

L.N. 79 of 1999

**QUALITY CONTROL (EXPORTS, IMPORTS AND LOCAL  
GOODS) ACT  
(CAP. 225)**

**Fruit Jams, Jellies, Marmalades and Sweetened Chestnut  
Purée Order, 1999  
(Order No. M 41 of 1999)**

IN exercise of the powers conferred by section 3 of the Quality Control (Exports, Imports and Local Goods) Act, the Malta Standardisation Authority has made the following order:

**1.1** This order may be cited as the Fruit Jams, Jellies, Marmalades and Sweetened Chestnut Purée Order, 1999 and may be referred to as Order No. M 41 of 1999. Citation and commencement.

**1.2** This Order shall become operative on the 1st July, 1999, which date shall be notified by the Authority in the Gazette.

**2.1** These regulations shall apply to:

Applicability.

- extra jam;
  - jam;
  - extra jelly;
  - jelly;
  - marmalade;
  - sweetened chestnut purée;
- as defined in paragraph 3.1 of this Order.

**2.2** This Mandatory Order shall not apply to other products which, in accordance with custom, are also designated by the term “jelly” but which cannot be confused with those defined in paragraphs 3.1.3 and 3.1.4.

**2.3** This Mandatory Order shall not apply to products intended exclusively for export.

**2.4** This Mandatory Order shall apply without prejudice to other provisions relating to dietetic products.

**2.5** This Mandatory Order shall not apply to products intended for the manufacture of fine bakers’ wares, pastries and biscuits nor to fruit preparations intended for use in dairy products.

Interpretation.

**3.1** For the purpose of this Order, the following definitions shall apply:

**3.1.1** *Extra jam:*

a mixture, brought to a suitable gelled consistency, of sweetening agents and the pulp of:

- one type of fruit, or
- two or more types of fruit, excluding apples, pears, clingstone plums, melons, water-melons, grapes, pumpkins, cucumbers and tomatoes.

The quantity of fruit pulp used for the manufacture of 1000 g of finished product shall not be less than:

- 450 g as a general rule,
- 350 g for blackcurrants, rosehips, quinces,
- 250 g for ginger,
- 230 g for cashew apples,
- 80 g for passion fruit.

Rosehip extra jam may be obtained entirely or in part from rosehip purée.

The finished product shall contain a minimum of 60% soluble solids as determined by refractometer at 20°C.

**3.1.2** *Jam:*

a mixture, brought to a suitable gelled consistency, of sweetening agents and the pulp and/or purée of:

- one type of fruit, or
- two or more types of fruit.

The quantity of fruit pulp and/or purée used for the manufacture of 1000 g of finished product shall not be less than:

- 350 g as a general rule,
- 250 g for blackcurrants, rosehips, quinces,
- 150 g for ginger,
- 160 g for cashew apples,
- 60 g for passion fruit.

The finished product shall contain a minimum of 60% soluble solids as determined by refractometer at 20°C.

### 3.1.3 *Extra jelly:*

an appropriately gelled mixture of sweetening agents and the juice and/or aqueous extracts of:

- one type of fruit, or
- two or more types of fruit, excluding apples, pears, clingstone plums, melons, water-melons, grapes, pumpkins, cucumbers and tomatoes.

The quantity of juice and/or aqueous extracts used in the manufacture of 1000 g of finished product shall not be less than:

- 450 g as a general rule,
- 350 g for blackcurrants, rosehips, quinces,
- 250 g for ginger,
- 230 g for cashew apples,
- 80 g for passion fruit.

These quantities are calculated after deduction of the weight of water used in preparing the aqueous extracts.

The finished product shall contain a minimum of 60% soluble solids as determined by refractometer at 20°C.

### 3.1.4 *Jelly:*

an appropriately gelled mixture of sweetening agents and the juice and/or aqueous extracts of:

- one type of fruit, or
- two or more types of fruit.

The quantity of juice and/or aqueous extracts used in the manufacture of 1000 g of finished product shall not be less than:

- 350 g as a general rule,
- 250 g for blackcurrants, rosehips, quinces,
- 150 g for ginger,
- 160 g for cashew apples,
- 60 g for passion fruit.

These quantities are calculated after deduction of the weight of water used in preparing the aqueous extracts.

The finished product shall contain a minimum of 60% soluble solids as determined by refractometer at 20°C.

**3.1.5** *Marmalade:*

a mixture, brought to a suitable gelled consistency, of sweetening agents and one or more of the following products obtained from citrus fruit: pulp, purée, juice, aqueous extracts and peel.

The quantity of citrus fruits used in the preparation of 1000 g of finished product shall not be less than 200 g of which 75 g or more shall be obtained from the endocarp.

The finished product shall contain a minimum of 60% soluble solids as determined by refractometer at 20°C.

**3.1.6** *Sweetened chestnut purée:*

a mixture, brought to a suitable consistency, of sweetening agents and puréed chestnuts.

The quantity of puréed chestnuts used in the manufacture of 1000 g of finished product shall not be less than 380 g.

**3.1.7** *Reduced sugar jam:*

jam containing a minimum of 30% and a maximum of 55% soluble solids, as determined by refractometer at 20°C.

**3.1.8** *Reduced sugar jelly:*

jelly containing a minimum of 30% and a maximum of 55% soluble solids, as determined by refractometer at 20°C.

**3.1.9** *Reduced sugar marmalade:*

marmalade containing a minimum of 30% and a maximum of 55% soluble solids, as determined by refractometer at 20°C.

**3.1.10** In the case of mixtures, the minimum content of a given fruit as laid down in paragraphs 3.1.1 to 3.1.9 shall be reduced in proportion to the percentage of such fruit used.

**3.2** The requirements for soluble solids content of the finished product in the case of extra jam, jam, extra jelly, jelly, marmalade and sweetened chestnut purée shall not apply in the case of products specially made to fulfil the particular nutritional requirements of diabetics, and whose labelling clearly indicates that they are intended for diabetics. Products for diabetics.

**4.1.** No person may sell or import into Malta any extra jam, jam, extra jelly, jelly, marmalade or sweetened chestnut purée which does not conform with the definitions and rules laid down in this Mandatory Order. Marketing and labelling.

**4.2** The names listed in paragraph 3.1 shall be used exclusively to denote the products defined therein, provided that extra jam may be designated as jam and extra jelly may be designated as jelly.

**4.3.** The name under which a product defined in paragraph 3.1 is sold shall be the same as that used in paragraph 3.1.

**4.3.1** The name shall be supplemented by:

■ an indication of the type or types of fruit used in descending order of importance by weight of the raw materials used. However, for products made from three or more types of fruit, an indication of the types of fruit used may be replaced by the words 'mixed fruit' or by an indication of the number of types of fruit used.

■ an indication of the ingredients given in paragraph 2 of the Second Schedule.

**4.4** Where apricots intended for the manufacture of jam have been dried by a process other than freeze-drying, the words 'dried apricots' shall appear on the list of ingredients.

**4.5** Where red beetroot juice has been added to jams and jellies which have been obtained from one or more of the following: strawberries, raspberries, gooseberries, redcurrants or plums, the words 'red beetroot juice to reinforce the colour' shall appear on the list of ingredients.

**4.6** Without prejudice to the provisions of the Labelling and Presentation of Foodstuffs Regulations, 1992, the labelling of the products defined in paragraph 3.1 shall also bear the following obligatory information:

**4.6.1** the words 'prepared with ... g of fruit per 100 g', the figure shown representing the quantity in grams of fruit from which the fruit pulp, fruit purée, fruit juice, fruit peel and aqueous extract of fruit used per 100 g of finished product is derived;

**4.6.2** the words 'total sugar content: ... g per 100 g', the figure shown representing the value determined by refractometer at 20°C for the finished product, subject to a tolerance of  $\pm 3$  refractometric degrees, provided that this requirement shall not apply to food made for diabetics where the label clearly indicates that it is intended for diabetics;

**4.6.3** for products having a soluble dry matter content of less than 63% the words 'keep in a cool place once opened'; this indication shall not, however, be compulsory for products in small containers, the content of which is normally consumed at one time and for products to which preservatives have been added;

**4.6.4** in the case of marmalade, as defined in paragraph 3.1.5:

- containing peel, an indication of the style of cut of that peel,

- not containing peel, an indication of the absence of peel.

**4.7** The particulars referred to in paragraph 4.6 must appear within the same field of vision as the name of the food, the indication of net quantity, if required, and the indication of minimum durability, if required.

**4.8** The addition of L-ascorbic acid shall not authorize reference to be made to vitamin C.

**4.9** The term 'jelly marmalade' may be used for marmalade which contains no insoluble matter other than a small quantity of finely sliced peel.

**4.10** The names 'conserve' and 'preserve' may not be used in the labelling or advertising of any food unless the food is jam or extra jam.

**4.11** Where jam, jelly, marmalade, or reduced sugar products falling within the scope of this Mandatory Order have a residual sulphur dioxide content of more than 30 mg/kg, the residual content must be declared in the list of ingredients, in addition to the identification required by the Labelling and Presentation of Foodstuffs Regulations, as percentage by weight of residue in the product as 'sulphur dioxide'.

**4.12** Without prejudice to paragraph 2.2, the names designated under paragraph 3.1 may not be used in the labelling or advertising of another food so as to suggest, either expressly or by implication, that the named food is an ingredient of the other food, unless it is a food which complies with the compositional requirements of this Mandatory Order.

**5.1** Only raw materials corresponding to the definitions given in the First Schedule may be used in the manufacture of the products defined in paragraph 3.1. Manufacture.

**5.2** Without prejudice to specific provisions regarding additives, only the substances listed in the Second Schedule may be added, and only in the manner prescribed therein, to the products defined in paragraph 3.1.

**5.3** Products defined in paragraph 3.1 may not contain any substance in such quantity as to endanger human health.

## FIRST SCHEDULE

### A. RAW MATERIALS - DEFINITIONS

1. Fruit:

■ fresh, sound fruit, free from deterioration, containing all its essential constituents and sufficiently ripe for use in the manufacture of products as defined in Paragraph 3.1, after cleaning, removal of blemishes, topping and tailing,

■ for the purposes of this Order, tomatoes, the edible parts of rhubarb stalks, carrots and sweet potatoes are considered to be fruit,

■ the term 'chestnut' means the fruit of the sweet chestnut tree (*Castanea sativa*),

■ 'ginger' means the edible root of the ginger plant.

2. Fruit pulp (pulp):

the edible part of the whole fruit - if appropriate, less the peel, skin, seeds, pips and the like - which may have been sliced or crushed but which has not been reduced to a purée.

3. Fruit purée (purée):

the edible part of the whole fruit - less the peel, skin, seeds, pips and the like - which has been reduced to a purée by sieving or a similar process.

4. Fruit juice (juice):

fruit juice, concentrated fruit juice and dehydrated fruit juice which comply with the requirements of the Mandatory Order concerning fruit juices and similar products.

5. Aqueous extracts of fruit (aqueous extracts):

the aqueous extracts of fruit which, subject to the losses necessarily occurring in proper manufacturing, contain all the water-soluble constituents of the fruit used.

5a. Citrus peel (peel):

the peel of citrus fruits, cleaned, with or without the endocarp removed.

6. Sweetening agents:



any of the following:

- semi-white sugar,
- sugar (white sugar),
- extra white sugar,
- sugar solution,
- invert sugar solution,
- invert sugar syrup,
- dextrose monohydrate,
- dextrose anhydrous,
- glucose syrup,
- dried glucose syrup,
- fructose,
- brown sugar,
- cane molasses,
- honey,
- permitted sweeteners in energy-reduced products or products with no added sugars,
- the aqueous solution of sucrose with the following characteristics:
 

(a) dry matter:	not less than 62% by weight;
(b) invert sugar content (ratio of fructose to dextrose: $1.0 \pm 0.2$ ):	not more than 3% by weight of dry matter;
(c) conductivity ash:	not more than 0.3% by weight of dry matter;
(d) colour in solution:	not more than 75 ICUMSA units;
(e) residual sulphur dioxide content:	not more than 15 mg/kg of dry matter.

## B. RAW MATERIALS - AUTHORIZED TREATMENT

1a. The products defined in paragraphs A1, A2, A3, A5 and A5a of this schedule may in all cases be treated in the following ways:

- heated, chilled or frozen,
- freeze-dried,
- concentrated, to the extent that it is technically possible.

1b. If the abovementioned products are intended for the manufacture of products defined in paragraphs 3.1.2, 3.1.4 and 3.1.5 of this Mandatory Order, sulphur dioxide (E 220) or its salts E 221, E 222, E 223, E224, E 226 and E 227 may also be added to them.

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2. Ginger may be dried or preserved in syrup.
3. Apricots for the manufacture of jam may also be treated by other dehydration processes apart from freeze drying.
4. Chestnuts may be soaked for a short time in an aqueous solution of sulphur dioxide or its salts E 221, E 222, E 223, E 224, E226 and E 227.
- 5a. Fruit juice may also be subjected to the treatments provided for in the Mandatory Order on Fruit Juices and Similar Products Order, 1998 (L.N. 242 of 1998).
- 5b. Fruit juice may also be subjected to the treatment provided for in paragraph 1b of Section B of the First Schedule, where it is intended for the manufacture of jelly and marmalade.
6. Citrus peel may be preserved in brine.

## SECOND SCHEDULE

### Substances which may be added to the products defined in paragraph 3.1. of the Mandatory Order

#### EDIBLE INGREDIENTS, AROMATICS AND AROMATIC SUBSTANCES

1. Ingredients which need not be specified in the sales description of the finished products.

<i>Name</i>	<i>Conditions of use</i>
- Water suitable for food manufacture	In all the products defined in paragraph 3.1
- Fruit juices	In jam and reduced sugar jam (as defined in paragraph 3.1)
- Red fruit juices	In extra jam, jam or reduced sugar jelly where they are obtained from one or more of the following fruits: rosehips, strawberries, raspberries, gooseberries, redcurrants and plums
- Red beetroot juice	In jam, jelly, reduced sugar jam or reduced sugar jelly where they are obtained from one or more of the following species only: strawberries, raspberries, gooseberries, redcurrants, plums
- Essential oils of citrus fruits	In marmalade (paragraph 3.1.5)
- Edible oils and fats	As antifoaming agents in all the products defined in paragraph 3.1
- Liquid pectin (products containing pectin and derived from dried apple pomace or dried peel of citrus fruits or from a mixture of both, by the action of dilute acid followed by partial neutralization with sodium or potassium salts)	In all the products defined in paragraph 3.1

2. Ingredients which must be specified in the sales description of the finished product.

<i>Name</i>	<i>Conditions of use</i>
(a) Edible ingredients in sufficient quantity to modify flavour:	
- Citrus fruit juice in products obtained from other types of fruit	In extra jam and jam (paragraphs 3.1.1, 3.1.2)
- Spirits	In all the products defined in paragraph 3.1
- Wine and liqueur wine	In all the products defined in paragraph 3.1
- Walnuts, hazelnuts, almonds	In all the products defined in paragraph 3.1
- Honey	In all the products defined in paragraph 3.1
- Herbs	In all the products defined in paragraph 3.1
- Spices	In all the products defined in paragraph 3.1
(b) - Citrus peel	In extra jam, jam, extra jelly and jelly where they are made only from quince
- Leaves of <i>Pelargonium odoratissimum</i>	In extra jam, jam, extra jelly and jelly where they are made only from quince
(c) - Vanilla	In extra jam, jam, extra jelly and jelly made only from apples, rosehips or quinces; sweetened chestnut purée
- Vanilla extract	In extra jam, jam, extra jelly and jelly made only from apples, rosehips or quinces; sweetened chestnut purée
- Vanillin	In extra jam, jam, extra jelly and jelly made only from apples, rosehips or quinces; sweetened chestnut purée
- Ethyl vanillin	In extra jam, jam, extra jelly and jelly made only from apples, rosehips or quinces; sweetened chestnut purée.