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If a whole or part of a paragraph has been amended, the date of the amending regulation appears in square brackets at the end of the paragraph. If a whole paragraph or sub-paragraph has been deleted, the date of the deletion appears in square brackets beside the deleted paragraph or sub-paragraph.

Republic of Latvia

Cabinet

Regulation No. 624

Adopted 3 November 2015

## **Requirements for the Quality, Classification, and Supplementary Labelling for Fruit Jam, Conserve, Jelly, Marmalade, and Sweetened Chestnut Purée**

*Issued pursuant to  
Section 4, Paragraph four and Section 13, Paragraph three, Clause 3 of the Law on the  
Supervision of the Handling of Food*

### **I. General Provisions**

1. The Regulation prescribes the requirements for the quality, classification, and supplementary labelling for individual processed fruit products (hereinafter – the products).
2. The requirements of the Regulation shall apply to:
  - 2.1. jam;
  - 2.2. extra jam;
  - 2.3. conserve;
  - 2.4. jelly;
  - 2.5. extra jelly;
  - 2.6. marmalade;
  - 2.7. sweetened chestnut purée.
3. The Regulation shall not apply to products which are used in the production of confectionery, pastry, and cookies.

### **II. Requirements for the Quality and Classification of Products and Their Raw Materials**

4. It shall be permitted to use the following raw materials in the production of the products:
  - 4.1. fresh, whole, sound, and clean fruit without any topping and tailing, but containing all essential constituents which are sufficiently ripe and have no blemishes;
  - 4.2. tomatoes, the edible parts of rhubarb stalks, carrots, sweet potatoes, cucumbers, pumpkins, melons, and watermelons;
  - 4.3. ginger in a fresh or preserved state (for example, in syrup) or dried edible root of ginger plant;
  - 4.4. fruit pulp – the sliced or crushed edible part of the whole fruit (may be without the peel, skin, seeds, or pips) which has not been reduced to a purée;

4.5. fruit purée – the edible part of the whole fruit (may be without the peel, skin, seeds, or pips) which has been reduced to a purée by sieving or a similar process;

4.6. aqueous extracts of fruit which (subject to the losses necessarily occurring) have been extracted as a result of proper processing and which contain all the water-soluble constituents of the fruit used;

4.7. sugar which conforms to the laws and regulations regarding the requirements for the quality, classification, and supplementary labelling for sugars of different kinds, fructose syrup, sugars extracted from fruit, and brown sugar (hereinafter – sugars).

5. It shall be permitted to use the following ingredients in the production of the products:

5.1. honey which conforms to the laws and regulations regarding the requirements for the quality, classification, and supplementary labelling for honey – as a total or partial substitute for sugars;

5.2. edible oils and fats – as anti-foaming agents;

5.3. liquid pectin;

5.4. spirits, wine, and liqueur wine, nuts, aromatic herbs, spices, vanilla, and vanilla extracts;

5.5. vanillin.

6. It shall be permitted to use the following processes for the treatment of the raw materials referred to in Sub-paragraphs 4.1, 4.2, 4.3, 4.4, 4.5, and 4.6 of this Regulation:

6.1. heating, chilling, or freezing;

6.2. drying, using sublimation method, or other drying methods in the production of apricot or plum jam or conserve;

6.3. concentration;

6.4. adding of aids – sulphur dioxide (E 220) or sulphites (E 221, E 222, E 223, E 224, E 226, E 227) – in the production process, except for adding of aids to raw materials which are used in the production of extra products;

6.5. preserving in brine – for citrus peel.

7. Jam is a mixture, brought to a suitable gelled consistency, consisting of the pulp or purée of one or more kinds of fruit or both abovementioned raw materials, and also sugars and water.

8. Citrus jam may be obtained from the whole fruit, cut into strips or sliced, or both.

9. Conserve is a fruit mixture, heated and brought to a flowing consistency, consisting of whole or cut fruit of one or more kinds, their pulp or purée, and also sugars and water and the soluble dry matter content of which is 43–59 per cent according to the readings of a refractometer. The soluble dry matter content in a conserve in which sugars have been wholly or partially replaced by sweeteners may be less than 43 per cent.

[4 July 2017]

10. In order to obtain 1000 g of finished jam or conserve, not less than 350 grams of fruit pulp, purée, or both abovementioned raw materials shall be used, except for:

10.1. redcurrants, rowanberries, sea-buckthorns (*Hippophae rhamnoides L.*), blackcurrants, rosehips, or quinces for obtaining jam or conserve from which not less than 250 g of the abovementioned raw materials shall be used;

10.2. ginger for obtaining jam or conserve from which not less than 150 g of the abovementioned raw materials shall be used;

10.3. cashew apples for obtaining jam or conserve from which not less than 160 g of the abovementioned raw materials shall be used;

10.4. passion fruit for obtaining jam or conserve from which not less than 60 g of the abovementioned raw materials shall be used.

11. In addition to the ingredients referred to in Paragraph 5 of this Regulation it shall be permitted to use the following in the production of jam and conserve:

- 11.1. fruit juice;
- 11.2. citrus fruit juice if the product is made from fruit of other kinds;
- 11.3. red fruit juice if jam is made from rosehips, strawberries, raspberries, gooseberries, redcurrants, plums, or rhubarb;
- 11.4. red beet juice if the product is made from strawberries, raspberries, gooseberries, redcurrants, or plums;
- 11.5. citrus peel;
- 11.6. leaves of geranium (*Pelargonium odoratissimum*) if the product is made from quince.

12. Extra jam is a mixture brought to a suitable gelled consistency which consists of unconcentrated pulp of one or more kinds of fruit, sugars, and water.

13. Extra jam may be obtained entirely or in part from unconcentrated rosehip, seedless raspberry, blackberry, blackcurrant, blueberry, or redcurrant purée.

14. Citrus extra jam may be obtained from the whole fruit, cut into strips or sliced, or both.

15. In the production of extra jam, apples, pears, clingstone plums, melons, watermelons, grapes, pumpkins, cucumbers, or tomatoes shall not be used in the mixture.

16. In order to obtain 1000 grams of finished extra jam, not less than 450 grams of unconcentrated fruit pulp shall be used, except for:

- 16.1. redcurrants, rowanberries, sea-buckthorns (*Hippophae rhamnoides L.*), blackcurrants, rosehips, or quinces for obtaining extra jam from which not less than 350 g of unconcentrated fruit pulp shall be used;
- 16.2. ginger for obtaining of extra jam from which not less than 250 grams of unconcentrated fruit pulp shall be used;
- 16.3. cashew apples for obtaining of extra jam from which not less than 230 grams of unconcentrated fruit pulp shall be used;
- 16.4. passion fruit for obtaining of extra jam from which not less than 80 grams of unconcentrated fruit pulp shall be used.

17. In addition to the ingredients referred to in Paragraph 5 of this Regulation it shall be permitted to use the following in the production of extra jam:

- 17.1. citrus fruit juice if the product is made from fruit of other kinds;
- 17.2. red fruit juice if extra jam is made from rosehips, strawberries, raspberries, gooseberries, redcurrants, plums, or rhubarb;
- 17.3. citrus peel;
- 17.4. leaves of geranium (*Pelargonium odoratissimum*) if the product is made from quince.

18. Jelly is an appropriately gelled mixture consisting of the juice or aqueous extracts of one or more kinds of fruit and sugars or a mixture of both abovementioned raw materials and sugars.

19. In order to obtain 1000 g of finished jelly, not less than 350 grams of fruit juice, aqueous extract, or both abovementioned raw materials shall be used, except for:

19.1. redcurrants, rowanberries, sea-buckthorns (*Hippophae rhamnoides L.*), blackcurrants, rosehips, or quinces for obtaining jelly from which not less than 250 g of the abovementioned raw materials shall be used;

19.2. ginger for obtaining jelly from which not less than 150 g of the abovementioned raw materials shall be used;

19.3. cashew apples for obtaining jelly from which not less than 160 g of the abovementioned raw materials shall be used;

19.4. passion fruit for obtaining jelly from which not less than 60 g of the abovementioned raw materials shall be used.

20. Upon calculating the quantity of the mixture of the necessary raw materials which, in accordance with Paragraph 19 of this Regulation is used in the production of 1000 g of finished jelly, first the weight of water used in preparing the aqueous extract shall be deducted from the total mass.

21. In addition to the ingredients referred to in Paragraph 5 of this Regulation it shall be permitted to use the following in the production of jelly:

21.1. citrus fruit juice if the product is made from fruit of other kinds;

21.2. red beet juice if the jelly is made from strawberries, raspberries, gooseberries, redcurrants, or plums;

21.3. citrus peel;

21.4. leaves of geranium (*Pelargonium odoratissimum*) if the product is made from quince.

22. Extra jelly is an appropriately gelled mixture consisting of the juice or aqueous extracts of one or more kinds of fruit and sugars or a mixture of both abovementioned raw materials and sugars.

23. In the production of extra jelly, apples, pears, clingstone plums, melons, watermelons, grapes, pumpkins, cucumbers, or tomatoes shall not be used in the mixture.

24. In order to obtain 1000 g of finished extra jelly, not less than 450 grams of fruit juice, aqueous extract, or both abovementioned raw materials shall be used, except for:

24.1. redcurrants, rowanberries, sea-buckthorns (*Hippophae rhamnoides L.*), blackcurrants, rosehips, or quinces for obtaining extra jelly from which not less than 350 g of the abovementioned raw materials shall be used;

24.2. ginger for obtaining extra jelly from which not less than 250 g of the abovementioned raw materials shall be used;

24.3. cashew apples for obtaining extra jelly from which not less than 230 g of the abovementioned raw materials shall be used;

24.4. passion fruit for obtaining extra jelly from which not less than 80 g of the abovementioned raw materials shall be used.

25. Upon calculating the quantity of the mixture of the necessary raw materials which, in accordance with Paragraph 24 of this Regulation is used in the production of 1000 g of finished extra jelly, first the weight of water used in preparing the aqueous extract shall be deducted from the total mass.

26. In addition to the ingredients referred to in Paragraph 5 of this Regulation it shall be permitted to use the following in the production of extra jelly:

26.1. citrus fruit juice if the product is made from fruit of other kinds;

26.2. citrus peel;

26.3. leaves of geranium (*Pelargonium odoratissimum*) if the product is made from quince.

27. Marmalade is a mixture brought to a suitable gelled consistency which consists of water, sugars, and one or more of the following raw materials obtained from citrus fruit – pulp, purée, and juice, aqueous extracts and peel.

28. In order to obtain 1000 g of finished marmalade, not less than 200 grams of citrus fruit shall be used of which at least 75 g must be obtained from the endocarp – the internal layer of the pericarp.

29. In addition to the ingredients referred to in Paragraph 5 of this Regulation it shall be permitted to use citrus essential oils in the production of marmalade and jelly marmalade.

30. Sweetened chestnut purée is a mixture brought to a suitable gelled consistency which consists of chestnut (*Castanea sativa*) purée, sugars, and water.

31. In order to obtain 1000 g of finished sweetened chestnut purée, at least 380 g of chestnut purée shall be used.

32. If fruits are mixed together, the minimum quantity indicated in Paragraphs 10, 16, 19, 24, 28, and 31 of this Regulation shall be reduced in proportion.

33. The soluble dry matter content in products shall be at least 60 per cent as determined by refractometer, except for conserve and products in which sugars have been wholly or partially replaced by sweeteners. If the soluble dry matter content in products in which sugars have been wholly or partially replaced by sweeteners is less than 60 per cent and products conform to the requirements of this Regulation, it shall be permitted to use the names of the products referred to in Sub-paragraphs 2.1, 2.2, 2.4, 2.5, 2.6, and 2.7 of this Regulation.

### **III. Requirements for the Labelling of Products**

34. Products shall be labelled in accordance with the requirements laid down in Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004, and also in the laws and regulations regarding the labelling of prepacked food. The information specified in this Regulation shall be additionally indicated on the label.

35. The names of the products referred to in Paragraph 2 of this Regulation shall be used on the label of the products. Other product names may be supplemented with such product names if it does not mislead consumers.

36. The product name shall be supplemented with the name of the fruit used in the production of the product. If two or more kinds of fruit are used, they shall be indicated in descending order of weight. If the product is obtained from two or more kinds of fruit, the indication “Mixed fruit” on the label may be substituted with another similar indication or the number of the kinds of fruit used.

37. The product name “Jelly marmalade” may be used if the product contains a small quantity of finely sliced citrus peel as insoluble substance.

38. The labelling shall indicate the fruit content in the product – “Prepared with x g of fruit per 100 g” (after deduction of the weight of water used in preparing the aqueous extracts, if appropriate). The indication shall appear in the same visual field as the product name and it shall be clearly visible.

39. The labelling shall indicate the total sugar content in the product – “Total sugar content x g per 100 g”, the figure indicated representing the value determined by refractometer at 20 °C for the finished product, subject to a tolerance of  $\pm 3$  refractometric degrees. The indication shall appear in the same visual field as the product name and it shall be clearly visible.

40. If the nutrition claim of a food product includes information on the sugar content, the indication referred to in Paragraph 39 of this Regulation is not mandatory on the labelling.

41. The quantity of sulphur dioxide shall be indicated in the list of ingredients if there is more than 10 milligrams thereof in a kilogram of the product.

#### **IV. Closing Provisions**

42. Cabinet Regulation No. 378 of 8 July 2003, Requirements for the Quality, Classification, and Labelling for Fruit Jam, Jelly, Marmalade, Conserve, and Sweetened Chestnut Purée (*Latvijas Vēstnesis*, 2003, No. 105; 2010, No. 164), is repealed.

43. Conserve which has been lawfully produced or sold in any European Union Member State or Turkey or which has been lawfully produced in any state of the European Free Trade Association which is the Contracting Party to the Agreement on the European Economic Area may be offered in Latvia in conformity with the principle of mutual recognition.

44. Conserve which has been produced in a country other than that referred to in Paragraph 43 of this Regulation may be offered in Latvia if the requirements laid down in this Regulation and the laws and regulations governing the handling of food have been met.

#### **Informative Reference to European Union Directive**

The Regulation contains legal norms arising from Council Directive 2001/113/EC of 20 December 2001 relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption.

Prime Minister

Laimdota Straujuma

Minister for Agriculture

Jānis Dūklavs