

SCHEDULE 1

Regulated products

PART 3

Extra jam

- 8.** Extra jam is a mixture, brought to a suitable gelled consistency, of—
- (a) in the case of rosehip extra jam—
 - (i) sugar;
 - (ii) the unconcentrated purée of that fruit, or a mixture of the unconcentrated pulp and purée of that fruit; and
 - (iii) water;
 - (b) in the case of seedless raspberry, blackberry, blackcurrant, blueberry and redcurrant extra jam—
 - (i) sugar;
 - (ii) the unconcentrated purée of that fruit, or a mixture of the unconcentrated pulp and purée of that fruit; and
 - (iii) water;
 - (c) in other cases—
 - (i) sugar;
 - (ii) the unconcentrated pulp of one or more kinds of fruit; and
 - (iii) water.
- 9.** Notwithstanding sub-paragraphs (a)(i), (b)(i) and (c)(i) of paragraph 8, a permitted sweetener may be used in the manufacture of extra jam either wholly or partially as a replacement for sugar.
- 10.** Notwithstanding paragraph 8(c)(ii), citrus extra jam may be obtained from the whole fruit, cut into strips, sliced or cut into strips and sliced.
- 11.** The following fruits must not be mixed with other fruits in the manufacture of extra jam—
- (a) apples;
 - (b) pears;
 - (c) clingstone plums;
 - (d) melons;
 - (e) watermelons;
 - (f) grapes;
 - (g) pumpkins;
 - (h) cucumbers;
 - (i) tomatoes.
- 12.** The quantity of fruit pulp (or fruit purée, or fruit purée and fruit pulp, in the case of a product to which paragraph 8(a) or (b) applies) used to manufacture 1,000 grams of the finished product must not be less than—
- (a) 350 grams in the case of any of the following—
 - (i) redcurrants;

Status: This is the original version (as it was originally made).

- (ii) rowanberries;
- (iii) sea buckthorns;
- (iv) blackcurrants;
- (v) rosehips;
- (vi) quinces;
- (b) 250 grams in the case of ginger;
- (c) 230 grams in the case of cashew apples;
- (d) 80 grams in the case of passion fruit; and
- (e) 450 grams in the case of any other fruit.

13. As well as the ingredients mentioned in paragraphs 8 to 10, the product may contain any of the following—

- (a) an authorised additional ingredient, which, where there are restrictions in Schedule 2 relating to its use, is used as specified in Schedule 2;
- (b) citrus fruit juice, in a product obtained from other kinds of fruit;
- (c) red fruit juices, in a product manufactured from any of the following fruits—
 - (i) rosehips;
 - (ii) strawberries;
 - (iii) raspberries;
 - (iv) gooseberries;
 - (v) redcurrants;
 - (vi) plums;
 - (vii) rhubarb;
- (d) citrus peel;
- (e) leaves of *Pelargonium odoratissimum*, in a product made from quince.

14. 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.

15. The product must have a soluble dry matter content of 60% or more as determined by refractometer at 20°C except for—

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