

SCHEDULE 1

Regulated products

PART 6

Marmalade

31. Marmalade is a mixture, brought to a suitable gelled consistency, of—

- (a) water;
- (b) sugar; and
- (c) fruit pulp, fruit purée, fruit juice, fruit peel or aqueous extract of fruit, or any combination thereof, in every case obtained from citrus fruit.

32. Notwithstanding paragraph 31(b), a permitted sweetener may be used in the manufacture of marmalade either wholly or partially as a replacement for sugar.

33. The quantity of citrus fruit used for the manufacture of every 1,000 grams of the finished product must not be less than 200 grams, of which not less than 75 grams must be obtained from the endocarp.

34. As well as the ingredients mentioned in paragraphs 31 and 32, 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) essential oils of citrus fruits.

35. 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.

36. 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.