

SCHEDULE 1

Regulated products

PART 4

Jelly

16. Jelly is an appropriately gelled mixture of—

- (a) sugar and juice of one or more kinds of fruit;
- (b) sugar and aqueous extract of one or more kinds of fruit; or
- (c) sugar and fruit juice of one or more kinds of fruit and aqueous extract of one or more kinds of fruit.

17. Notwithstanding sub-paragraphs (a), (b) and (c) of paragraph 16, a permitted sweetener may be used in the manufacture of jelly either wholly or partially as a replacement for sugar.

18. The quantity of fruit juice, or aqueous extract of fruit, or both, used for the manufacture of every 1,000 grams of the finished product must not be less than—

- (a) 250 grams in the case of any of the following—
 - (i) redcurrants;
 - (ii) rowanberries;
 - (iii) sea buckthorns;
 - (iv) blackcurrants;
 - (v) rosehips;
 - (vi) quinces;
- (b) 150 grams in the case of ginger;
- (c) 160 grams in the case of cashew apples;
- (d) 60 grams in the case of passion fruit; and
- (e) 350 grams in the case of any other fruit.

19. Where aqueous extract of fruit is used in the manufacture of the product, the quantities specified in paragraph 18 must be calculated after deduction of the weight of water used in preparing the aqueous extracts.

20. As well as the ingredients mentioned in paragraphs 16 and 17, 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 beetroot juice, in a product manufactured from one or more of the following fruits—
 - (i) strawberries;
 - (ii) raspberries;
 - (iii) gooseberries;
 - (iv) redcurrants;
 - (v) plums;
- (d) citrus peel;

Status: This is the original version (as it was originally made).

(e) leaves of *Pelargonium odoratissimum*, in a product made from quince.

21. 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.

22. 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.