
STATUTORY RULES OF NORTHERN IRELAND

2018 No. 78

FOOD

**The Jam and Similar Products
Regulations (Northern Ireland) 2018**

Made - - - - 27th March 2018

Coming into operation 23rd April 2018

**THE JAM AND SIMILAR PRODUCTS
REGULATIONS (NORTHERN IRELAND) 2018**

1. Citation and commencement
 2. Interpretation
 3. Scope
 4. Use of a product name
 5. Indication of kinds of fruits used
 6. Fruit content indication
 7. Total sugar content indication
 8. Residual sulphur dioxide
 9. Enforcement
 10. Application and modification of provisions of the Order
 11. Revocation
- Signature

SCHEDULE Authorised additional ingredients

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1. The following additional ingredients may be used in the manufacture...
2. The following additional ingredients may be used in the manufacture...

SCHEDULE Authorised treatments

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1. Fruit, fruit pulp, fruit purée and aqueous extracts of fruit...
2. Except when used for the manufacture of extra jam or...
3. Apart from being freeze-dried, apricots and plums used in the...
4. Citrus peel may be preserved in brine.

Changes to legislation: There are currently no known outstanding effects for the The Jam and Similar Products Regulations (Northern Ireland) 2018. (See end of Document for details)

SCHEDULE Regulated products

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PART 1 — List of products

PART 2 — Jam

1. Jam is a mixture, brought to a suitable gelled consistency,...
2. Notwithstanding paragraph 1(b), citrus jam may be obtained from the...
3. The quantity of fruit pulp, or fruit purée, or both,...
4. Apart from the ingredients mentioned in paragraphs 1 to 3,...
5. Any raw materials used to manufacture the product in accordance...
6. The product must have a soluble dry matter content of...

PART 3 — Extra jam

1. Extra jam is a mixture, brought to a suitable gelled...
2. Notwithstanding paragraph 1(b)(ii), citrus extra jam may be obtained from...
3. The following fruits must not be mixed with other fruits...
4. The quantity of fruit pulp (or fruit purée, or fruit...
5. Apart from the ingredients mentioned in paragraph 1, the product...
6. Any raw materials used to manufacture the product in accordance...
7. The product must have a soluble dry matter content of...

PART 4 — Jelly

1. Jelly is an appropriately gelled mixture of—
2. The quantity of fruit juice, or aqueous extract of fruit,...
3. Where aqueous extract of fruit is used in the manufacture...
4. Apart from the ingredients mentioned in paragraph 1, the product...
5. Any raw materials used to manufacture the product in accordance...
6. The product must have a soluble dry matter content of...

PART 5 — Extra jelly

1. Extra jelly is an appropriately gelled mixture of—
2. The following fruits must not be mixed with any other...
3. The quantity of fruit juice, or aqueous extract of fruit,...
4. Where aqueous extract of fruit is used in the manufacture...
5. Apart from the ingredients mentioned in paragraph 1, the product...
6. Any raw materials used to manufacture the product in accordance...
7. The product must have a soluble dry matter content of...

PART 6 — Marmalade

1. Marmalade is a mixture, brought to a suitable gelled consistency,...
2. The quantity of citrus fruit used for the manufacture of...
3. The product must have a soluble dry matter content of...
4. Apart from the ingredients mentioned in paragraph 1, the product...
5. Any raw materials used to manufacture the product in accordance...

PART 7 — Jelly marmalade

1. Jelly marmalade complies with all of the requirements for marmalade...

PART 8 — Sweetened chestnut purée

1. Sweetened chestnut purée is a mixture brought to a suitable...
2. Not less than 380 grams of puréed chestnuts must be...
3. The product must have a soluble dry matter content of...
4. Apart from the ingredients mentioned in paragraph 1, the product...
5. Any raw materials used to manufacture the product in accordance...
6. In this Schedule “chestnuts” means the fruit of the sweet...

PART 9 — “X” Curd

1. “X” Curd is an emulsion of edible fat or oil...

Changes to legislation: There are currently no known outstanding effects for the *The Jam and Similar Products Regulations (Northern Ireland) 2018*. (See end of Document for details)

2. The quantity of fat and oil used for the manufacture...
3. The quantity of whole and egg yolk used for every...
4. The quantity of fruit, fruit pulp, fruit purée, fruit juice,...
5. The product must have a soluble dry matter content of...
6. References to “X” in this paragraph must be read as...

PART 10 — Lemon cheese

1. Lemon cheese is a food conforming to the requirements in...

PART 11 — “Y” flavour curd

1. “Y” flavour curd is an emulsion of edible fat or...
2. The quantity of fat and oil used for the manufacture...
3. The quantity of whole egg and egg yolk used must...
4. The quantity of flavouring material used must be sufficient to...
5. The product must have a soluble dry matter content of...
6. References to “Y” in this Schedule must be read as...

PART 12 — Mincemeat

1. Mincemeat is a mixture of sweetening agents, vine fruits, citrus...
2. Not less than 300 grams of vine fruits and citrus...
3. Not less than 25 grams of suet or equivalent fat...
4. The product must have a soluble dry matter content of...
5. In this Part— “sweetening agents” means any one or more...

SCHEDULE Application and modifications of provisions of the Order

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Explanatory Note

Changes to legislation:

There are currently no known outstanding effects for the The Jam and Similar Products Regulations (Northern Ireland) 2018.