

SCHEDULE 3

Regulated products

PART 2

Jam

1. Jam is a mixture, brought to a suitable gelled consistency, of—
 - (a) sugar;
 - (b) subject to paragraph 2, fruit pulp, or fruit purée, or both fruit pulp and fruit purée of one or more kinds of fruit; and
 - (c) water.
2. Notwithstanding paragraph 1(b), citrus jam may be obtained from the whole fruit, cut into strips, sliced or cut into strips and sliced.
3. The quantity of fruit pulp, or fruit purée, or both, used for every 1,000 grams of the finished product must not be less than—
 - (a) 250 grams in the case of any of the following—
 - (i) redcurrants;
 - (ii) rowanberries;
 - (iii) sea buckthorns;
 - (iv) blackcurrants;
 - (v) rosehips; and
 - (vi) quinces.
 - (b) 150 grams in the case of ginger;
 - (c) 160 grams in the case of cashew apples;
 - (d) 60 grams in the case of passion fruit; and
 - (e) 350 grams in the case of any other fruit.
4. Apart from the ingredients mentioned in paragraphs 1 to 3, the product must not contain anything else except that it may contain any one or more of the following—
 - (a) an authorised additional ingredient;
 - (b) citrus fruit juice, in a product obtained from other kinds of fruit;
 - (c) red fruit juice, in a product manufactured from any one or more of the following fruits—
 - (i) rosehips;
 - (ii) strawberries;
 - (iii) raspberries;
 - (iv) gooseberries;
 - (v) redcurrants;
 - (vi) plums; or
 - (vii) rhubarb;
 - (d) red beetroot juice, in a product manufactured from any one or more of the following fruits—

Status: This is the original version (as it was originally made).

- (i) strawberries;
- (ii) raspberries;
- (iii) gooseberries;
- (iv) redcurrants; and
- (v) plums;
- (e) other fruit juice;
- (f) citrus peel; and
- (g) leaves of *Pelargonium odoratissimum*, in a product made from quince.

5. Any raw materials used to manufacture the product in accordance with this Part that are mentioned in Schedule 3 must not have been treated except using an authorised treatment.

6. The product 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 sugar has been wholly or partially replaced by permitted sweeteners;
- (b) those products in respect of which a “reduced sugar” claim is made in accordance with the conditions laid down in Regulation (EC) No 1924/2006.