

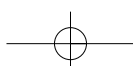
Labelling of Jams, Jellies and Marmalades

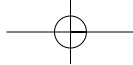


THE DEPARTMENT OF
AGRICULTURE & FOOD
AN ROINN TALMHAÍOCHTA AGUS BIA



Food Safety
AUTHORITY OF IRELAND





The purpose of this leaflet is to provide a user-friendly source of information for all interested parties – producers, consumers and enforcement officers. This leaflet should not be taken as an authoritative statement or interpretation of the law. It has been produced with the aim of providing informal, non-statutory advice and should be read in conjunction with the Council Directive and the national enforcement Regulations.

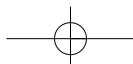
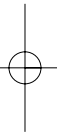
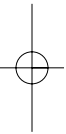


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Introduction

New legal requirements on the composition and the labelling of Fruit Jams, Jellies and Marmalades and Sweetened Chestnut purée intended for human consumption came into effect across the European Union on 12 July 2003. The marketing of products, which do not comply with the new Directive is prohibited with effect from 12 July 2004. (Products produced and labelled before 12 July 2004 under Directive 93/77/EEC may continue to be marketed until stocks run out). The legal basis for the new requirements is EU Council Directive 2001/113/EC relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption.

The purpose of Directive 2001/113/EC, is to harmonise rules on jams, jellies etc. across the European Union and to align them with general Community legislation on foodstuffs, particularly legislation on labelling, colouring, sweeteners and other authorised additives.

The Minister for Agriculture and Food, Joe Walsh T.D. has made Regulations entitled European Communities (Marketing of Fruit Jams, Jellies and Marmalades and Sweetened Chestnut Purée) Regulations 2003 (S.I. No. 294 of 2003). These Regulations transpose Directive 2001/113/EC into Irish law and provide the Irish authorities with powers of enforcement, such as the right of officers to enter premises etc., creation of offences for prosecution in the Irish courts and the provision of penalties for non-compliance with the Directive.

In addition to Directive 2001/113/EC the following Directives should be consulted for specific requirements on food labelling and additives:

- Directive 2000/13/EC on the approximation of the laws of the Member States relating to labelling, presentation and advertising of foodstuffs transposed into Irish law by the European Communities (Labelling, Presentation and Advertising of Foodstuffs) Regulations, 2002. (S.I. No. 483 of 2002)
- Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption transposed into Irish law by the European Communities (Marketing of Sugar Products) Regulations, 2003. (S.I. No.289 of 2003)
- Directive No 95/2/EC of 20 February 1995 on food additives other than colours and sweeteners transposed into Irish law by the European Communities (Food Additives other than Colours and Sweeteners) Regulations, 1999. (S.I. N.o 288 1999)
- Council Directive 90/496/EEC of 24 September 1990 on nutrition labelling for foodstuffs transposed into Irish law by the Health (Nutrition Labelling for Foodstuffs) Regulations, 1993. (S.I. No. 388 of 1993)

- Directive 94/35/EC of 30 June 1994 on sweeteners for use in foodstuffs transposed into Irish law by the European Communities (General Provisions on the Control of Additives, and in particular Colours and Sweeteners for use in Foodstuffs) Regulations, 1995. (S.I. No.344 of 1995)
- Council Directive 89/107/EEC of 21 December 1988 on the approximation of the laws of the Member States concerning food additives authorized for use in foodstuffs intended for human consumption transposed into Irish law by the European Communities (Additives, Colours and Sweeteners in Foodstuffs) Regulations, 2000. (S.I. No. 437 of 2000).

Products Covered

The Directive sets compositional and labelling requirements for six designated products namely:

- **Jam**
- **Extra Jam**
- **Jelly**
- **Extra Jelly**
- **Marmalade**
- **Sweetened chestnut purée**

Each of these products must meet the compositional standards laid down and may be marketed only under the appropriate designated name. Non-conforming products may not use these reserved names. In this way the consumer is guaranteed authenticity of product.

The Directive also sets out specific rules for labelling each of these six products over and above the general labelling rules applicable to all pre-packaged goods.

Labelling

The following labelling information is mandatory for each of the six products listed above:

- The name under which the product is sold i.e. jam.
- The list of ingredients (in descending order of weight).
- The net quantity (in metric).
- The date of minimum durability/ use by date and any special instructions for storage or conditions of use.
- The manufacturers name/ business name and address of the manufacturer, packer or seller of the product established within the EU.

- Place of origin of the foodstuffs if its absence might mislead the consumer to a material degree.
- Instruction for use where necessary.

The following labelling information is also mandatory under the specific labelling rules:

- An indication of the fruit used in descending order i.e. rhubarb and ginger jam.
- The fruit content by including the words 'prepared with X g. of fruit per 100g.'
- The total sugar content by the words 'total sugar content X g. per 100g.'
- Where the residual content of sulphur dioxide exceeds 10mg/ kg the presence shall be indicated on the list of ingredients.

The name of the product, the fruit content and the total sugar content must appear in the same visual fields and in clearly visible characters.

Jam

Definition

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. Citrus jam may be obtained from the whole fruit cut into strips and/ or sliced.

Minimum Fruit Requirements

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

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

Products manufactured from three or more fruits, the indication of the fruits used may be replaced with the words 'mixed fruit'.

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

A rhubarb and ginger jam manufactured using a mixture of 75% rhubarb and 25% ginger - the total fruit content must not be less than 300g. per 1,000g. of finished product.

Fruit	<u>Minimum required in general</u>	<u>Adjusted Minimum</u>
Rhubarb	350g.	$350 \times 75\% = 262.5\text{g.}$
Ginger	150g.	$150 \times 25\% = 37.5\text{g.}$

Total minimum fruit = 300g.

Sugar Content

Jam 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. A jam which, has a soluble dry matter content (that has not been replaced or partly replaced by a sweetener) of 50% or less may be described as 'reduced-sugar jam' or 'low-sugar jam'.

Permitted Additional Ingredients

The following additional ingredients may be used in the production of jam:

- honey as defined in Council Directive 2001/110/EC of 20 December 2001 relating to honey in all products as a total or partial substitute for sugars,
- fruit juice,
- citrus fruit juice: in products obtained from other types of fruit,
- red fruit juices: only in 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,
- edible oils and fats as anti-foaming agents,
- liquid pectin,
- citrus peel,
- leaves of *Pelargonium odoratissimum*: in jam, where it is made from quince,
- spirits, wine and liqueur wine, nuts, aromatic herbs, spices, vanilla and vanilla extracts,
- vanilline.

Extra Jam

Definition

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.

Minimum Fruit Requirements

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

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

Products manufactured from three or more fruits, the indication of the fruits used may be replaced with the words 'mixed fruit'.

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

A rhubarb and ginger extra jam manufactured using a mixture of 75% rhubarb and 25% ginger - the total fruit content must not be less than 400g. per 1,000g. of finished product.

<u>Fruit</u>	<u>Minimum required in general</u>	<u>Adjusted Minimum</u>
Rhubarb	450g.	$450 \times 75\% = 337.5\text{g.}$
Ginger	250g.	$250 \times 25\% = 62.5\text{g.}$
		Total minimum fruit = 400g.

Sugar Content

Extra jam 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. An extra jam, which has a soluble dry matter content (that has not been replaced or partly replaced by a sweetener) of 50% or less may be described as 'reduced-sugar extra jam' or 'low-sugar extra jam'.

Permitted Additional Ingredients

The following additional ingredients may be used in the production of extra jam:

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

Jelly

Definition

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

Minimum Fruit Requirements

The quantity of juice and/ or aqueous extracts used in the manufacture of 1,000g. 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.

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

Products manufactured from three or more fruits, the indication of the fruits used may be replaced with the words 'mixed fruit'.

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

A rhubarb and ginger jelly manufactured using a mixture of 75% rhubarb and 25% ginger - the total fruit content must not be less than 300g. per 1,000g. of finished product.

<u>Fruit</u>	<u>Minimum required in general</u>	<u>Adjusted Minimum</u>
Rhubarb	350g.	$350 \times 75\% = 262.5\text{g.}$
Ginger	150g.	$150 \times 25\% = 37.5\text{g.}$

Total minimum fruit = 300g.

Sugar Content

Jelly 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. A jelly, which has a soluble dry matter content (that has not been replaced or partly replaced by a sweetener) of 50% or less may be described as 'reduced-sugar jelly' or 'low-sugar jelly'.

Permitted Additional Ingredients

The following additional ingredients may be used in the production of jelly:

- honey as defined in Council Directive 2001/110/EC of 20 December 2001 relating to honey as a total or partial substitute for sugars,
- citrus fruit juice: in products obtained from other types of fruit,
- red beetroot juice: only in jelly manufactured from strawberries, raspberries, gooseberries, redcurrants and plums,
- edible oils and fats as anti-foaming agents,
- liquid pectin,
- citrus peel,
- leaves of *Pelargonium odoratissimum*: in jelly, where it is made from quince,
- spirits, wine and liqueur wine, nuts, aromatic herbs, spices, vanilla and vanilla extracts,
- vanilline.

Extra Jelly

Definition

Extra jelly is an appropriately gelled mixture of sugars and the juice and/ or aqueous extracts of one or more kinds of fruit. 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.

Minimum Fruit Requirements

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

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

Products manufactured from three or more fruits, the indication of the fruits used may be replaced with the words 'mixed fruit'.

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

A rhubarb and ginger extra jelly manufactured using a mixture of 75% rhubarb and 25% ginger - the total fruit content must not be less than 400g. per 1,000g. of finished product.

<u>Fruit</u>	<u>Minimum required in general</u>	<u>Adjusted Minimum</u>
Rhubarb	450g.	$450 \times 75\% = 337.5g.$
Ginger	250g.	$250 \times 25\% = 62.5g.$

Total minimum fruit = 400g.

Sugar Content

Extra jelly 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. An extra jelly, which has a soluble dry matter content (that has not been replaced or partly replaced by a sweetener) of 50% or less may be described as 'reduced-sugar extra jelly' or 'low-sugar extra jelly'.

Permitted Additional Ingredients

The following additional ingredients may be used in the production of extra jelly:

- honey as defined in Council Directive 2001/110/EC of 20 December 2001 relating to honey as a total or partial substitute for sugars,
- citrus fruit juice: in products obtained from other types of fruit,
- edible oils and fats as anti-foaming agents,
- liquid pectin,
- citrus peel,
- leaves of *Pelargonium odoratissimum*: in extra jelly, where it is made from quince,
- spirits, wine and liqueur wine, nuts, aromatic herbs, spices, vanilla and vanilla extracts,
- vanilline.

Marmalade

Definition

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

Minimum Fruit Requirements

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

The name 'jelly marmalade' may be used where the product contains no insoluble matter except possible for small quantities of finely sliced peel.

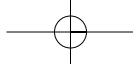
Sugar Content

Marmalade 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. Marmalade, which has a soluble dry matter content (that has not been replaced or partly replaced by a sweetener) of 50% or less may be described as 'reduced-sugar marmalade' or 'low-sugar marmalade'.

Permitted Additional Ingredients

The following additional ingredients may be used in the production of marmalade:

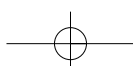
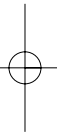
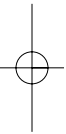
- honey as defined in Council Directive 2001/110/EC of 20 December 2001 relating to honey as a total or partial substitute for sugars,
- citrus fruit juice: in products obtained from other types of fruit,
- essential oils of citrus fruit,
- edible oils and fats as anti-foaming agents,
- liquid pectin,
- citrus peel,
- spirits, wine and liqueur wine, nuts, aromatic herbs, spices, vanilla and vanilla extracts,
- vanilline.



Sweetened Chestnut Purée

Definition

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



**COLOURS PERMITTED IN JAM, JELLIES AND MARMALADE AND OTHER
SIMILAR FRUIT PREPARATIONS* INCLUDING LOW CALORIE PRODUCTS
IN ACCORDANCE WITH DIRECTIVE 94/36/EEC**

E 100	Curcumin
E 140	Chlorophylls and Chlorophyllins
E 141	Copper complexes of Chlorophylls and Chlorophyllins
E 150a	Plain caramel
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 160a	Carotenes: (i) Mixed carotenes (ii) Beta-carotene
E 160c	Paprika extract, Capsanthin, Capsorubin
E 162	Beetroot Red, Betanin
E 163	Anthocyanins
E 104	Quinoline Yellow
E 110	Sunset Yellow
E 120	Cochineal, Carminic acid, Carmines
E 124	Ponceau 4R, Cochineal
E 142	Green S
E 160d	Lycopene
E 161b	Lutein

*** Excludes extra jam and extra jelly**

SWEETENERS PERMITTED IN LOW SUGAR/REDUCED SUGAR AND NO-SUGAR JAMS, JELLIES AND MARMALADES IN ACCORDANCE WITH COUNCIL DIRECTIVE 94/35/EC

EC No.	Name	Maximum usable dose
E967	Xylitol	quantum satis
E950	Acesulfame K	1,000mg/kg
E951	Aspartame	1,000mg/kg
E952	Cyclamic acid and its Na and Ca salts	1,000mg/kg
E954	Saccharin and its Na, K and Ca salts	200mg/kg
E959	Neohesperidine DC	50mg/kg

Queries and Clarification

Copies of this document are available on the websites below and any queries regarding the labelling and/or composition of fruit jams, jellies and marmalades and sweetened chestnut purée and related products may be made to:

Food Division, Department of Agriculture and Food,
Kildare Street,
Dublin 2.

Phone 6072303 Lo Call 1890 200510

Fax 6072038

Website www.agriculture.gov.ie

or

Food Safety Authority of Ireland

Abbey Court

Lower Abbey Street

Dublin 1

Phone 8171300

Fax 8171301

Website www.fsai.ie

