



REGULATION

No of xx.xx

Amendment to Regulation No 95 of the Minister of Agriculture of 6 November 2014 on the composition and quality requirements for jam, jelly, marmalade and sweetened chestnut purée and requirements for the provision of food information

This Regulation is enacted on the basis of § 12(4) and § 38(4) of the Food Act.

§ 1. Amendment to Regulation No 95 of the Minister for Agriculture of 6 November 2014 on the composition and quality requirements for jam, jelly, marmalade and sweetened chestnut purée and requirements for the provision of food information

Regulation No 95 of the Minister for Agriculture of 6 November 2014 on the composition and quality requirements for jams, jelly, marmalades and sweetened chestnut purée and requirements for the provision of food information is amended as follows:

- 1)** in § 2(1)5), the words ‘(hereinafter *sugar*)’ are inserted after the word ‘sugar products’.’;
- 2)** § 2(2)4) and 3) are repealed;
- 3)** in the second sentence of § 2(6), after the word ‘sweetener’, the text ‘and for products complying with the requirements for reduced sugar content laid down in Regulation (EC) No 1924/2006 of the European Parliament and of the Council on nutrition and health claims made on foods (OJ L 404, 30.12.2006, p. 9–25)’ shall be added;
- 4)** § 3(2) shall be worded to read as follows:

‘(2) At least 450 grams of pulp or purée or a mixture thereof are used to produce 1000 grams of jam. In the case of blackcurrant, rosehip, quince, redcurrant, rowan berry and sea buckthorn, not less than 350 grams, in the case of ginger not less than 180 grams, in the case of cashew apple not less than 230 grams and in the case of granadilla not less than 80 grams of pulp or purée or a mixture thereof shall be used for the production of that quantity of jam.’;

- 5)** § 3(3)2)–5) shall be worded to read as follows:

‘2) fruit juices, whether concentrated or not;

3) citrus fruit juice, concentrated or not, if jam is not made from citrus fruit;
4) red fruit juice, whether concentrated or not, if jam is made from rosehip berries, strawberries, raspberries, gooseberries, redcurrants, plums or rhubarb;
5) red beetroot juice, concentrated or not, if jam is made from strawberries, raspberries, gooseberries, redcurrants or plums;’;

6) in § 3(4), the text ‘A product meeting the compositional and quality requirements for jam and having a soluble dry matter content determined by refractometer of at least 40 per cent is called moos’ is replaced by the text ‘A product meeting the compositional and quality requirements for jam and having a soluble dry matter content determined by refractometer of between 40 and 59 per cent is called moos’;

7) § 4(3) shall be worded to read as follows:

‘(3) At least 500 grams of pulp shall be used to produce 1000 grams of extra jam. In the case of blackcurrant, rosehip, quince, redcurrant, rowan berries and sea buckthorn, at least 450 grams of pulp shall be used for the production of that quantity of extra jam, and in the case of ginger at least 280 grams, in the case of cashew apple at least 290 grams and in the case of granadilla at least 100 grams.’;

8) § 4(5)2 and 3) shall be worded to read as follows:

‘2) citrus fruit juice, whether concentrated or not, if extra jam is not made from citrus fruit;
3) red fruit juice, whether concentrated or not, if extra jam is made from rosehips, strawberries, raspberries, gooseberries, redcurrants, plums or rhubarb;’;

9) § 5(3)2 and 3) shall be worded to read as follows:

‘2) citrus fruit juice, whether concentrated or not, if jelly is not made from citrus fruit;
3) red beetroot juice, whether concentrated or not, if jelly is made from strawberries, raspberries, gooseberries, redcurrants or plums;’;

10) § 6(4)2) shall be worded to read as follows:

‘2) citrus fruit juice, whether concentrated or not, if extra jelly is not made from citrus fruit;’;

11) § 7(4) shall be worded to read as follows:

‘(4) If the product does not contain any insoluble matter other than small quantities of finely sliced peel, the name ‘jelly marmalade’ may be used.’;

12) the following subsections 4¹ and 4² shall be added to § 9:

‘(4¹) In the product names ‘marmalade’ and ‘jelly marmalade’, the name of the citrus fruit used in the product may be added.

‘(4²) If a product referred to in § 7(5) meets the composition and quality requirements for extra jam, it may be designated as extra marmalade.’;

13) § 9(5) and (7) are repealed;

14) in § 9(8), the text ‘in subsections 6 and 7’ shall be replaced by the text ‘in subsection 6’;

15) the heading of § 4 shall be worded to read as follows:

**“Chapter 4
Implementing provisions”;**

16) Chapter 4 shall be supplemented by § 9¹ to read as follows:

„§ 9¹. Implementation of the Regulation

(1) Products that are placed on the market or labelled before 14 June 2026 and in accordance with the requirements in force before that date may be marketed until the stocks run out.

(2) The quantity requirements for pulp or purée or a mixture thereof laid down in § 3(2) in the version in force until 14 June 2026 shall continue to apply until 1 January 2027 to moos referred to in subsection 4 of that section.

(3) The moos referred to in § 3(4) which is placed on the market or labelled before 1 January 2027 and which meets the requirements referred to in subsection 2 may be marketed until the stocks run out.’;

17) Footnote ¹ shall read as follows:

‘¹ Council Directive 2001/113/EC relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption (OJ L 10, 12.1.2002, p. 67–72), as amended by Directive 2004/84/EC (OJ L 219, 19.6.2004, p. 8–10), Regulation No 1182/2007 (OJ L 273, 17.10.2007, p. 1–30), Regulation No 1021/2013 (OJ L 287, 29.10.2013, p. 1–4), Directive (EU) 2024/1438 (OJ L, 2024/1438, 24.5.2024).’.

§ 2. Entry into force of the Regulation

This regulation shall enter into force on 14 June 2026.

(digitally signed)
Hendrik Johannes Terras
Minister of Regional Affairs and Agriculture

(digitally signed)
Marko Gorban
Secretary General