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**MINISTRY OF AGRICULTURE**

Pursuant to Article 78(2) of the Agriculture Act (Narodne Novine [NN; Official Gazette of the Republic of Croatia] No 118/18), the Minister for Agriculture hereby adopts the following

**RULES**

**ON FRUIT JAMS, JELLIES AND MARMALADES, PEKMEZ AND SWEETENED CHESTNUT PURÉE**

I. GENERAL PROVISIONS

Article 1

(1) These rules lay down quality requirements that must be met in the production and placement on the market of fruit jam, extra jam, jellies, extra jellies, marmalades, jelly marmalades, pekmez and sweetened chestnut purée (hereinafter the products), which apply to:

– names, definitions and general requirements

– composition and sensory properties

– type and quantity of source materials and other ingredients used in their production and processing, and

– additional labelling requirements.

(2) Provisions of these rules shall not apply to products intended for the manufacture of bakery, fine bakery and related products which are defined in a special regulation on cereals and cereal products.

Article 2

These rules transpose into the legal framework of the Republic of Croatia provisions of Council Directive (EU) 2001/113/EC of 20 December 2001 relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption (OJ L 10, 12 January 2002).

Article 3

(1) These rules are notified in accordance with the procedure laid down in 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 standards and regulations and of rules on Information Society services (OJ L 241, 17 September 2015).

(2) The provisions of Article 5(2) and Annex I paragraph 8 of these rules do not apply to products lawfully manufactured and/or marketed in another Member State or Turkey, or lawfully manufactured in a Member State of the European Free Trade Association, which is a party to the Agreement on the European Economic Area.

II. QUALITY REQUIREMENTS

Article 4

(1) The products referred to in Article 1(1) of these rules shall fulfil the requirements laid down in Annex I to these rules.

(2) Without prejudice to the provisions of Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, 31 December 2008) (hereinafter Regulation (EC) No 1333/2008), only ingredients referred to in Annexes II and III to these rules shall be used on the manufacture of products referred to in Annex I to these rules.

Article 5

(1) The products referred to in Annex I to these rules shall consist of at least 60 % soluble solids, determined by refractometer, other than products which include sweeteners partially or completely replacing sugar.

(2) Without prejudice to the provisions of Article 17 of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 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 (OJ L 304, 22 November 2011) (hereinafter Regulation (EU) No 1169/2011), the products referred to in Article 1(1) of these rules with reduced sugar content may be placed on the market under names provided in Annex I to these rules, provided that they consist of at least 55 % soluble solids.

Article 6

When the manufacture of the products referred to in Article 1(1) of these rules includes mixing together of several kinds of fruit, the minimum contents laid down in Annex I to these rules for different kinds of fruit must be reduced in proportion to the percentages used.

III. LABELLING REQUIREMENTS

Article 7

Provisions of Regulation (EU) No 1169/2011 and provisions of these rules applicable to labelling shall apply to labelling of the products referred to in Article 1(1) of these rules.

Article 8

(1) Names of the products referred to in Annex I to these rules may be used only for labelling of products that satisfy the requirements laid down for those products, and shall be placed on the market under those names.

(2) Names of the products referred to in Annex I to these rules may be used in accordance with practices used to designate other products which cannot be confused with those defined in Annex 1 to these rules.

Article 9

(1) The product names shall be supplemented by an indication of the fruit or fruits used, in descending order of weight of the raw materials used.

(2) For products manufactured from three or more fruits, the indication of the fruits used may be replaced by the words ‘mixed fruit’ or a similar wording, or by the number of fruits used.

Article 10

(1) The labelling shall indicate the fruit content by including the words ‘prepared with … g of fruit per 100 g’ of the finished product.

(2) If aqueous fruit extract is used in the manufacture, the fruit content shall be calculated by deducting the weight of water used in preparing the aqueous extract.

Article 11

(1) The labelling shall indicate the total sugar content by the words ‘total sugar content … g per 100 g’, the figure indicated representing the value determined by refractometer at 20 °C for the finished product, subject to a tolerance of ± 3 refractometric degrees.

(2) The product labelling need not indicate the data referred to in paragraph 1 of this article, where a nutrition claim is made for sugars on the labelling pursuant to Regulation (EU) No 1169/2011.

Article 12

The particulars referred to in Article 10(1) and Article 11(1) of these rules shall appear in the same visual field as the product name and in clearly visible characters.

Article 13

Where the concentration of sulphur dioxide and/or sulphite is more than 10 mg/kg, its presence shall be indicated on the list of ingredients pursuant to Article 9(1)(c) and Article 21 of Regulation (EU) No 1169/2011.

IV. DETERMINING COMPLIANCE

Article 14

Validated and internationally recognised methods are used for determining compliance of products with requirements stipulated by these rules, for the purposes of official control.

Article 15

Annexes I, II and III are printed with these rules and form an integral part thereof.

V. TRANSITIONAL AND FINAL PROVISIONS

Article 16

The products referred to in Article 1(1) of these rules may be produced and labelled in compliance with the rules referred to in Article 17 of these rules and placed on the market for up to 24 months following the entry into force of these rules and may stay on the market until their expiry date.

Article 17

On the day these rules enter into force, the rules on fruit jams, jellies, marmalades, pekmez and sweetened chestnut purée (NN No 94/11) will cease to have effect.

Article 18

These rules shall enter into force on the eighth day following their publication in the Official Gazette of the Republic of Croatia.

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Zagreb, 12 August 2019

**MINISTER FOR AGRICULTURE**

**Marija Vučković**

ANNEX I.

NAMES, DEFINITIONS AND GENERAL REQUIREMENTS

1. *‘Jam’* is a product, brought to a suitable gelled consistency, of sugars, the pulp and/or purée of one or more kinds of fruit and water. 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:

– 350 g as a general rule

– 250 g for redcurrants, rowanberries, sea-buckthorns, blackcurrants, rosehips and quinces

– 150 g for ginger

– 160 g for cashew apples

– 60 g for passion fruit.

2. *‘Extra jam’* is a product, brought to a suitable gelled consistency, of sugars, the unconcentrated pulp of one or more kinds of fruit and water. Rosehip extra jam and seedless raspberry, blackberry, blackcurrant, blueberry and redcurrant extra jam may be obtained entirely or in part from unconcentrated purée of the respective fruits. Citrus extra jam may be obtained from the whole fruit, cut into strips and/or sliced.

The following fruits may not be used mixed with others in the manufacture of extra jam: apples, pears, clingstone plums, melons, watermelons, grapes, pumpkins, cucumbers and tomatoes.

The quantity of pulp 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, rosehips and quinces

– 250 g for ginger

– 230 g for cashew apples

– 80 g for passion fruit.

3. *‘Jelly’* is an appropriately gelled mixture of sugars and the 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.

4. *‘Extra jelly’* is a product in which the quantity of fruit 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 extra jam. These quantities are calculated after deducting the weight of water used in preparing the aqueous extracts.

The following fruits may not be used mixed with others in the manufacture of extra jelly: apples, pears, clingstone plums, melons, watermelons, grapes, pumpkins, cucumbers and tomatoes.

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

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.

6. *‘Jelly marmalade’*

The name ‘jelly marmalade’ may be used where the product contains no insoluble matter except possibly for small quantities of finely sliced peel.

7. *‘Sweetened chestnut purée’* is a mixture, brought to a suitable consistency, of at least 380 g of chestnut (*Castanea sativa*) purée for 1 000 g of finished product, sugar and water.

8. ‘*Pekmez*’ (fruit molasses) is a product brought to a suitable condensed consistency, obtained by boiling pulp and/or purée of one or more kinds of fruit, with or without added sugar. Maximum sugar content that may be added to pekmez shall be less than 25 % of total fruit content.

ANNEX II.

ALLOWED ADDITIONAL INGREDIENTS

The following additional ingredients may be used in the products defined in Annex I:

– honey as defined in the Rules on Honey (NN No 53/15 and 47/17) in all products as a total or partial substitute for sugars

– fruit juice in jam

– citrus fruit juice in products obtained from other types of fruit (in jam, extra jam, jelly and extra jelly)

– red fruit juices in jam and extra jam manufactured from rosehips, strawberries, raspberries, gooseberries, redcurrants, plums and rhubarb

– red beetroot juice in jam and jelly manufactured from strawberries, raspberries, gooseberries, redcurrants and plums

– essential oils of citrus fruits only in marmalade and jelly marmalade

– edible oils and fats as anti-foaming agents in all products

– liquid pectin in all products

– citrus peel in jam, extra jam, jelly and extra jelly

– leaves of *Pelargonium odoratissimum* in jam, extra jam, jelly and extra jelly, where they are made from quince

– spirits, wine and liqueur wine, nuts, aromatic herbs, spices, vanilla and vanilla extracts in all products, and

– vanillin in all products.

ANNEX III.

DEFINITIONS AND TREATMENT OF INGREDIENTS

1. Definitions

For the purposes of these rules, individual terms shall have the following meanings:

1. *Fruit*

– fresh, sound fruit, free from deterioration, containing all its essential constituents and sufficiently ripe for use, after cleaning, removal of blemishes, topping and tailing, and other

– tomatoes, the edible parts of rhubarb stalks, carrots, sweet potatoes, cucumbers, pumpkins, melons and watermelons, and

– edible root of the ginger plant in a fresh or preserved state; may be dried or preserved in syrup.

2. *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.

3. *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.

4. *Aqueous extracts of fruit* – a product which, subject to the losses necessarily occurring in proper manufacturing, contains all the water-soluble constituents of the fruit.

5. *Sugars (authorised):*

– sugars as defined in the special regulation on sugars and method of analysis of sugars intended for consumption

– fructose syrup

– sugars extracted from fruit, and

– brown sugar.

2. Treatment

1. The ingredients defined in items 1, 2, 3 and 4 of part 1. of these rules may be treated in the following ways:

– heated, chilled or frozen

– lyophilised (freeze-dried)

– concentrated, to the extent that is technically possible, and

– with the exception of the raw materials used in the manufacture of ‘extra’ products: preserved using sulphur dioxide (E 220) or its salts (E 221, E 222, E 223, E 224, E 226 and E 227) as an aid to manufacture provided that the maximum sulphur dioxide content laid down in Directive (EC) 1333/2008 is not exceeded in the products defined in Annex I to these rules.

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

3. Citrus peel may be preserved in brine.