

(Unofficial)

Notification of the Ministry of Public Health

(No. 213) B.E. 2543 (2000)

Re: Jam, jelly, and marmalade in sealed containers

It deems appropriate to amend the notification of the Ministry of Public Health, Re: Jam, jelly, and marmalade in sealed containers.

By the virtue of the provisions of Sections 5 and 6 (3) (4) (5) (6) (7) and (10) of the Food Act B.E. 2522 (1979), in which contain provisions in relation to the restriction of Rights and Liberties of the Persons, in respect of which Section 29 and in conjunction with Section 35, Section 48 and Section 50 of the Constitution of the Kingdom of Thailand so permit by virtue of provisions of law; the Minister of Public Health hereby issues the notification as follows:

Clause 1. The notification of the Ministry of Public Health No. 89 B.E. 2528 (1985), Re: Jam, jelly, and marmalade in sealed containers, dated 17th May B.E. 2528 (1985), shall be repealed.

Clause 2. Jam, jelly, and marmalade in sealed containers are prescribed food to have qualities or standards.

Clause 3. This notification:

“Jam” means product which is made from fruits, may be whole fruits, piece of fruits, fruit meat or churn fruit, to be mixed with sugar or fruit juice or concentrated fruit juice, as the case may be, to be made to form suitable thickness.

“Jelly” means product which is made from wholly fruit juice, derived from crushing or extracted fruit, or made from wholly fruit juice by being processed or being concentrated or being frozen, filtered and mixed with sugar to form suitable thickness, this is to include dried jelly.

“Marmalade” means product which is made from wholly fruit in citrus family, may be whole fruits, pieces of fruit, fruit meat or churn fruit, to be mixed with fruit peel, or small thin

fruit meat and sugar or added fruit juice in citrus family, and to be made to form suitable thickness.

For the benefit of following to this notification, the word "Fruit" shall be to include suitable vegetables for making of jam and jelly, shall be fresh, unrotten, not diseased or mouldy, and must be clean by washing off dust, pesticide and other contaminants.

Clause 4. Jam, jelly, and marmalade shall be of the qualities or standards as follows:

(1) Odour and flavor inherent of that specific characteristics of jam, jelly and marmalade, as the case may be.

(2) Soluble substance contents shall not be less than 65% by weight.

(3) pH value between 2.8 and 3.5

(4) Free of pathogenic microorganisms.

(5) Free of toxic substances released by microorganisms or other toxic substances in quantity which may be hazardous to health.

(6) Coliform bacteria shall be found less than 3 per 1 g. of jam, jelly and marmalade by Most Probable Number Method, as the case may be.

(7) Free of artificial sweetener, except sugar.

(8) Free of contaminants, except the followings;

(8.1) Lead not more than 1 mg. per 1 kg. of jam, jelly and marmalade.

(8.2) Tin not more than 250 mg. per 1 kg. of jam, jelly and marmalade, to be calculated as Sn.

Clause 5 Jam, jelly and marmalade shall be of the qualities or standards as stipulated in clause 4, and additional qualities or standards as follows:

(1) Jam which is made from only one kind of fruits, fruit contents shall be not less than 30% by weight, except for the following fruit content shall be as follows:

(1.1) Guava, fruit contents not less than 15% by weight.

(1.2) Cashew, fruit contents not less than 20% by weight.

(1.3) Roselle, ginger and mango, fruit contents not less than 25% by weight.

(2) Jam which is made from 2 kinds of fruits, main fruit contents shall be not less than 50% but not more than 75% of total fruit contents.

(3) Jam which is made from 3 kinds of fruits, main fruit contents shall be not less than 33.33% but not more than 75% of total fruit contents.

(4) Jam which is made from 4 kinds of fruits, main fruit contents shall be not less than 25% but not more than 75% of total fruit contents.

(5) For jelly, there shall be fruit juice or juice, which is extracted from fruit, shall be not less than 20% by weight.

(6) For marmalade, the volume of the fruit used, that is the combination of the meat and the juice or the extracted juice, shall be not less than 20% by weight excluding of its peel.

Clause 6. The types and quantities of food additives, colours or flavouring agent shall be used as prescribed in the attachment of this notification.

Clause 7. Jam, jelly, and marmalade producers or importers for sales shall follow to the notification of the Ministry of Public Health, Re: Production processes, production equipments and foods storages.

Clause 8. Usage of containers for jam, jelly, and marmalade shall follow to the notification of the Ministry of Public Health, Re: Containers.

Clause 9. Labels for jam, jelly and marmalade shall follow to the notification of the Ministry of Public Health, Re: Labels.

Clause 10. Food Registration or Food Labelling, which are issued to follow the notification of the Ministry of Public Health No. 89 B.E. 2528 (1985), Re: Jam, Jelly, and Marmalade in Sealed Containers, dated 17th May B.E. 2528 (1985), prior to this notification, shall be valid for 2 years as from the come into force of this notification.

Clause 11. Jam, jelly, and marmalade in sealed containers producers or importers, whose permits issued prior to this notification, shall apply for food serial number within one year as from the come into force date of this notification. After applying for food serial number, jam, jelly, and marmalade products producers or importers shall be abated from the stipulation in Clause 7 for a period of 2 years after this notification come into force. As a result, the remaining

labels are allowed to be used until last but not exceeding to 2 years after this notification come into force.

Clause 12. This notification shall come into force after 180 days as from the day following date of its publication in the Government Gazette.

Notified on 19th September 2000

(Signed) Korn Thupparungsri

(Mr. Korn Thupparungsri)

Minister of Public Health

(Published in the Government Gazette Vol. 118 Special Part 6 Ngor, dated 24th January 2001)

Note : This English version of the Notification is translated to meet the need of the non-Thai speaking people. In the case of any discrepancy between the Thai original and the English translation, the former will take priority.

Attachment No.1

Notification of the Ministry of Public Health No. 213 B.E. 2543 (2000)

Re: Jam, Jelly, and Marmalade in Sealed Containers.

Item.	Objectives	Name of Food Additives	Maximum Level (mg. per kg.)	Remarks
1.	Acidity Regulator	1.1 Citric acid, Malic acid or Lactic acid.	-	In appropriate quantity for maintaining pH value between 2.8 and 3.5
		1.2 L-Tartaric acid or Fumaric acid	3,000	
		1.3 Sodium salts, potassium salts and calcium salts of citric acid, malic acid, lactic acid, L-tartaric acid or fumaric acid.	3,000	Acid and salts of L-Talaric and fumaric acid, to be calculated as acid, not more than 3,000 mg. per 1 kg. of jam, jelly and marmalade.
		1.4 Sodium carbonate and potassium carbonate	-	In appropriate quantity for maintaining pH value between 2.8 and 3.5

		1.5 Sodium bicarbonate and potassium bicarbonate	-	In appropriate quantity for maintaining pH value between 2.8 and 3.5
2.	Anti-foaming Agents	2.1 Mono-and diglycerides of fatty acids of edible oils	-	In appropriate quantity for anti-foaming.
		2.2 Dimethyl polysiloxane	10	
3.	Thickening agents	Pectin	-	in appropriate quantity
4.	Preservatives	4.1 Sodium benzoate, sorbic acid and potassium salt, esters of parahydroxy benzoic acid	1,000	This shall be single or combination. The total quantity not more than 1,000 mg. per 1 kg. of jam or jelly
		4.2 Sobic acid and potassium sorbate	500	This shall be single or combination. The total quantity not more than 500 mg. per 1 kg. of marmalade

		4.3 Sulphur dioxide	100	Sulphur dioxide, which is derived from raw material, not more than 100 mg. per 1 kg. of jam, jelly or marmalade
5.	Firming agents shall be only used with fruit for jam production.	Calcium bisulphite Calcium carbonate Calcium Chloride Calcium lactate Calcium gluconate	200	This shall be single or combination. But the total quantity not more than 200 mg. per 1 kg. of jam, by calculated as Calcium
6.	Antioxidants	L-ascorbic acid	500, 750	The quantity not more than 500 mg. per 1 kg. of jam, jelly or marmalade or not more than 750 mg. per 1 kg. of blackcurrant jam.

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Attachment No. 2

Notification of the Ministry of Public Health No. 213 B.E 2543 (2000)

Re: Jam, jelly, and marmalade in sealed containers.

Item.	Objectives	Name of Food Additives	Maximum Level (mg. per kg.)	Remarks
1.	Colours: 1.1 Usage of colours in jam and jelly	1.1.1 Erythrosine 1.1.2 Amaranth 1.1.3 Fast Green FCF 1.1.4 Ponceau 4 R 1.1.5 Tartrazine 1.1.6 Sunset Yellow FCF 1.1.7 Brilliant Blue FCF 1.1.8 Indigo Carmine or Indigotine 1.1.9 Caramel colours 1.1.10 Chlorophylls 1.1.11 Beta-apo-8'-carotenal 1.1.12 Ethyl ester of beta-apo-8'-carotenoic acid 1.1.13 Canthaxanthine	200	This shall be single or combination. But the total quantity not more than 200 mg. per 1 kg. of jam or jelly.
	1.2 Usage of colours in marmalade	1.2.1 Caramel colour (by non-ammonia sulphite production process) 1.2.2 Caramel colour (by ammonia sulphite production process) 1.2.3 Sunset Yellow FCF	- 1,500 200 100	In appropriate quantity Shall only be

		1.2.4 Tartrazine, Fast Green FCF		used in marmalade made from lemon. This shall be single or combination. But the total quantity not more than 100 mg. per 1 kg. of marmalades.
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Attachment No.3

Notification of the Ministry of Public Health No. 213 B.E. 2543 (2000)

Re: Jam, jelly, and marmalade in sealed containers.

Item.	Objectives	Name of Food Additives	Maximum Level (mg. per kg.)	Remarks
1.	Flavor	1.1 Flavour of natural fruit as denoted name of fruit, notice in product	-	Shall be used with jam and jelly in appropriate quantity.
		1.2 Natural mints flavor	-	Shall be used with jam and jelly in appropriate quantity.
		1.3 Natural cinnamon flavour	-	Shall be used with jam and jelly in appropriate quantity.
		1.4 Vanilla and vanilin	-	Shall be used with jam and jelly in appropriate quantity.
		1.5 Fruit flavor in natural citrus family	-	Shall only be used with chestnut preserves in appropriate quantity. Shall be used in appropriate quantity.

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