

(updated)
REGULATIONS – JAM, CONSERVE, MARMELADE AND JELLY

Published under Government Notice No. R. 2627 of 12 December 1986
As amended by:
Government Notice No. R.2056 of 31/8/1990

The Minister of National Health and Population Development has, in terms of section 15(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), made the regulations contained in the Schedule hereto.

SCHEDULE

Definitions

1. In these regulations **“the Act”** shall mean the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and any expression to which a meaning has been assigned in the Act shall bear such meaning and, unless inconsistent with the context -

“Annex” shall mean the Annex to these regulations;

“food additive” shall mean any substance not normally consumed as a foodstuff, intentionally added to a foodstuff for a technological (including organoleptic) purpose but shall not include substances added for the purpose of improving nutritional value;

“good manufacturing practice (GMP)” shall mean the amount used in accordance with current good manufacturing practice; and

“jam”, “conserve”, “marmelade” and “jelly” shall mean those products referred to in Part IV of the regulations made under the Marketing Act, 1968 (Act 59 of 1968).

2. Subject to regulation 3, no person shall manufacture for sale any jam, conserve, marmelade or jelly which -
 - (a) does not meet the grading standards prescribed for such products in Part IV of the regulations made under the marketing Act, 1968 (Act No. 59 of 1968);
 - (b) does not conform to the latest labelling requirements laid down by the Act; and
 - (c) contains any added food additive except that any jam, conserve, marmelade and jelly mentioned in column I of the Annex may contain the food additives mentioned in column II under those conditions and limits indicated in the corresponding line of column III.

3.

Withdrawal

4. Regulation 26(1), (2), (3), (4), (5), (6) and (7) of the regulations made under the repealed Food, Drugs and Disinfectants Act, 1929 (Act 13 of 1929), and published under Government Notice 575 of 28 March 1930, as amended, is hereby withdrawn

Commencement

5. These regulations shall become effective on the date of publication thereof.

ANNEX

I Foodstuff	II Food additive		III Conditions and limits (mg/kg)
	Colour index number	Name of colourant	
Citrus marmelade.....	-	Caramel.....	1 500
	15985	Sunset yellow FCF.....	200
Lime marmelade.....	44090	Green S.....	} GMP
	19140	Tartrazine.....	
Jams, conserves (not other- wise specified) and jellies....	7512	Annatto extracts.....	200
	-	Beetroot red or betanin.....	200
	-	Capsanthine.....	200
	-	Anthocyanins.....	} GMP
	14720	Azorubine.....	
	40820	Beta-apo-8'-carotenal.....	
	40825	Beta-apo-8'-carotenal acid, methyl and ethyl esters.....	
	75130	Beta carotene.....	
	75120	Bixin and norbixin.....	
	28440	Brilliant black BN.....	
	42090	Brilliant blue FCF.....	
	40850	Canthaxanthine.....	
	-	Capsorubine.....	
	-	Caramel.....	
	75130	Carotenes.....	
	75810	Chlorophyll.....	
	75470	Cochineal or carminic acid.....	
	75300	Curcumin or turmeric.....	
	45430	Erythrosine BS.....	
	44090	Green S.....	
	73015	Indigotine.....	
	75125	Lycopene.....	
	16255	Ponceau 4R.....	
	18050	Red 2G.....	
	-	Riboflavin.....	
	15985	Sunset yellow FCF.....	
	19140	Tartrazine.....	
	-	Xanthophylls.....	
<i>Preservative</i>			
Jams, conserves and jellies....	Sulphur dioxide.....		40
	Benzoic acid.....		400

	Parahydroxybenzoic acid, methyl and propyl esters.....	400
	Sorbic acid.....	40
Citrus marmelade.....	Sulphur dioxide.....	40
	Sorbic acid.....	250
<i>Antioxidant</i>		
Jams, conserves and jellies...	L-ascorbic acid.....	500
Marmelade.....	L-ascorbic acid.....	500
<i>Acid, base or salt</i>		
Jams, conserves, marmelades and jellies.....	Citric acid and its Ca, K and Na salts.....	} GMP
	DL-malic acid and its Ca, K and Na salts.....	
	Fumaric acid and its Ca, K and Na salts.....	
	K and Na carbonate.....	
	Lactic acid and its Ca, K and Na salts.....	
	L(+) tartaric acid and its Ca, K and Na salts.....	3 000, singly or in combination, expressed as the acid
<i>Emulsifier/stabiliser/thickener</i>		
Jams, conserves, marmelades and jellies.....	Agar.....	} 20 000, singly or in combination
	Carrageenan.....	
	Propylene glycol alginate.....	
	Pectin (amidated).....	
	Pectin (non-amidated).....	GMP
<i>Firming agent</i>		
Jams, conserves and jellies...	Ca bisulphite.....	} 200, expressed as Ca, singly or in combination, for use only on the fruit
	Ca carbonate.....	
	Ca chloride.....	
	Ca lactate.....	
	Ca gluconate.....	
<i>Antifoaming agent</i>		
Jams, conserves and jellies....	Dimethylpolysiloxane.....	10
	Mono- and diglycerides of fatty acids of edible oils.....	GMP
Citrus marmalade.....	Dimethylpolysiloxane.....	10
	Mono- and diglycerides of fatty acids of edible oils.....	GMP
<i>Harmless flavourants</i>		
Jams, conserves, marmalades and jellies.....		GMP