SCHEDULE 3

Regulated products

PART 8

Sweetened chestnut purée

1. Sweetened chestnut purée is a mixture brought to a suitable consistency, of water, sugar and puréed chestnuts.

2. Not less than 380 grams of puréed chestnuts must be used for the manufacture of every 1,000 grams of the finished product.

3. 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 have been wholly or partially replaced by permitted sweeteners; and

(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.

4. Apart from the ingredients mentioned in paragraph 1, the product must not contain anything else except that it may contain an authorised additional ingredient.

5. Any raw materials used to manufacture the product in accordance with this Part that are mentioned in Schedule 2 must not have been treated except using an authorised treatment.

6. In this Schedule "chestnuts" means the fruit of the sweet chestnut tree (*Castanea sativa*).