

## SCHEDULE 2

Regulation 2(1) and (2)

### PERMITTED ADDITIONAL INGREDIENTS AND AUTHORISED TREATMENTS FOR PRODUCTS DESCRIBED IN ITEMS 1 TO 7 OF SCHEDULE 1

1. The following additional ingredients may be used, to the extent stated below:
  - (a) honey as defined in Council Directive [2001/110/EC](#) of 20 December 2001 relating to honey<sup>(1)</sup>: in all products as a total or partial substitute for sugars;
  - (b) fruit juice: only in jam;
  - (c) citrus fruit juice: in products obtained from other types of fruit: only in jam, extra jam, jelly and extra jelly;
  - (d) red fruit juices: only in jam and extra jam manufactured from rosehips, strawberries, raspberries, gooseberries, redcurrants, plums and rhubarb;
  - (e) red beetroot juice: only in jam and jelly manufactured from strawberries, raspberries, gooseberries, redcurrants and plums;
  - (f) essential oils of citrus fruits: only in marmalade and jelly marmalade;
  - (g) edible oils and fats as anti-foaming agents: in all products;
  - (h) liquid pectin: in all products;
  - (i) citrus peel: in jam, extra jam, jelly and extra jelly;
  - (j) leaves of *Pelargonium odoratissimum*: in jam, extra jam, jelly and extra jelly, where they are made from quince;
  - (k) spirits, wine and liqueur wine, nuts, aromatic herbs, spices, vanilla and vanilla extracts: in all products;
  - (l) vanilline: in all products;
  - (m) any substance permitted pursuant to Council Directive [89/107/EEC](#) on the approximation of the laws of Member States concerning food additives authorised for use in foodstuffs intended for human consumption<sup>(2)</sup>.
2. Fruit, fruit pulp, fruit purée and aqueous extract of fruit may be treated in the following ways:
  - (a) heated, chilled or frozen;
  - (b) freeze-dried;
  - (c) concentrated, to the extent that is technically possible;
  - (d) except in relation to extra jam or extra jelly, sulphited, that is to say sulphur dioxide (E 220) or its salts (E 221, E 222, E 223, E 224, E 226 and E 227) may be used as an aid to manufacture provided that the maximum sulphur-dioxide content laid down in Directive [95/2/EC](#)<sup>(3)</sup> is not exceeded.
3. Apricots and plums to be used in the manufacture of jam may also be treated by other drying processes apart from freeze-drying.
4. Citrus peel may additionally be preserved in brine.

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(1) OJNo. L.10, 12.1.2002, p. 47.

(2) OJ No. L.40, 11.2.89, p. 27.

(3) OJ No. L.61, 18.3.95, p. 1.