

SCHEDULE 1

Regulations 2 to 8

Regulated products

PART 1

List of products

Commencement Information

II Sch. 1 Pt. 1 in force at 26.3.2018, see [reg. 1\(3\)](#)

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
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PART 2

Jam

1. Jam is a mixture, brought to a suitable gelled consistency, of—
 - (a) sugar;
 - (b) fruit pulp, or fruit purée, or both fruit pulp and fruit purée, of one or more kinds of fruit; and
 - (c) water.

Commencement Information

I2 Sch. 1 para. 1 in force at 26.3.2018, see [reg. 1\(3\)](#)

2. Notwithstanding paragraph 1(a), a permitted sweetener may be used in the manufacture of jam either wholly or partially as a replacement for sugar.

Commencement Information

I3 Sch. 1 para. 2 in force at 26.3.2018, see [reg. 1\(3\)](#)

3. Notwithstanding paragraph 1(b), citrus jam may be obtained from the whole fruit, cut into strips, sliced or cut into strips and sliced.

Commencement Information

I4 Sch. 1 para. 3 in force at 26.3.2018, see [reg. 1\(3\)](#)

4. The quantity of fruit pulp, or fruit purée, or both, used for every 1,000 grams of the finished product must not be less than—

- (a) 250 grams in the case of any of the following—
 - (i) redcurrants;
 - (ii) rowanberries,
 - (iii) sea buckthorns;
 - (iv) blackcurrants;
 - (v) rosehips;
 - (vi) quinces;
- (b) 150 grams in the case of ginger;
- (c) 160 grams in the case of cashew apples;
- (d) 60 grams in the case of passion fruit; and
- (e) 350 grams in the case of any other fruit.

Commencement Information

I5 Sch. 1 para. 4 in force at 26.3.2018, see [reg. 1\(3\)](#)

5. As well as the ingredients mentioned in paragraphs 1 to 3, the product may contain any of the following—

- (a) an authorised additional ingredient, which, where there are restrictions in Schedule 2 relating to its use, is used as specified in Schedule 2;
- (b) citrus fruit juice, in a product obtained from other kinds of fruit;
- (c) red fruit juice, in a product manufactured from any of the following fruits—
 - (i) rosehips;
 - (ii) strawberries;
 - (iii) raspberries;

- (iv) gooseberries;
- (v) redcurrants;
- (vi) plums;
- (vii) rhubarb;
- (d) red beetroot juice, in a product manufactured from any of the following fruits—
 - (i) strawberries;
 - (ii) raspberries;
 - (iii) gooseberries;
 - (iv) redcurrants;
 - (v) plums;
- (e) other fruit juice;
- (f) citrus peel;
- (g) leaves of *Pelargonium odoratissimum*, in a product made from quince.

Commencement Information

16 Sch. 1 para. 5 in force at 26.3.2018, see [reg. 1\(3\)](#)

6. Any raw materials used to manufacture the product in accordance with this Part that are mentioned in Schedule 3 must not have been treated except using an authorised treatment.

Commencement Information

17 Sch. 1 para. 6 in force at 26.3.2018, see [reg. 1\(3\)](#)

7. The product must have a soluble dry matter content of 60% or more as determined by refractometer at 20°C except for—

- (a) a product in respect of which sugar has been wholly or partially replaced by a permitted sweetener; and
- (b) a product in respect of which a reduced sugar claim is made in accordance with the conditions laid down in Regulation (EC) No 1924/2006.

Commencement Information

18 Sch. 1 para. 7 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 3

Extra jam

8. Extra jam is a mixture, brought to a suitable gelled consistency, of—

- (a) in the case of rosehip extra jam—
 - (i) sugar;
 - (ii) the unconcentrated purée of that fruit, or a mixture of the unconcentrated pulp and purée of that fruit; and

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- (iii) water;
- (b) in the case of seedless raspberry, blackberry, blackcurrant, blueberry and redcurrant extra jam—
 - (i) sugar;
 - (ii) the unconcentrated purée of that fruit, or a mixture of the unconcentrated pulp and purée of that fruit; and
 - (iii) water;
- (c) in other cases—
 - (i) sugar;
 - (ii) the unconcentrated pulp of one or more kinds of fruit; and
 - (iii) water.

Commencement Information

I9 Sch. 1 para. 8 in force at 26.3.2018, see [reg. 1\(3\)](#)

9. Notwithstanding sub-paragraphs (a)(i), (b)(i) and (c)(i) of paragraph 8, a permitted sweetener may be used in the manufacture of extra jam either wholly or partially as a replacement for sugar.

Commencement Information

I10 Sch. 1 para. 9 in force at 26.3.2018, see [reg. 1\(3\)](#)

10. Notwithstanding paragraph 8(c)(ii), citrus extra jam may be obtained from the whole fruit, cut into strips, sliced or cut into strips and sliced.

Commencement Information

I11 Sch. 1 para. 10 in force at 26.3.2018, see [reg. 1\(3\)](#)

- 11.** The following fruits must not be mixed with other fruits in the manufacture of extra jam—
- (a) apples;
 - (b) pears;
 - (c) clingstone plums;
 - (d) melons;
 - (e) watermelons;
 - (f) grapes;
 - (g) pumpkins;
 - (h) cucumbers;
 - (i) tomatoes.

Commencement Information

I12 Sch. 1 para. 11 in force at 26.3.2018, see [reg. 1\(3\)](#)

12. The quantity of fruit pulp (or fruit purée, or fruit purée and fruit pulp, in the case of a product to which paragraph 8(a) or (b) applies) used to manufacture 1,000 grams of the finished product must not be less than—

- (a) 350 grams in the case of any of the following—
 - (i) redcurrants;
 - (ii) rowanberries;
 - (iii) sea buckthorns;
 - (iv) blackcurrants;
 - (v) rosehips;
 - (vi) quinces;
- (b) 250 grams in the case of ginger;
- (c) 230 grams in the case of cashew apples;
- (d) 80 grams in the case of passion fruit; and
- (e) 450 grams in the case of any other fruit.

Commencement Information

I13 Sch. 1 para. 12 in force at 26.3.2018, see [reg. 1\(3\)](#)

13. As well as the ingredients mentioned in paragraphs 8 to 10, the product may contain any of the following—

- (a) an authorised additional ingredient, which, where there are restrictions in Schedule 2 relating to its use, is used as specified in Schedule 2;
- (b) citrus fruit juice, in a product obtained from other kinds of fruit;
- (c) red fruit juices, in a product manufactured from any of the following fruits—
 - (i) rosehips;
 - (ii) strawberries;
 - (iii) raspberries;
 - (iv) gooseberries;
 - (v) redcurrants;
 - (vi) plums;
 - (vii) rhubarb;
- (d) citrus peel;
- (e) leaves of *Pelargonium odoratissimum*, in a product made from quince.

Commencement Information

I14 Sch. 1 para. 13 in force at 26.3.2018, see [reg. 1\(3\)](#)

14. Any raw materials used to manufacture the product in accordance with this Part that are mentioned in Schedule 3 must not have been treated except using an authorised treatment.

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Commencement Information

I15 Sch. 1 para. 14 in force at 26.3.2018, see [reg. 1\(3\)](#)

15. The product must have a soluble dry matter content of 60% or more as determined by refractometer at 20°C except for—

- (a) a product in respect of which sugar has been wholly or partially replaced by a permitted sweetener; and
- (b) a product in respect of which a reduced sugar claim is made in accordance with the conditions laid down in Regulation (EC) No 1924/2006.

Commencement Information

I16 Sch. 1 para. 15 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 4

Jelly

16. Jelly is an appropriately gelled mixture of—

- (a) sugar and juice of one or more kinds of fruit;
- (b) sugar and aqueous extract of one or more kinds of fruit; or
- (c) sugar and fruit juice of one or more kinds of fruit and aqueous extract of one or more kinds of fruit.

Commencement Information

I17 Sch. 1 para. 16 in force at 26.3.2018, see [reg. 1\(3\)](#)

17. Notwithstanding sub-paragraphs (a), (b) and (c) of paragraph 16, a permitted sweetener may be used in the manufacture of jelly either wholly or partially as a replacement for sugar.

Commencement Information

I18 Sch. 1 para. 17 in force at 26.3.2018, see [reg. 1\(3\)](#)

18. The quantity of fruit juice, or aqueous extract of fruit, or both, used for the manufacture of every 1,000 grams of the finished product must not be less than—

- (a) 250 grams in the case of any of the following—
 - (i) redcurrants;
 - (ii) rowanberries;
 - (iii) sea buckthorns;
 - (iv) blackcurrants;
 - (v) rosehips;
 - (vi) quinces;
- (b) 150 grams in the case of ginger;

- (c) 160 grams in the case of cashew apples;
- (d) 60 grams in the case of passion fruit; and
- (e) 350 grams in the case of any other fruit.

Commencement Information

I19 Sch. 1 para. 18 in force at 26.3.2018, see [reg. 1\(3\)](#)

19. Where aqueous extract of fruit is used in the manufacture of the product, the quantities specified in paragraph 18 must be calculated after deduction of the weight of water used in preparing the aqueous extracts.

Commencement Information

I20 Sch. 1 para. 19 in force at 26.3.2018, see [reg. 1\(3\)](#)

20. As well as the ingredients mentioned in paragraphs 16 and 17, the product may contain any of the following—

- (a) an authorised additional ingredient, which, where there are restrictions in Schedule 2 relating to its use, is used as specified in Schedule 2;
- (b) citrus fruit juice, in a product obtained from other kinds of fruit;
- (c) red beetroot juice, in a product manufactured from one or more of the following fruits—
 - (i) strawberries;
 - (ii) raspberries;
 - (iii) gooseberries;
 - (iv) redcurrants;
 - (v) plums;
- (d) citrus peel;
- (e) leaves of *Pelargonium odoratissimum*, in a product made from quince.

Commencement Information

I21 Sch. 1 para. 20 in force at 26.3.2018, see [reg. 1\(3\)](#)

21. Any raw materials used to manufacture the product in accordance with this Part that are mentioned in Schedule 3 must not have been treated except using an authorised treatment.

Commencement Information

I22 Sch. 1 para. 21 in force at 26.3.2018, see [reg. 1\(3\)](#)

22. The product must have a soluble dry matter content of 60% or more as determined by refractometer at 20°C except for—

- (a) a product in respect of which sugar has been wholly or partially replaced by a permitted sweetener; and
- (b) a product in respect of which a reduced sugar claim is made in accordance with the conditions laid down in Regulation [\(EC\) No 1924/2006](#).

Commencement Information

I23 Sch. 1 para. 22 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 5

Extra jelly

23. Extra jelly is an appropriately gelled mixture of—

- (a) sugar and fruit juice;
- (b) sugar and aqueous extract of fruit; or
- (c) sugar and both fruit juice and aqueous extract of fruit.

Commencement Information

I24 Sch. 1 para. 23 in force at 26.3.2018, see [reg. 1\(3\)](#)

24. Notwithstanding sub-paragraphs (a), (b) and (c) of paragraph 23, a permitted sweetener may be used in the manufacture of extra jelly either wholly or partially as a replacement for sugar.

Commencement Information

I25 Sch. 1 para. 24 in force at 26.3.2018, see [reg. 1\(3\)](#)

25. The following fruits must not be mixed with any other fruits in the manufacture of the product—

- (a) apples;
- (b) pears;
- (c) clingstone plums;
- (d) melons;
- (e) watermelons;
- (f) grapes;
- (g) pumpkins;
- (h) cucumbers;
- (i) tomatoes.

Commencement Information

I26 Sch. 1 para. 25 in force at 26.3.2018, see [reg. 1\(3\)](#)

26. The quantity of fruit juice, or aqueous extract of fruit, or both, used for the manufacture of every 1,000 grams of the finished product must not be less than—

- (a) 350 grams in the case of any of the following—
 - (i) redcurrants;
 - (ii) rowanberries;

- (iii) sea buckthorns;
- (iv) blackcurrants;
- (v) rosehips;
- (vi) quinces;
- (b) 250 grams in the case of ginger;
- (c) 230 grams in the case of cashew apples;
- (d) 80 grams in the case of passion fruit; and
- (e) 450 grams in the case of any other fruit.

Commencement Information

I27 Sch. 1 para. 26 in force at 26.3.2018, see [reg. 1\(3\)](#)

27. Where aqueous extract of fruit is used in the manufacture of the product, the quantities in sub-paragraphs (a) to (e) of paragraph 26 must be calculated after the deduction of the weight of water used in preparing the aqueous extract.

Commencement Information

I28 Sch. 1 para. 27 in force at 26.3.2018, see [reg. 1\(3\)](#)

28. As well as the ingredients mentioned in paragraphs 23 and 24, the product may contain any of the following—

- (a) an authorised additional ingredient, which, where there are restrictions in Schedule 2 relating to its use, is used as specified in Schedule 2;
- (b) citrus fruit juice, in a product obtained from other kinds of fruit;
- (c) citrus peel;
- (d) leaves of *Pelargonium odoratissimum*, in a product made from quince.

Commencement Information

I29 Sch. 1 para. 28 in force at 26.3.2018, see [reg. 1\(3\)](#)

29. Any raw materials used to manufacture the product in accordance with this Part that are mentioned in Schedule 3 must not have been treated except using an authorised treatment.

Commencement Information

I30 Sch. 1 para. 29 in force at 26.3.2018, see [reg. 1\(3\)](#)

30. The product must have a soluble dry matter content of 60% or more as determined by refractometer at 20°C except for—

- (a) a product in respect of which sugar has been wholly or partially replaced by a permitted sweetener; and
- (b) a product in respect of which a reduced sugar claim is made in accordance with the conditions laid down in Regulation (EC) No 1924/2006.

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Commencement Information

I31 Sch. 1 para. 30 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 6

Marmalade

31. Marmalade is a mixture, brought to a suitable gelled consistency, of—

- (a) water;
- (b) sugar; and
- (c) fruit pulp, fruit purée, fruit juice, fruit peel or aqueous extract of fruit, or any combination thereof, in every case obtained from citrus fruit.

Commencement Information

I32 Sch. 1 para. 31 in force at 26.3.2018, see [reg. 1\(3\)](#)

32. Notwithstanding paragraph 31(b), a permitted sweetener may be used in the manufacture of marmalade either wholly or partially as a replacement for sugar.

Commencement Information

I33 Sch. 1 para. 32 in force at 26.3.2018, see [reg. 1\(3\)](#)

33. The quantity of citrus fruit used for the manufacture of every 1,000 grams of the finished product must not be less than 200 grams, of which not less than 75 grams must be obtained from the endocarp.

Commencement Information

I34 Sch. 1 para. 33 in force at 26.3.2018, see [reg. 1\(3\)](#)

34. As well as the ingredients mentioned in paragraphs 31 and 32, the product may contain any of the following—

- (a) an authorised additional ingredient, which, where there are restrictions in Schedule 2 relating to its use, is used as specified in Schedule 2;
- (b) essential oils of citrus fruits.

Commencement Information

I35 Sch. 1 para. 34 in force at 26.3.2018, see [reg. 1\(3\)](#)

35. Any raw materials used to manufacture the product in accordance with this Part that are mentioned in Schedule 3 must not have been treated except using an authorised treatment.

Commencement Information

I36 Sch. 1 para. 35 in force at 26.3.2018, see [reg. 1\(3\)](#)

36. The product must have a soluble dry matter content of 60% or more as determined by refractometer at 20°C except for—

- (a) a product in respect of which sugar has been wholly or partially replaced by a permitted sweetener; and
- (b) a product in respect of which a reduced sugar claim is made in accordance with the conditions laid down in Regulation (EC) No 1924/2006.

Commencement Information

I37 Sch. 1 para. 36 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 7

Jelly marmalade

37. Jelly marmalade complies with all of the requirements for marmalade in Part 6 but it contains no insoluble matter except that it may contain small quantities of finely sliced peel.

Commencement Information

I38 Sch. 1 para. 37 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 8

Sweetened chestnut purée

38. Sweetened chestnut purée is a mixture, brought to a suitable consistency, of water, sugar and puréed chestnuts.

Commencement Information

I39 Sch. 1 para. 38 in force at 26.3.2018, see [reg. 1\(3\)](#)

39. Notwithstanding paragraph 38, a permitted sweetener may be used in the manufacture of sweetened chestnut purée either wholly or partially as a replacement for sugar.

Commencement Information

I40 Sch. 1 para. 39 in force at 26.3.2018, see [reg. 1\(3\)](#)

40. Not less than 380 grams of puréed chestnuts must be used for the manufacture of every 1,000 grams of the finished product.

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Commencement Information

I41 Sch. 1 para. 40 in force at 26.3.2018, see [reg. 1\(3\)](#)

41. As well as the ingredients mentioned in paragraphs 38 and 39, the product may contain an authorised additional ingredient provided that, where there are restrictions in Schedule 2 relating to the use of that additional ingredient, it is used as specified in Schedule 2.

Commencement Information

I42 Sch. 1 para. 41 in force at 26.3.2018, see [reg. 1\(3\)](#)

42. Any raw materials used to manufacture the product in accordance with this Part that are mentioned in Schedule 3 must not have been treated except using an authorised treatment.

Commencement Information

I43 Sch. 1 para. 42 in force at 26.3.2018, see [reg. 1\(3\)](#)

43. The product must have a soluble dry matter content of 60% or more as determined by refractometer at 20°C except for—

- (a) a product in respect of which sugar has been wholly or partially replaced by a permitted sweetener; and
- (b) a product in respect of which a reduced sugar claim is made in accordance with the conditions laid down in Regulation (EC) No 1924/2006.

Commencement Information

I44 Sch. 1 para. 43 in force at 26.3.2018, see [reg. 1\(3\)](#)

44. In this Part “chestnuts” (“*castan*”) means the fruit of the sweet chestnut tree (*Castanea sativa*).

Commencement Information

I45 Sch. 1 para. 44 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 9

“X” curd

45. “X” curd is an emulsion of—

- (a) edible fat or oil (or both);
- (b) sugar;
- (c) whole egg or egg yolk (or both); and
- (d) fruit, fruit pulp, fruit purée, fruit juice, aqueous extract of fruit or essential oils of fruit or any combination of them.

Commencement Information

I46 Sch. 1 para. 45 in force at 26.3.2018, see [reg. 1\(3\)](#)

46. Notwithstanding paragraph 45(b), a permitted sweetener may be used in “X” curd either wholly or partially as a replacement for sugar.

Commencement Information

I47 Sch. 1 para. 46 in force at 26.3.2018, see [reg. 1\(3\)](#)

47. Apart from the ingredients specified in paragraph 45(d) no other flavouring material may be used in “X” curd to impart the taste or odour (or both the taste and odour) of a fruit.

Commencement Information

I48 Sch. 1 para. 47 in force at 26.3.2018, see [reg. 1\(3\)](#)

48. As well as the ingredients mentioned in paragraphs 45 and 46, the product may, subject to paragraph 47, contain any other edible ingredients.

Commencement Information

I49 Sch. 1 para. 48 in force at 26.3.2018, see [reg. 1\(3\)](#)

49. The quantity of fat or oil (or both) used for every 1,000 grams of the finished product must not be less than 40 grams.

Commencement Information

I50 Sch. 1 para. 49 in force at 26.3.2018, see [reg. 1\(3\)](#)

50. Not less than 6.5 grams of egg yolk solids (whether derived from a whole egg ingredient, an egg yolk or both) must be used for every 1,000 grams of the finished product.

Commencement Information

I51 Sch. 1 para. 50 in force at 26.3.2018, see [reg. 1\(3\)](#)

51. The quantity of fruit, fruit pulp, fruit purée, fruit juice, aqueous extract of fruit and essential oil of fruit used must be sufficient to characterise the finished product.

Commencement Information

I52 Sch. 1 para. 51 in force at 26.3.2018, see [reg. 1\(3\)](#)

52. The product must have a soluble dry matter content of 65% or more as determined by refractometer at 20°C except for—

- (a) a product in respect of which sugar has been wholly or partially replaced by a permitted sweetener; and

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- (b) a product in respect of which a reduced sugar claim is made in accordance with the conditions laid down in Regulation (EC) No 1924/2006.

Commencement Information

I53 Sch. 1 para. 52 in force at 26.3.2018, see [reg. 1\(3\)](#)

53. This Part is to be read as if for “X” there were substituted—

- (a) the name of a particular kind or kinds of fruit in the case of a product in which the ingredients used in its preparation in accordance with paragraph 45(d) only come from that kind or kinds of fruit;
- (b) the words “mixed fruit” in the case of a product in which the ingredients used in its preparation in accordance with paragraph 45(d) come from more than one kind of fruit; or
- (c) the word “fruit” preceded by a number in the case of a product where the ingredients used in its preparation in accordance with paragraph 45(d) come from that number of kinds of fruit.

Commencement Information

I54 Sch. 1 para. 53 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 10

Lemon cheese

54. Lemon cheese complies with all the requirements for “X” curd in Part 9 appropriate for lemon curd.

Commencement Information

I55 Sch. 1 para. 54 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 11

“Y” flavour curd

55. “Y” flavour curd is an emulsion of—

- (a) edible fat or oil (or both);
- (b) sugar;
- (c) whole egg or egg yolk (or both); and
- (d) flavouring material added in order to impart the taste or odour (or both the taste and odour) of a fruit.

Commencement Information

I56 Sch. 1 para. 55 in force at 26.3.2018, see [reg. 1\(3\)](#)

56. Notwithstanding paragraph 55(b), a permitted sweetener may be used in the manufacture of “Y” flavour curd either wholly or partially as a replacement for sugar.

Commencement Information

I57 Sch. 1 para. 56 in force at 26.3.2018, see [reg. 1\(3\)](#)

57. As well as the ingredients mentioned in paragraphs 55 and 56, the product may contain any other edible ingredients.

Commencement Information

I58 Sch. 1 para. 57 in force at 26.3.2018, see [reg. 1\(3\)](#)

58. The quantity of fat or oil (or both) used for every 1,000 grams of the finished product must not be less than 40 grams.

Commencement Information

I59 Sch. 1 para. 58 in force at 26.3.2018, see [reg. 1\(3\)](#)

59. Not less than 6.5 grams of egg yolk solids (whether derived from a whole egg ingredient, an egg yolk or both) must be used for every 1,000 grams of the finished product.

Commencement Information

I60 Sch. 1 para. 59 in force at 26.3.2018, see [reg. 1\(3\)](#)

60. The quantity of flavouring material used must be sufficient to characterise the finished product.

Commencement Information

I61 Sch. 1 para. 60 in force at 26.3.2018, see [reg. 1\(3\)](#)

61. The product must have a soluble dry matter content of 65% or more as determined by refractometer at 20°C except for—

- (a) a product in respect of which sugar has been wholly or partially replaced by a permitted sweetener; and
- (b) a product in respect of which a reduced sugar claim is made in accordance with the conditions laid down in Regulation (EC) No 1924/2006.

Commencement Information

I62 Sch. 1 para. 61 in force at 26.3.2018, see [reg. 1\(3\)](#)

62. This Part is to be read as if for “Y” there were substituted—

- (a) the name of a particular kind or kinds of fruit in the case of a product in which the flavouring material used in its preparation in accordance with paragraph 55(d) has been

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added to impart the taste or odour (or both the taste and odour) of that kind or kinds of fruit; or

- (b) the words “mixed fruit” in the case of a product in which the flavouring material used in its preparation in accordance with paragraph 55(d) has been added to impart the taste or odour (or both the taste and odour) of more than one kind of fruit.

Commencement Information

I63 Sch. 1 para. 62 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 12

Mincemeat

63. Mincemeat is a mixture of sweetening agents, vine fruits, citrus peel, suet or equivalent fat and vinegar or acetic acid, with or without other edible ingredients.

Commencement Information

I64 Sch. 1 para. 63 in force at 26.3.2018, see [reg. 1\(3\)](#)

64. Notwithstanding paragraph 63, a permitted sweetener may be used in the manufacture of mincemeat either wholly or partially as a replacement for the sweetening agents.

Commencement Information

I65 Sch. 1 para. 64 in force at 26.3.2018, see [reg. 1\(3\)](#)

65. Not less than 300 grams of vine fruits and citrus peel must be used for every 1,000 grams of the finished product, of which not less than 200 grams must be vine fruits.

Commencement Information

I66 Sch. 1 para. 65 in force at 26.3.2018, see [reg. 1\(3\)](#)

66. Not less than 25 grams of suet or equivalent fat must be used for every 1,000 grams of the finished product.

Commencement Information

I67 Sch. 1 para. 66 in force at 26.3.2018, see [reg. 1\(3\)](#)

67. The product must have a soluble dry matter content of 65% or more as determined by refractometer at 20°C except for—

- (a) a product in respect of which sweetening agents have been wholly or partially replaced by a permitted sweetener; and
- (b) a product in respect of which a reduced sugar claim is made in accordance with the conditions laid down in Regulation (EC) No 1924/2006.

Commencement Information

I68 Sch. 1 para. 67 in force at 26.3.2018, see [reg. 1\(3\)](#)

68. In this Part—

“sweetening agents” (“*cyfryngau melysu*”) means—

- (a) any sugar product defined in the Annex to [Directive 2001/111/EC](#);
- (b) brown sugar;
- (c) cane molasses;
- (d) honey;

“vine fruits” (“*ffrwythau gwinwydd*”) means currants, muscatels, raisins or sultanas or a mixture of any combination of those fruits.

Commencement Information

I69 Sch. 1 para. 68 in force at 26.3.2018, see [reg. 1\(3\)](#)

PART 13

Interpretation of Schedule 1

69. In this Schedule “permitted sweetener” (“*melysydd a ganiateir*”) means any sweetener in so far as its use is permitted in a regulated product by Regulation [\(EC\) No 1333/2008](#).

Commencement Information

I70 Sch. 1 para. 69 in force at 26.3.2018, see [reg. 1\(3\)](#)

70. In the case of a regulated product that is listed in Part 1 of the table in Part 1 of this Schedule prepared from a mixture of different kinds of fruit, any reference in these Regulations to a minimum quantity of fruit is to be read as if the minimum quantity specified for the relevant kinds of fruit were reduced in proportion to the relative quantities of the kinds of fruit used to manufacture the product.

Commencement Information

I71 Sch. 1 para. 70 in force at 26.3.2018, see [reg. 1\(3\)](#)

Changes to legislation:

There are currently no known outstanding effects for the The Jam and Similar Products (Wales) Regulations 2018, SCHEDULE 1.