

## SCHEDULE

Regulation 2(1) and (2)

### PERMITTED ADDITIONAL INGREDIENTS AND AUTHORISED TREATMENTS FOR THE PRODUCTS DESCRIBED IN ITEMS 1 TO 7 OF SCHEDULE 1

1. The following additional ingredients may be used, to the extent stated below—
  - (a) honey as defined in Council Directive [2001/110/EC](#) of 20th December 2001 relating to honey: in all products as a total or partial substitute for sugars;
  - (b) fruit juice: only in jam;
  - (c) citrus fruit juice: in products obtained from other kinds of fruit: only in jam, extra jam, jelly and extra jelly;
  - (d) red fruit juices: only in jam and extra jam manufactured from rosehips, strawberries, raspberries, gooseberries, redcurrants, plums and rhubarb;
  - (e) red beetroot juice: only in jam and jelly manufactured from strawberries, raspberries, gooseberries, redcurrants and plums;
  - (f) essential oils of citrus fruits: only in marmalade and jelly marmalade;
  - (g) edible oils and fats as anti-foaming agents: in all products;
  - (h) liquid pectin: in all products;
  - (i) citrus peel: in jam, extra jam, jelly and extra jelly;
  - (j) leaves of *Pelargonium odoratissimum*: in jam, extra jam, jelly and extra jelly, where they are made from quince;
  - (k) spirits, wine and liqueur wine, nuts, aromatic herbs, spices, vanilla and vanilla extracts: in all products;
  - (l) vanilline: in all products; and
  - (m) any substance permitted pursuant to Council Directive [89/107/EEC](#) on the approximation of the laws of the Member States concerning food additives authorised for use in foodstuffs intended for human consumption<sup>(1)</sup>.
2. Fruit, fruit pulp, fruit purée and aqueous extract of fruit may be treated in the following ways—
  - (a) heated, chilled or frozen;
  - (b) freeze-dried;
  - (c) concentrated, to the extent that is technically possible; and
  - (d) except in relation to extra jam or extra jelly, sulphited, that is to say sulphur dioxide (E 220) or its salts (E 221, E 222, E 223, E 224, E 226 and E 227) may be used as an aid to manufacture provided that the maximum sulphur-dioxide content laid down in Directive [95/2/EC](#)<sup>(2)</sup> on food additives other than colours or sweeteners is not exceeded.
3. Apricots and plums to be used in the manufacture of jam may also be treated by other drying processes apart from freeze-drying.
4. Citrus peel may additionally be preserved in brine.

(1) O.J. No. L 040, 11.2.89, p.27.

(2) O.J. No. L 61, 18.3.95, p.1.