

Code of Statutes of the Swedish Food Agency

ISSN 1651-3533

Livsmedelsverkets föreskrifter om sylt, gelé och marmelad;

LIVSFS 2025:6

Published on [Click here to enter date.](#)

adopted on 11 December 2025.

By virtue of Sections 6-7a of the Food Ordinance (2006:813), the Swedish Food Agency lays down¹ the following.

Introductory provisions

Section 1 These regulations contain provisions on jam, extra jam, marmalade, extra marmalade, citrus marmalade, jelly marmalade, jelly, extra jelly and sweetened chestnut purée.

The regulations do not apply to products intended for the manufacture of pastry products, cakes or biscuits.

Section 2 General provisions on food information can be found in:

- Regulation (EU) No 1169/2011 of the European Parliament and of the Council 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
- The Swedish Food Agency's Regulations (LIVSFS 2014:4) on food information.

¹ See Council Directive 2001/113/EC of 20 December 2001 relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption, as amended by Directive (EU) 2024/1438 of the European Parliament and of the Council. See also Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services.

Terms and definitions

Section 3 The definitions of jam, extra jam, marmalade, extra marmalade, citrus marmalade, jelly marmalade, jelly, extra jelly and sweetened chestnut purée are set out in Annex 1.

Ingredients and raw materials

Section 4 Only the ingredients listed in Annex 2 and raw materials that meet the requirements of Annex 3 may be used in the production of the products referred to in Section 1, first paragraph.

Designation

Section 5 The designations listed in Annex 1 are statutory designations in accordance with Regulation (EU) No 1169/2011.

Section 6 The designation shall be accompanied by an indication of the fruit variety or varieties used. These shall be indicated in descending order of weight.

Where a product consists of three or more fruit varieties, the indication of the fruit varieties used may be replaced by the term ‘mixed fruit’ or similar or by an indication of the number of fruit varieties used.

Section 7 The names in Annex 1 may be used in addition to the names of other products if they have been so used by tradition and the products cannot be confused with those defined in that Annex.

Marking

Section 8 In the labelling, the fruit content shall be indicated by the expression ‘quantity of fruit: ...g per 100 g’ in the finished product, where applicable after the weight of the water used in the preparation of the aqueous extract has been deducted.

Section 9 The indication of the fruit content shall appear on the packaging in clearly legible characters in the same field of vision as the designation.

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1. These regulations enter into force on 14 June 2026.
 2. The regulations repeal the Swedish National Food Agency’s regulations (LIVSFS 2003:17) on jams, jellies and marmalades.
 3. Products placed on the market or labelled before 14 June 2026 in accordance with the old rules may continue to be marketed until stocks are exhausted.

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Definitions and designations

Designations and related definitions for jam, extra jam, marmalade, extra marmalade, citrus jam, jelly marmalade, extra jelly and sweetened chestnut purée are provided below.

Where several fruits are mixed in one product, the minimum contents laid down below for the different varieties of fruit shall be reduced in proportion to the percentages used by the respective fruits.

Jam and marmalade

a mixture of sugars, water and pulp and/or purée of one or more types of fruit, other than marmalade of citrus fruit, with an appropriate jelly texture;

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

The quantity of pulp and/or purée used for the manufacture of 1 000 g of finished product must not be less than:

- 450 g as a general rule;
- 350 g for redcurrants, rowanberries, sea-buckthorns, blackcurrants, rose hips and quinces;
- 180 g for ginger;
- 230 g for cashew apples; and
- 80 g for passion fruit.

Extra jam and extra marmalade

a mixture of sugars, water and non-concentrated pulp of one or more types of fruit, with the exception, in the case of extra marmalade, of citrus fruit, with an appropriate jelly-like consistency;

Extra jam and extra marmalade of rose hips and seedless extra jam and extra marmalade of raspberry, blackberry, blackcurrant, blueberry and redcurrant may be obtained entirely or in part from non-concentrated purée of the respective fruits.

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

The following types of fruit may not be mixed with other types of fruit in the production of extra jam and extra marmalade: apples, pears, plums with seeds or pits, melons, watermelons, grapes, pumpkins, cucumbers and tomatoes.

The quantity of pulp and/or purée used for the manufacture of 1 000 g of finished product must not be less than:

- 500 g as a general rule;
- 450 g for redcurrants, rowanberries, sea-buckthorns, blackcurrants, rose hips and quinces;
- 280 g for ginger;
- 290 g for cashew apples; and
- 100 g for passion fruit.

Citrus jam

A mixture, brought to a suitable gelled consistency, of water, sugars and one or more of the following products obtained from citrus fruit: pulp, purée, juice, aqueous extracts and peel.

The word 'citrus' may be replaced by the type of citrus fruit used.

The quantity of citrus fruit used in the manufacture of 1,000 g of finished product must not be less than 200 g, of which at least 75 g must be obtained from the endocarp.

Jelly marmalade

May be used to designate citrus marmalade which does not contain any insoluble substances, with the exception of any small quantities of fine-cut peel.

Jelly

An appropriately gelled mixture of sugars and juice and/or aqueous extracts of one or more kinds of fruit.

The quantity of juice and/or aqueous extracts used in the manufacture of 1 000 g of finished product must not be less than that laid down for the manufacture of jam. These quantities are calculated after deducting the weight of water used in preparing the aqueous extracts.

Extra jelly

The quantity of juice and/or aqueous extracts used in the manufacture of 1,000 g of finished product must not be less than that laid down for the manufacture of jam. These quantities are calculated after deducting the weight of water used in preparing the aqueous extracts.

The following fruit varieties may not be mixed with other fruit varieties in the production of extra jelly: apples, pears, plums with pits, melons, watermelons, grapes, pumpkins, cucumbers and tomatoes.

Sweetened chestnut purée

A mixture with an appropriate consistency, consisting of water, various forms of sugar and at least 380 g of mashed chestnuts (of *Castanea sativa*) per 1,000 g of finished product.

Ingredients

The following ingredients may be used, as described below, in the products defined in Annex 1:

- *Honey*: in all products to replace, in whole or in part, various forms of sugar.
- *Fruit juices, whether or not concentrated*: only in jams and marmalades (excluding citrus marmalades).
- *Citrus fruit juice, whether or not concentrated, in products obtained from other varieties of fruit*: only in jam, extra jam, marmalade, extra marmalade, jelly and extra jelly.
- *Juice from red fruits, also concentrated*: only in jam and extra jam manufactured from rose hips, strawberries, raspberries, gooseberries, red currants, plums and rhubarb.
- *Juice from red beets, also concentrated*: only in jam, marmalade and jelly manufactured from strawberries, raspberries, gooseberries, redcurrants and plums.
- *Essential oils from citrus fruits*: only in marmalade and jelly marmalade.
- *Edible oils and fats as anti foaming agents*: in all products.
- *Liquid pectin*: in all products.
- *Endocarp of citrus fruits*: in jam, extra jam, marmalade, extra marmalade, jelly and extra jelly.
- *Leaves of Pelargonium odoratissimum*: in jam, extra jam, jelly and extra jelly, made from quince
- *Spirits, wines and liqueurs, nuts, aromatic herbs, spices, vanilla and vanilla extracts*: in all products.
- *Vanillin*: in all products.
- *Food additives authorised in accordance with Regulation (EC) No 1333/2008 of the European Parliament and of the Council on Food Additives*.

Raw materials

Only raw materials which meet the following requirements may be used in the products defined in Annex 1:

I. Raw materials

Fruits

Fresh, undamaged and sufficiently ripe fruit containing all essential elements, after cleaning, trimming of stems and removal of stains;

Tomatoes, the edible parts of rhubarb stalks, carrots, sweet potatoes, cucumbers, pumpkins, melons and watermelons are also considered to be fruit for the purposes of this Regulation.

‘Ginger’ means the edible root of the ginger plant in a fresh or preserved state. It may be dried or preserved in syrup.

Fruit pulp

Fruit pulp – edible parts of the whole fruit, if appropriate, less the peel, seeds, pips and the like, which may have been sliced or crushed but which have not been reduced to a purée.

(Fruit) purée

Fruit purée – edible parts of the whole fruit, if necessary, less the peel, seeds, pips and the like, which has been reduced to a purée by sieving or a similar process.

Aqueous extract (of fruit)

Aqueous fruit extracts containing all water-soluble constituents of the fruit, after the losses which inevitably result from their usual production.

All forms of sugar

Permitted forms of sugar are:

- the forms of sugar defined in the National Food Agency’s regulations (LIVSFS 2003:11) on sugar,
- fructose syrup

- sugars extracted from fruit, and
- brown sugar.

II. Treatment of raw materials

Fruit, fruit pulp, fruit purée and fruit water extracts may be treated in the following ways:

- heated, chilled or frozen;
- freeze dried; and
- concentrated, to the extent that is technically possible.

Apricots and plums to be used in the manufacture of jam may also be treated by other drying processes apart from freeze-drying.

Citrus peel may be preserved in brine.