

ANTIGUA AND BARBUDA DRAFT NATIONAL STANDARD

ANTIGUA AND BARBUDA DRAFT NATIONAL STANDARD DNS 14: 201X Standard for jams, jellies and marmalades

Stage 40 – Enquiry Draft
April 2017



ANTIGUA AND BARBUDA BUREAU OF STANDARDS
Old Parham Road • P.O Box 1550 • St. John's • Antigua • West Indies

DNS 14: 201X

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**ANTIGUA AND BARBUDA DRAFT NATIONAL STANDARD
DNS 14: 201X Standard for jams, jellies and marmalades**

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NATIONAL FOREWORD

The Antigua and Barbuda Bureau of Standards (ABBS) is a statutory body established under the Standards Act of 1987, Cap 411 of the revised Laws of Antigua and Barbuda. The Standards Act mandates the Bureau to promote and encourage the maintenance of mandatory and voluntary standards in relation to goods, services, processes and practices. The Bureau also has the responsibility for monitoring the manufacture of goods and the production of services to both local and international standards. In executing its mandate, the ABBS focuses on the quality and competitiveness of products and services; the health and safety of the consumer; and the protection of the environment.

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- Codex Alimentarius (WHO/FAO) Commission
- Caribbean Regional Organisation for Standards and Quality (CROSQ)
- Pan American Standards Commission (COPANT)

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Antigua and Barbuda National Standards (ABNS) are subject to review every five years or sooner if necessary, in accordance with good standardisation practices. Any suggestions for improving the standard can be submitted to the Bureau of Standards for consideration during the review process.

DNS 14: 201X DRAFT NATIONAL STANDARD FOR JAMS, JELLIES AND MARMALADES**AMENDMENTS ISSUED SINCE PUBLICATION**

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Committee Representation

This Antigua and Barbuda National Standard was prepared under the supervision of the National Codex, Food and Agriculture Technical Committee, which at the time comprised of the following members: -

| Members | Representing |
|------------------------|--|
| Chairman | |
| Dr. Linroy Christian, | Department of Analytical Services, Ministry of Agriculture, Lands, Fisheries and Barbuda Affairs |
| Vice Chairman | |
| Mr. Astley Joseph, | Ministry of Agriculture, Lands, Fisheries and Barbuda Affairs |
| Dr. Janil Gore-Francis | Plant Protection Unit, Ministry of Agriculture, Lands, Fisheries and Barbuda Affairs |
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| Mr. Joel Matthew | Extension Division, Ministry of Agriculture, Lands, Fisheries and Barbuda Affairs |
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| Mr. Craig Thomas | Inter-American Institute for Cooperation on Agriculture |
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| | |
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| Ms. Sylvia Samuel | Ministry of Trade, Commerce and Industry, Sports, Culture and National Festivals |
| Mr. Noel Joseph | Consumer Association of Antigua and Barbuda |
| Mrs. Gem Reynolds (Technical Secretary) | Antigua and Barbuda Bureau of Standards |
| Mr. Carlon Best (Recording Secretary) | Antigua and Barbuda Bureau of Standards |

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Working Group Representation

This Working Group comprised of the following members responsible for the formulation of this standard: -

| Members | Representing |
|---|---|
| Ms. Jeanette Cooke Joseph | Ette's |
| Ms. Natasha Punter | Authentic Brand |
| Mrs. Rosemarie McMaster | Susie's Hot Sauce |
| Ms. Sharon VonLonge | Sister Glo's Jams and Jellies |
| Mrs. Gem Reynolds (Technical Secretary) | Antigua and Barbuda Bureau of Standards |
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Introduction

This National Standard is a newly developed standard by National Codex, Food and Agriculture Technical Committee and gives minimum requirements for jams, jellies and marmalades. These requirements are to be observed by agro-processors, producers and manufacturers of jams, jellies and marmalades. This standard was approved by the Standards Council On .

It has been adopted with the reference number , effective .

In preparing this standard, assistance was derived from the following publications:

- Barbados National Standard BNS 63 Specification for jams, jellies and marmalades
- CODEX STAND 296-2009 Codex Standard for jams, jellies and marmalades

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1 Scope

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. 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;
- b) products which are clearly intended or labelled as intended for special dietary uses;
- c) reduced sugar products or those with a very low sugar content;
- d) products where the foodstuffs with sweetening properties have been replaced wholly or partially by food additive sweeteners.

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/or extra jam as set out in this Standard.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

- *ABNS CRS 5: 2010 Labelling of prepackaged foods*
- *ABNS CRS 18 Specification for honey*
- *ABNS CRCP 5: 2010 Code of Practice - General Principles of Food Hygiene*
- *ABCP CRCP 6 Preparation of frozen fruit pulp and purées*
- *Codex Standard for Sugars (CODEX STAN 212-1999)*
- *Codex General Standard for Food Additives (CODEX STAN 192-1995)*
- *Codex Guidelines for the Use of Flavourings (CAC/GL 66-2008)*
- *Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995)*
- *Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)*

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3 Terms and definitions

For the purpose of this document, the following terms and definitions apply:

3.1 jam

product brought to a suitable consistency, made from the whole fruit, pieces of fruit, the unconcentrated and/or concentrated fruit pulp or fruit puree, of one or more kinds of fruit, which is mixed with foodstuffs with sweetening properties as defined in Section 2.2, with or without the addition of water

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

3.2 jellies

products brought to a semi solid gelled consistency and made from the juice and/or aqueous extracts of one or more fruits, mixed with foodstuffs with sweetening properties as defined in Section 2.2, with or without the addition of water

3.3 citrus marmalade

product obtained from a single or a mixture of citrus fruits and brought to a suitable consistency. It may be made from one or more of the following ingredients: whole fruit or fruit pieces, which may have all or part of the peel removed, fruit pulp, puree, juice, aqueous extracts and peel and is mixed with foodstuffs with sweetening properties as defined in Section 2.2, with or without the addition of water

3.4 non citrus marmalade

product prepared by cooking fruit, whole, in pieces, or crushed adding foodstuffs with sweetening properties as defined in Section 2.2 to obtain a semiliquid or thick liquid

3.5 jelly marmalade

product described under citrus marmalade from which all the insoluble solids have been removed but which may or may not contain a small proportion of thinly cut peel

3.6 fruit

all of the recognised fruits and vegetables that are used in making jams, including but not limited to those fruits mentioned in this Standard, either fresh, frozen, canned, concentrated, dried, or otherwise processed and/or preserved which shall be sound, wholesome and clean and 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

3.7 fruit pulp

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

3.8 fruit puree

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 other processes

3.9 aqueous extracts

aqueous extract of fruits which subject to losses necessarily occurring during proper manufacture, contains all the water-soluble constituents of the fruit concerned

3.10 fruit juices and concentrates

products as defined in the ABCP CRCP 6 Preparation of frozen fruit pulp and purées.

3.11 citrus fruit

fruit of the *Citrus L.* family

3.12 food stuffs with sweetening properties

- a) all sugars as defined in the Codex Standard for Sugars (CODEX STAN 212-1999);
- b) sugars extracted from fruit (fruit sugars);
- c) fructose syrup;
- d) brown sugar;

honey as defined in ABNS CRS 18 Specification for honey.

4 Essential composition and quality factors**4.1 Composition****4.1.1 Basic ingredients**

- a) Fruit ingredient, as defined in Section, in quantities laid down in Sections 4.1.2 (a) – (d) below.

In the case of jellies the quantities where appropriate shall be calculated after deduction of the weight of water used in preparing the aqueous extracts.

- b) Foodstuffs with sweetening properties as defined in Section 2.2.

4.1.2 Fruit content

The following percentage fruit content for jams and jellies specified at 3.1.2 (a) or 3.1.2 (b) below shall apply and labelled in accordance with Section 8.2:

- a) The products, 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, with the exception of the following fruits:
 - 35% for blackcurrants, mangoes, quinces, rambutan, redcurrants, rosehips, roselles (sorrel), rowanberries and sea-buckthorns;
 - 30% for soursop and cranberry;
 - 25% for banana, cempedak, ginger, guava, jackfruit and sappota;

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- 23% for cashew apples;
- 20% for durian;
- 10% for tamarind;
- 8% for passion fruit and other strong flavoured or high acidity fruits.

NOTE Fruits when used at higher percentages, could render the product unpalatable in accordance with consumers' preferences in the country of retail sale.

When fruits are mixed together, the minimum content must be reduced in proportion to the percentages used.

- b) The products, 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 35% in general, with the exception of the following fruits:

- 25% for blackcurrants, mangoes, quinces, rambutan, redcurrants, rosehips, roselles (sorrel), rowanberries and sea-buckthorns;
- 20% for soursop and cranberry;
- 16% for cashew apples;
- 15% for banana, cempedak, guava, jackfruit and sappota;
- 11% - 15% for ginger;
- 10% for durian;
- 6% for passion fruit, tamarind or other strong flavoured or high acidity fruits.

When fruits are mixed together, the minimum content must be reduced in proportion to the percentages used.

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

- c) Citrus marmalade

The product, as defined in Section 2.1, shall be produced such that the quantity of citrus fruit ingredients used in the manufacturing of 1000 g of finished product must not be less than 200 g of which at least 75 g must be obtained from the endocarp.

NOTE In the case of citrus fruit the endocarp means the fruit pulp (or flesh) which is often subdivided into segments and vesicas containing the juices and the seeds

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.

d) Non citrus marmalade

The product, as defined in Section 2.1, shall be produced such that the quantity of fruit ingredient used as a percentage of the finished product shall not be less than 30% in general, with the exception of the following fruits:

— 11% for ginger.

4.1.3 Other permitted ingredients

Any appropriate food ingredient of plant origin may be used in the products covered by this Standard. This includes fruit, herbs, spices, nuts, alcoholic drinks and essential oils and vegetable edible oils and fats (used as antifoaming agents), as long as they do not mask poor quality and mislead the consumer.

EXAMPLE Red fruit juice and red beetroot juice may only be added to jams as defined in points 3.1.2 (a) and (b) made from gooseberries, plums, raspberries, redcurrants, rhubarb, rosehips, roselle (sorrel) or strawberries.

4.2 Soluble solids

The soluble solids content for the finished products defined in Sections 3.1.2 (a) – (c) shall in all cases be between 60 to 65% or greater. In the case of the finished product defined in Section 3.1.2 (d), the soluble solids content shall be 40 - 65% or less.

4.3 Quality criteria

4.3.1 General requirements

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.

4.3.2 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, Dragon fruit and passion fruit, seeds shall be considered a natural fruit component and not a defect unless the product is presented as “seedless”.

4.4 Classification of defectives

A container that fails to meet one or more of the applicable quality requirements as set out in Section 3.3.1 should be considered as a “defective”.

4.5 Lot acceptance

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A lot should be considered as meeting the applicable quality requirements referred to in Section 3.3.1 when the number of “defectives” as defined in Section 3.4 does not exceed the acceptance number (c) of the appropriate sampling plan with an Acceptance Quality Limit of 6.5.

5 Food additives

5.1 General

5.1.1 Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

5.1.2 Acidity regulators, antifoaming agents, firming agents, preservatives and thickeners used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.

5.2 Acidity regulators

Approved acidity regulators are specified in Table 1

Table 1 – Acidity regulators

| INS no. | Food additive | Maximum level mg/kg |
|---------------|---------------|---------------------|
| 334 | Tartrates | 3000 |
| 335 (i), (ii) | Tartrates | 3000 |
| 336 (i), (ii) | Tartrates | 3000 |
| 337 | Tartrates | 3000 |

5.3 Antifoaming agents

Approved antifoaming agents are specified in Table 2

Table 2 – Antifoaming agents

| INS no. | Food additive | Maximum level mg/kg |
|---------|----------------------|---------------------|
| 900a | Polydimethylsiloxane | 10 |

5.4 Colours

Approved colours are specified in Table 3

Table 3 – Colours

| INS no. | Food additive | Maximum level mg/kg |
|---------|---------------|---------------------|
| 100(i) | Curcumin | 500 |

| INS no. | Food additive | Maximum level mg/kg |
|-----------------------|---|------------------------------------|
| 101(i), (ii) | Riboflavins | 200 |
| 104 | Quinoline Yellow | 100 |
| 110 | Sunset Yellow FCF | 300 |
| 120 | Carmines | 200 |
| 124 | Ponceau 4R (Cochineal Red A) | 100 |
| 129 | Allura Red AC | 100 |
| 133 | Brilliant Blue FCF | 100 |
| 140 | Chlorophylls | GMP |
| 141(i), (ii) | Chlorophylls and Chlorophyllins, Copper Complexes | 200 |
| 143 | Fast Green FCF | 400 |
| 150a | Caramel I – Plain Caramel | GMP |
| 150b | Caramel II - Sulfite Caramel | 80,000 |
| 150c | Caramel III - Ammonia Caramel | 80,000 |
| 150d | Caramel IV - Sulfite Ammonia Caramel | 1,500 |
| 160a(i) | Carotenes, <i>beta</i> -, synthetic | 500 singly or in combination |
| 160a(iii) | Carotenes, <i>beta</i> -, <i>Blakeslea trispora</i> | |
| 160e | Carotenal, <i>beta</i> -apo-8'- | |
| 160f | Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'- | |
| 160a(ii) | Carotenes, <i>beta</i> -, vegetable | 1,000 |
| 160d(i), 160d(iii) | Lycopenes | 100 |
| 161b(i) | Lutein from <i>Tagetes erecta</i> | 100 |
| 161 g | Canthaxanthine | 200 singly or in combination |
| 162 | Beet Red | GMP |
| 163(ii) | Grape Skin Extract | 500 |
| 172(i)-(iii) | Iron Oxides | 200 |
| 123 | Amaranth (Red #2) ^a | 200 |
| 102 | Tartrazine (Yellow #5) | 200 |

5.5 Preservatives

Approved preservatives are specified in Table 4

Table 4 – Preservatives

| INS no. | Food additive | Maximum level mg/kg |
|------------------------|---------------|--|
| 200-203 | Sorbates | 1,000 |
| 210-213 | Benzoates | 1,000 |
| 220-225, 227, 228, 539 | Sulfites | 50 as residual SO ₂ in the end product, except when made with sulfited fruit when a maximum level of 100 mg/kg is permitted in the end product. |

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5.6 Thickness, stabilizers and emulsifiers

Approved thickeners, stabilizers and emulsifiers are specified in Table 5

Table 5 – Thickeners, stabilizers and emulsifiers

| INS no. | Food additive | Maximum level mg/kg |
|---------------|----------------------------------|---|
| 400 (i), (ii) | Pectin (Amidated & Non-amidated) | GMP |
| 227 | Calcium bisulphite ^a | 200 expressed as Ca, singly or in combination |
| 170(i) | Calcium carbonate ^a | 200 expressed as Ca, singly or in combination |
| 509 | Calcium chloride ^a | 200 expressed as Ca, singly or in combination |
| 327 | Calcium lactate ^a | 200 expressed as Ca, singly or in combination |
| 578 | Calcium gluconate ^a | 200 expressed as Ca, singly or in combination |

^a Firming agents, for use only on the fruit.

5.7 Antioxidants

Approved antioxidants are specified in Table 6

Table 6 - Antioxidants

| INS No. | Food additive | Maximum level mg /kg |
|---------|-------------------------------------|----------------------|
| 300 | L-ascorbic acid (generally) | 500 |
| 300 | L-ascorbic acid in blackcurrant jam | 750 |

5.8 Flavourings

The following flavourings are acceptable for use in foods conforming to this Standard when used in accordance with good manufacturing practices and in compliance with the Codex Guidelines for the Use of Flavourings (CAC/GL 66-2008): natural flavouring substances that are extracted from the named fruits in the respective product; natural mint flavour; natural cinnamon flavour; vanillin, vanilla or vanilla extracts.

6 Contaminants

6.1 The products covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

6.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

7 Hygiene

7.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of ABNS CRCP 5: 2010 Code of Practice - General Principles of Food Hygiene and other relevant Codex texts such as codes of hygienic practice and codes of practice.

7.2 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).

8 Weights and measures

Fill of container

8.1 Minimum fill

The container should be well filled with the product which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) 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.

8.2 Classification of defectives

A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a “defective”.

8.3 Lot of acceptance

A lot should be considered as meeting the requirement 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 with an AQL of 6.5.

9 Labelling

The products covered by the provisions of this Standard shall be labelled in accordance with ABNS CRS 5: 2010 Labelling of prepackaged foods. In addition, the following specific provisions apply:

9.1 Name of the product

9.1.1 The names of the products shall be:

In the case of Section 3.1.2 (a):

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- jam (or preserve or conserve, if appropriate);
- extra jam (preserve or conserve, if appropriate);
- high fruit jam (preserve or conserve, if appropriate);
- jelly;
- extra jelly.

In the case of Section 3.1.2 (b):

- jam (or preserve⁵ or conserve⁵ or fruit spread);
- jelly (or fruit spread).

In the case of Section 3.1.2 (c):

- marmalade or jelly marmalade.

In the case of Section 3.1.2 (d):

- “X” marmalade (“X” is a non citrus fruit).

The name used should be in accordance with the legislation of the country of retail sale.

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

9.1.3 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”.

9.1.4 The name of the product shall be accompanied by the term “prepared with added alcohol” in accordance with the legislation of the country of retail sale.

9.2 Fruit quantity and sugar declaration

Depending on the legislation or requirements of the country of retail sale, 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 100 g” and the total sugar content with the phrase “total sugar content X g per 100 g”. 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.

9.3 Labelling of non-retail containers

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

10 Methods of analysis and sampling

The following methods of sampling and analysis are specified in Table 7

Table 7 – Acidity regulators

| Provision | Method | Principle | Type |
|---|---|------------------|-------------|
| Fill of containers | CAC/RM 46-1972 (Codex General Method for processed fruits and vegetables) | Weighing | I |
| Fill of containers in metal containers | ISO 90.1:1999 | Weighing | I |
| Soluble solids | AOAC 932.14C ISO 2173:2003 (Codex General Method for processed fruits and vegetables) | Refractometry | I |

Annex A
(Informative)

Guidance on mixture of fruits

A.1 Mixture of fruits

A.1.1 Two fruits

When a jam or jelly contains a mixture of two fruits, the first-named fruit shall contribute no less than 50 %, nor more than 75 %, on the total fruit content.

A.2.1 Three fruits

When a jam or jelly contains a mixture of three fruits, the first-named fruit shall contribute not less than 33 $\frac{1}{3}$ %, nor more than 75 %, of the total fruit content.

A.3.1 Four or more fruits

When a jam or jelly contains a mixture of four or more fruits, the first-named fruit shall contribute not less than 25 %, nor more than 75 %, of the total fruit content.

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Annex B
(Normative)

**Determination of water capacity of containers
(CAC/RM 46-1972)**

B.1 Scope

This method applies to glass containers.

B.2 Definition

The water capacity of a container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

B.3 Procedure

B.3.1 Select a container which is undamaged in all respects.

B.3.2 Wash, dry and weigh the empty container.

B.3.3 Fill the container with distilled water at 20°C to the level of the top thereof, and weigh the container thus filled.

B.4 Calculation and expression of results

Subtract the weight found in 3.2 from the weight found in 3.3. The difference shall be considered to be the weight of water required to fill the container. Results are expressed as ml of water.