice or aqueous extract (or both fruit juice and aqueous extract) of one or more kinds of fruit but the following fruits may not be used mixed with others in the manufacture of extra jelly: apples, pears, clingstone plums, melons, watermelons, grapes, pumpkins, cucumbers and tomatoes, the total quantity of fruit juice and aqueous extract of fruit (or both) used for every 1000 grams of the finished product being not less than—</p> <ul style="list-style-type: none"> (i) 350 grams in the case of redcurrants, blackcurrants, rosehips, rowanberries, sea buckthorns or quinces, (ii) 250 grams in the case of ginger, (iii) 230 grams in the case of cashew apples, (iv) 80 grams in the case of passion fruit, (v) 450 grams in the case of any other fruit. <p>The quantities in paragraphs (i) to (v) above are calculated after deduction of the weight of water used in preparing the aqueous extracts.</p>
<p>5. Jelly marmalade</p>	<p>The composition of marmalade, as described below but where the product contains no insoluble matter except possibly for small quantities of finely sliced peel.</p>
<p>6. Marmalade</p>	<p>A mixture, brought to a suitable gelled consistency, of water, sugars and one or more of fruit pulp, fruit purée, fruit juice, fruit peel or</p>

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	aqueous extract of fruit, in every case obtained from citrus fruit, the quantity of citrus fruit used for every 1000 grams of the finished product being not less than 200 grams, of which not less than 75 grams is obtained from the endocarp.
7. Sweetened chestnut purée	A mixture brought to a suitable consistency, of water, sugar and puréed chestnuts, such that the quantity of puréed chestnuts used for every 1000 grams of the finished product is not less than 380 grams.
8. X curd	An emulsion of edible fat or oil (or both), sugar, whole egg or egg yolk (or both), and any combination of fruit, fruit pulp, fruit purée, fruit juice, aqueous extract of fruit or essential oils of fruit, with or without other ingredients, such that— (a) the quantity of fat or oil or both used for every 1000 grams of the finished product is not less than 40 grams; (b) the quantity of whole egg and egg yolk or both used for every 1000 grams of the finished product is not less than 6.5 grams of egg yolk solids; and (c) the quantity of fruit, fruit pulp, fruit purée, fruit juice, aqueous extract of fruit, or essential oil of fruit is sufficient to characterise the finished product.
9. Lemon cheese	A food conforming to the description in item 8 above appropriate for lemon curd.
10. Y flavour curd	An emulsion of edible fat or oil (or both), sugar, whole egg or egg yolk (or both), and flavouring material with or without other ingredients, such that— (a) the quantity of fat or oil or both used for every 1000 grams of the finished product is not less than 40 grams; (b) the quantity of whole egg or egg yolk or both used for every 1000 grams of the finished product is not less than 6.5 grams of egg yolk solids; and (c) the quantity of flavouring material used is sufficient to characterise the product.
11. 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—

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	<p>(a) the quantity of vine fruits and citrus peel used for every 1000 grams of the finished product is not less than 300 grams, of which not less than 200 grams consists of vine fruits; and</p> <p>(b) the quantity of suet or equivalent fat used for every 1000 grams of the finished product is not less than 25 grams.</p> <p>For the purposes of this entry, “sweetening agents” means–</p> <p>(a) any sugar product defined in the Annex to Directive 2001/111/EC(1) relating to certain sugars intended for human consumption;</p> <p>(b) brown sugar;</p> <p>(c) cane molasses;</p> <p>(d) honey, as defined in Council Directive 2001/110/EC(2) relating to honey.</p>

NOTES

1. In the case of a product prepared from a mixture of kinds of fruit, column 2 of this Schedule shall be read as if the minimum quantities specified for the various kinds of fruit referred to were reduced in proportion to the relative quantities of the kinds of fruit used.
2. The products described in this Schedule must have a soluble dry matter content of 60% or more as determined by refractometer at 20°C except for–
 - (a) those products in respect of which sugars have been wholly or partially replaced by permitted sweeteners;
 - (b) those products labelled “reduced sugar” which may have a soluble dry matter content of not less than 25% and not more than 50%;
 - (c) those products described in items 8 to 11 which must have a soluble dry matter content of 65% or more.
3. Column 1 of this Schedule shall be read as if for “X” in item 8 there were substituted–
 - (a) the name of a particular kind of fruit;
 - (b) the words “mixed fruit”; or
 - (c) the word “fruit” preceded by an indication of the number of kinds 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 10 there were substituted–
 - (a) the name of a particular kind of fruit; or
 - (b) the words “mixed fruit”.

(1) O.J. No. L 10, 12.1.02, p.53.

(2) O.J. No. L 10, 12.1.02, p.47.