

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 4(d)

CX/PFV 04/22/7
June 2004

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

22nd Session,

Washington, DC metro area, U.S.A., 27 September – 1 October 2004

PROPOSED DRAFT CODEX STANDARD FOR JAMS, JELLIES, AND MARMALADES

(AT STEP 3)

Governments and interested international organizations wishing to submit comments on the attached revised *proposed draft Codex Standard for Jams, Jellies, and Marmalades* (AT STEP 3) are invited to do so **NO LATER THAN 30 AUGUST 2004, preferably by e-mail**, to Ms. Ellen Y. Matten, US Codex Office, Food Safety and Inspection Service, US Department of Agriculture, Room 4861 South Building, 1400 Independence Ave., S.W., Washington, DC 20250-3700, USA (Fax No.: +1.202.720.3157; E-mail: uscodex@usda.gov), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Foods Standards Programme, Via delle Terme di Caracalla, 00100 Rome, Italy (Fax No. 39.06.5705.4593 or E-Mail codex@fao.org - preferably -).

BACKGROUND

1. The 21st Session of the Codex Committee on Processed Fruits and Vegetables (September 2002) agreed that it was not possible to review in detail the proposed draft standards (including jams, jellies and marmalades) scheduled for discussion at its current Session. In view of this, it decided to return all the proposed draft standards (including jams, jellies and marmalades) to Step 2 for redrafting, circulation for comments at Step 3 and consideration at its next Session. The proposed draft Codex Standard for Jams, Jellies and Marmalades has been revised by a drafting group led by the United Kingdom¹.

2. The revised *proposed draft Codex Standard for Jams, Jellies, and Marmalades* is appended to this document. Some parts of the text has been aligned with the standardized language applying throughout the Codex standards for processed fruits and vegetables. In addition, the Annex contains comments on certain Sections of the Standard for which there may be a need for further discussion.

¹ ALINORM 03/27, paras. 95 - 97.

3. The Codex Secretariat would like to notice the following to the Committee:

Scope

4. The Committee is invited to clarify whether the term “non-carbohydrate sweeteners” applies to those food additive sweeteners using in the preparation of diabetic/diet foods regardless of its caloric/nutritive value (e.g. “nutritive” and “non-nutritive sweeteners”) or it only covers those food additive sweeteners commonly known as “artificial”, “non-nutritive”, “intense or high intensity” sweeteners which are usually non-carbohydrate, very low in or 0 calories (e.g. acesulfame-K, saccharin, cyclamates, etc.) as there may be other alternative sweeteners using in the manufacturing of these type of foods that may not match the term “non-carbohydrate sweeteners” and still provide some amount of energy (e.g. bulk sweeteners such as sugar alcohols)².

Presentation

5. It is recommended to title this Section “Styles” and to apply the standardized language to the extend possible for consistency with other Codex standards for processed fruits and vegetables.

Soluble Solids

6. The Committee is invited to clarify whether the term “sweetener” applies to food additives using in the preparation of non-caloric or reduced sugar products regardless of its caloric/nutritive value (e.g. “nutritive” and “non-nutritive sweeteners”)².

Essential Composition and Quality Factors

7. The Committee is invited to consider the need for provisions for “Classification of Defectives” as usually applied to Codex standards for processed fruits and vegetables when considering requirements for “Definition of Defects”, “Defects and Allowances”, and “Lot Acceptance” (some of these provisions may be omitted or condensed according to the nature of the produce) under the Section on Essential Composition and Quality Factors and if so, apply the standardized language to the extend possible for consistency.

Food Additives

8. Some of the food additive provisions has been aligned with the corresponding names as set out in the Class Names and International Numbering System for Food Additives³ (CAC/GL 36-1989, Rev. 7-2003). Synonyms as elaborated by the drafting group have been kept in parenthesis⁴.

Contaminants & Methods of Analysis and Sampling

9. See working document CX/PFV 04/22/3, General Considerations for Codex Standards for Processed Fruits and Vegetables as regards Contaminants (para. 23) and Methods of Analysis and Sampling (para. 24).

REQUEST FOR COMMENTS

10. Codex Members and Observers are invited to comment at Step 3 on the attached revised *proposed draft Codex Standard for Jams, Jellies, and Marmalades* as directed above.

² In addition, see working document CX/PFV 04/22/3, General Considerations for Codex Standards for Processed Fruits and Vegetables as regards the use of the term “Sweeteners” (paras. 5 - 13).

³ Codex standards are available for downloading at: http://www.codexalimentarius.net/standards_search.asp.

⁴ In addition, see working document CX/PFV 04/22/3, General Considerations for Food Additive Provisions in Codex Commodity Standards and in Codex Standards for Processed Fruits and Vegetables, paras. 18 - 22.

**PROPOSED DRAFT CODEX STANDARD FOR
JAMS, JELLIES AND MARMALADES**

(AT STEP 3)

1. SCOPE

1.1 This Standard applies to jams, jellies and marmalades as defined in Section 2 below and offered for direct consumption including for catering purposes, or for repacking if required.

1.2 The terms, “preserve” or “conserve” are sometimes used to represent products covered by this Standard. The use of the terms “preserve” and “conserve” are thereby required to comply with the requirements for jam and extra jam as set out in this Standard.

1.3 This Standard does not apply to:

- (a) products when indicated as being intended for further processing such as those intended for use in the manufacture of fine bakery wares, pastries or biscuits i.e. bakery jam; or
- (b) products prepared with non-carbohydrate sweeteners and which are clearly intended or labelled as intended for diabetic or dietetic use; or
- (c) reduced sugar products or those with a very low sugar content.

2. DESCRIPTION

2.1 PRODUCT DEFINITIONS

Product	Definition										
Jam ¹	is the product brought to a suitable gelled consistency, made from the fruit pulp or fruit puree or both, of one or more kinds of fruit, which is mixed with sugars and/or other carbohydrate sweeteners such as honey, with or without the addition of water.										
Extra Jam /High Fruit Jam ¹	<p>is the product brought to a suitable gelled consistency, made from the [un-concentrated] fruit pulp of one or more kinds of fruit, which is mixed with sugars and/or other carbohydrate sweeteners such as honey, with or without the addition of water.</p> <p>The following extra jams may be obtained entirely or in part from the un-concentrated fruit puree of the fruits concerned.</p> <ul style="list-style-type: none"> (a) rosehip extra jam, (b) seedless blackberry, blackcurrant, blueberry, raspberry and redcurrant extra jams. <p>The following fruits may not be mixed with others in the manufacture of extra jam:</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Apples</td> <td style="padding: 2px;">Pears</td> </tr> <tr> <td style="padding: 2px;">Clingstone plums</td> <td style="padding: 2px;">Pumpkins</td> </tr> <tr> <td style="padding: 2px;">Cucumbers</td> <td style="padding: 2px;">Tomatoes</td> </tr> <tr> <td style="padding: 2px;">Grapes</td> <td style="padding: 2px;">Water-melons</td> </tr> <tr> <td style="padding: 2px;">Melons</td> <td></td> </tr> </table>	Apples	Pears	Clingstone plums	Pumpkins	Cucumbers	Tomatoes	Grapes	Water-melons	Melons	
Apples	Pears										
Clingstone plums	Pumpkins										
Cucumbers	Tomatoes										
Grapes	Water-melons										
Melons											

¹ Citrus jam and extra jam may be obtained from the whole fruit cut into strips and/or sliced.

Product	Definition									
Jelly and Extra Jelly	are the products brought to a semi solid gelled consistency which should be practically free from suspended particles and made from the juice and/or aqueous extracts of one or more fruits, mixed with sugars and/or carbohydrate sweeteners such as honey, with or without the addition of water.									
	In the manufacture of extra jelly, the following fruits may not be mixed with others:									
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; padding: 5px;">Apples</td> <td style="width: 50%; padding: 5px;">Pears</td> </tr> <tr> <td style="padding: 5px;">Clingstone plums</td> <td style="padding: 5px;">Pumpkins</td> </tr> <tr> <td style="padding: 5px;">Cucumbers</td> <td style="padding: 5px;">Tomatoes</td> </tr> <tr> <td style="padding: 5px;">Grapes</td> <td style="padding: 5px;">Water-melons</td> </tr> <tr> <td style="padding: 5px;">Melons</td> <td></td> </tr> </table>	Apples	Pears	Clingstone plums	Pumpkins	Cucumbers	Tomatoes	Grapes	Water-melons	Melons
Apples	Pears									
Clingstone plums	Pumpkins									
Cucumbers	Tomatoes									
Grapes	Water-melons									
Melons										
Marmalade	is the product brought to a suitable gelled consistency made from the whole fruit, fruit pulp, puree, juice, aqueous extract or peel of citrus fruits mixed with sugars and/or carbohydrate sweeteners such as honey, with or without the addition of water.									
Jelly marmalade	is the product described under marmalade from which all the insoluble solids have been removed but which may or may not contain a small proportion of thinly cut peel.									

2.2 OTHER DEFINITIONS

For the purposes of this Standard the following definitions shall also apply:

Product	Definition
Fruit	<p>(a) Fresh, substantially sound, wholesome and clean which is of suitable ripeness but free from deterioration and containing all its essential characteristics except that it has been trimmed sorted and otherwise treated to remove any blemishes, bruises, toppings, tailings, cores, pits (stones) and may or may not be peeled.</p> <p>(b) Shall also be taken to include the edible parts of tomatoes, trimmed rhubarb stems, carrots, sweet potatoes cucumbers pumpkins and melons and water melons with seeds stem and rind removed.</p> <p>(c) In the case of ginger this should be taken to mean the edible root of the ginger plant (<i>Zingber officinale</i>) in a fresh or preserved state. Ginger may be dried or preserved in syrup.</p>
Fruit Pulp	The edible part of the whole fruit, if appropriate, less the peel, skin, seeds, pips and similar which may have been sliced or crushed but which has not been reduced to a puree.
Fruit Puree	The edible part of the whole fruit, if appropriate, less the peel, skin, seeds pips and similar which has been reduced to a puree by sieving or a similar process.

Product	Definition
Aqueous extracts	The aqueous extract of fruits which subject to losses occurring during proper manufacture, contains all the water soluble constituents of the fruit concerned.
Citrus fruit	Fruit of the <i>Citrus L.</i> family.
Sugars	(a) Sugars as defined in the Codex Alimentarius on Sugars; (b) Sugars extracted from fruit (fruit sugars); (c) Fructose syrup; (d) Brown sugar; (e) Honey.

2.3 PRESENTATION

Any other presentation of the product is permitted provided that it:

- (a) Is sufficiently different from those described in this Standard;
- (b) meets all the requirements of this Standard; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer with products covered by this Standard.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Products covered by this Standard shall consist of the following:

- (a) Fruit ingredient as defined in Section 2.2 in quantities laid down in Sections 3.2 (a) – (c) below.
These are exclusive of any added sugar or optional ingredients. In the cases of jelly and extra jelly the quantities where appropriate shall be calculated after deduction of the weight of water used in preparing the aqueous extracts.
- (b) Sugars as defined in Section 2.2.

3.1.2 Fruit Content

(a) *Jam and Jelly*

Jam and Jelly, as defined in Section 2.1, shall be produced such that the quantity of the fruit ingredient used as a percentage of finished product shall be not less than:

- 35% in general;
- 25% for blackcurrants, mangoes, quinces, redcurrants, rosehips, roselles, rowanberries and sea-buckthorns;
- 16% for cashew apples;
- 15% for ginger and guava;
- 6% for passion fruit.

In the case of Labrusca grape jam, grape juice and grape juice concentrate when added as optional ingredients, may constitute a part of the required fruit content.

(b) *Extra Jam and Extra Jelly*

Extra jam and Extra Jelly, as defined in Section 2.1, shall be produced such that the quantity of fruit ingredient used as a percentage of finished product shall be not less than:

- 45% in general;
- 35% for blackcurrants, mangoes, quinces, redcurrants, rosehips, roselles, rowanberries and sea-buckthorns;
- 25% for ginger and guava;
- 23% for cashew apples;
- 8% for passion fruit.

(c) *Marmalade*

The product as defined in Section 2.1 shall be produced such that the quantity of citrus fruit ingredient used as a percentage of finished product shall be not less than:

- 20% of which not less than 7.5% is obtained from the endocarp.

In addition the term “jelly marmalade” as defined in Section 2.1 may be used when the product contains no insoluble matter but may contain small quantities of thinly cut peel.

3.1.3 Optional Ingredients

The following optional ingredients may also be used in certain products as indicated below:

Ingredient	PERMITTED IN
Fruit juice or fruit juice concentrate	Jam only
Red fruit juice	Jam and extra jam made from gooseberries, plums, raspberries, redcurrants, rosehips, rhubarb or strawberries only
Red beetroot juice	Jam, jelly made from gooseberries, plums, raspberries, redcurrants or strawberries
Leaves of <i>Pelargonium odoratissimum</i>	Jam, extra jam, jelly and extra jelly made from quince
Essential oils	In all products
Citrus fruit juice and citrus peel	In all products including marmalades
Butter, margarine or other edible oils and fats (used as antifoaming agents), alcoholic drinks, nuts, herbs and spices, vinegar.	In all products

3.2 SOLUBLE SOLIDS

The soluble solids content for the finished products defined in Section 3.1.2(a) – (c) shall in all cases not be lower than 60%. This shall be determined by refractometer subject to a tolerance of ± 3 refractometric degrees with the temperature corrected to 20°C and using the International Sucrose Scale but making no corrections for insoluble solids or acids. Those products where the sugars have been replaced wholly or partially by sweeteners are not covered by this Standard.

3.3 QUALITY CRITERIA

3.3.1 General Requirements

- (a) Fruits may be fresh, frozen, canned, concentrated and freeze-dried or may have undergone other physical preservation treatments. Apricots and plums to be used in the manufacture of jam may also be treated by other drying processes apart from freeze drying. Citrus fruit may be preserved in brine;
- (b) The end product shall be of an appropriate gelled consistency, having normal colour and flavour appropriate to the type or kind of fruit ingredient used in the preparation of the mixture, while taking into account any flavour imparted by optional ingredients or any permitted colouring agents used. It shall be free from defective materials normally associated with fruits. Jelly and extra jelly shall be reasonably clear or transparent; and
- (c) Sulphur dioxide or its salts may be used in the raw fruit material as an aid to manufacture (i.e. preservation), except in the manufacture of “extra” products, provided that the maximum level of sulphur dioxide in the final product is not exceeded and the presence of sulphur dioxide is labelled in accordance with Section 4.2.1.4 of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991).

3.3.2 Defects and Allowances for Jams

The products covered by this Standard shall be largely free of defects such as plant material skins (if peeled), stones and pieces of stones and mineral matters. In the case of berry fruits and passion fruit, seeds shall be considered a natural fruit component and not a defect unless the product is presented as seedless.

3.3.3 Lot Acceptance

A lot shall be considered as meeting the applicable quality requirements referred to in Sections 1, 2 and 3 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plan in the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL- 6.5) (CODEX STAN 233-1969).

4. FOOD ADDITIVES

4.1 ANTIFOAMING AGENTS

INS No.	Name of Food Additive	Maximum Level
471	Mono- and di-glycerides of fatty acids	Limited by GMP
900a	Polydimethylsiloxane	10 mg/kg

4.2 ANTIOXIDANTS

INS No.	Name of Food Additive	Maximum Level
300	Ascorbic acid (L-)	Limited by GMP

4.3 ACIDITY REGULATORS

INS No.	Name of Food Additive	Maximum Level
270	Lactic acid (L-, D-, and DL)	Limited by GMP
296	Malic acid (DL-)	
327	Calcium lactate	
330	Citric acid	
331 (i), (ii), and (iii)	Sodium dihydrogen citrate, disodium monohydrogen citrate, trisodium citrate (Mono-, di-, and tri- sodium citrates)	
333 (i), (ii) and (iii)	(Mono, di and tri calcium citrates)	
334	Tartaric acid (L(+)-)	
335 (i) and (ii)	Mono- and di- sodium tartrates	
350 (i) and (ii)	Sodium hydrogen and sodium malate	
524	Sodium hydroxide	

4.4 FIRMING AGENTS - In all products except extra jam and extra jelly

INS No.	Name of Food Additive	Maximum Level
227	Calcium hydrogen sulphite	500 mg/kg
170 (i)	Calcium carbonate	Limited by GMP
327	Calcium lactate	
509	Calcium chloride	
578	Calcium gluconate	

4.5 FLAVOURINGS

- Natural fruit essences of the named fruits in the respective product;	Limited by GMP
- Natural mint flavour;	
- Natural cinnamon flavour;	
- Vanilla and vanilla extracts, vanillin.	

4.6 PRESERVATIVES

INS No.	Name of Food Additive	Maximum Level
200 - 203	Sorbic acid and its sodium, potassium, and calcium salts	1g/kg singly or in combination
210- 213	Benzoic acid and its sodium, potassium and calcium salts	
214, 216, and 218	Ethyl, propyl and methyl p-hydroxybenzoate	
220	Sulphur dioxide (residual carry over)	50 mg/kg in the end product except when made with sulphited fruit when a maximum level of 100 mg/kg is permitted in the end product (except extra jam and extra jelly)

4.7 THICKENING AND GELLING AGENTS

INS No.	Name of Food Additive	Maximum Level
440	Pectins	Limited by GMP
400 - 404	Alginic acid and its sodium, potassium, ammonium, and calcium salts	Limited by GMP (except extra jam and extra jelly)
406	Agar	
407	Carrageenan and its Na, K, NH ₄ salts - includes furcellaran - (Carrageenan)	
410	Carob bean gum (locust bean gum)	
412	Guar gum	
415	Xanthan gum	
418	Gellan gum	

4.8 COLOURS - In all products except extra jam and extra jelly

INS No.	Name of Food Additive	Maximum Level	
100	Curcumins	Limited by GMP	
140	Chlorophylls		
140 (ii)	Chlorophyllins		
141 (i)	Chlorophyll copper complexes		
141 (ii)	Chlorophyllin copper complexes, sodium and potassium salts		
150a	Caramel I - plain		
150b	Caramel II - caustic sulphite process		
150c	Caramell III - ammonia process		
150d	Caramel IV - ammonia sulphite process		
160a (i) and (ii)	Beta-carotene (synthetic) (including Beta-carotene from <i>Blakeslea trispora</i>) Natural extracts (carotenes, mixed - vegetable and algae -)		
160c	Paprika oleoresins (capsanthin, capsorubin)		
162	Beet red (beetroot red, betanin)		
163 (i)	Anthocyanains ²		
163 (ii)	Grape skin extract		
104	Quinoline Yellow		100 mg/kg singly or in combination
110	Sunset Yellow FCF		
120	Carmines (cochineal extract, carminic acid)		
124	Ponceau 4R (cochineal Red A)		
129	Allura Red AC		
133	Brilliant Blue FCF		
142	Green S ²		
160d	Lycopene ²		
161b	Lutein ²		
143	Fast Green FCF	400 mg/kg	

² Not in the GSFA (General Standard for Food Additives).

5. CONTAMINANTS

5.1 The products covered by the provisions of this Standard shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for these products.

5.2 The products covered by the provisions of this Standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. WEIGHTS AND MEASURES

7.1 FILL OF CONTAINER

7.1.1 Minimum Fill

The container should be well filled with the product which should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

7.1.2 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill (90% container capacity) of Section 7.1.1 should be considered a "defective".

7.1.3 Lot Acceptance

A lot should be considered as meeting the requirements of Section 7.1.1 when the number of “defectives”, as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5) (CODEX STAN 233-1969).

8. LABELLING

8.1 The products covered by the provisions of this Standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991). In addition, the following specific provisions apply:

8.2 NAME OF THE PRODUCT

8.2.1 The name of the product shall be one of the following:

- Jam (or preserve, if appropriate);
- Extra jam /High Fruit jam /jam (or conserve if appropriate);
- Jelly;
- Extra jelly;
- Marmalade or jelly marmalade.

8.2.2 The name of the product shall provide an indication of the fruit(s) used in descending order of weight. In the case of products made with three or more different fruits the alternative phrase “mixed fruit” or similar wording may be used.

8.2.3 The name of the product may provide an indication of the variety of fruit e.g. “Victoria” plum and /or may include an adjective describing the character e.g. “seedless”, “shredless”

8.2.4 Jam made from ginger, pineapple or figs, with or without the addition of citrus fruits may be called “ginger marmalade” pineapple marmalade or fig marmalade if this is a customary name in the country of sale.

8.2.5 In the case of marmalade which is not made exclusively from oranges the designation shall contain the citrus fruits from which the product was prepared except where the proportion of other citrus fruits is less than 10%.

8.3 FRUIT QUANTITY AND SUGAR DECLARATION

8.3.1 Depending on the legislation or requirements of the importing country, the products covered by this Standard may also give an indication of the fruit ingredient content in the form of “prepared with X g of fruit per 100g and the total sugar content with the phrase “total sugar content X g per 100g”.

8.3.2 If an indication of fruit content is given this should relate to the quantity and type of fruit ingredient used in the product as sold with a deduction for the weight of any water used in preparing the aqueous extracts.

8.4 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

See working document CX/PFV 04/22/11.

This Annex contains comments made by countries on certain Sections of the Standard for which there is a need for further discussion.

Section 1.2 - Scope

In the UK and US the terms preserve and conserve are often used on labels to represent jam and extra jam respectively. It is therefore important that products using these terms are also required to meet the requirements of this Standard.

Section 2.1 - Product Definition

Extra Jam/High Fruit Jam

Title

The US feel these terms are confusing. Added for ease to help distinguish products with a higher fruit content i.e. Specification A of the old Standard or extra jam/high fruit jam. The labelling Section continues to clarify which alternative term can be used. The term “low fruit jam” does not appear very appealing; do many products use such terminology?

Definition - First paragraph

US state extra jam made from concentrated pulp/puree is impractical and should be amended to state concentrated. EC laws only allows extra jam to be made from the un-concentrated fruit only.

Definition - Indent (b)

For extra jam certain fruits containing seeds require exemption and can be made from puree as well as pulp. A seedless product could not be made from all pulp which would naturally still retain the seeds.

Marmalade

Definition

US want peel mandatory for marmalade. In some countries (e.g.UK) the peel component is added separately and therefore not always part of the whole marmalade at the mixing stage.

Section 2.2 - Other Definitions

Sugars

US points out that glucose/corn syrup is not allowed. The Codex Standard for Sugars agreed in 1999 includes glucose syrup therefore this sweetening agent is permitted to be added to products covered by this Standard.

Section 3.1.2 - Fruit Content

US proposing 45-47% for jams, 45% for jelly and 25-30 % (depending on citrus fruit) for marmalade. The current proposal would appear to allow US products to be manufactured with an option to call these jam, extra jam or high fruit jam.

Section 3.2 - Soluble Solids

US proposes not less than 65%. If this were the case some European products may not be able to meet this requirement since the EC requires a content of not less than 60%. These products would be labelled appropriately with respect to spoilage.

Section 4 - Food Additives

Some amendments made in line with suggestions from US, EC and Egypt; Discussion required.

Section 7.3 - Fruit Quantity and Sugar Declaration

Fruit and sugar declarations are now optional depending on the importing country's rules. In the EC this is a mandatory requirement. Declaring the actual fruit and sugar content provides important information which consumers will often use as the basis of selection. It also provides some assurance to consumers that they are not being sold sub-standard products while enabling them to know exactly what they are getting.