

# COMMISSION OF THE EUROPEAN COMMUNITIES

COM(75) 419 final

Brussels, 25 July 1975

## AMENDED PROPOSAL FOR A COUNCIL DIRECTIVE

on the approximation of the laws of the Member States  
relating to fruit jams, jellies and marmalades and chestnut purée

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(Amendment presented by the Commission to the Council pursuant to  
Article 149, second paragraph, of the EEC Treaty).

Explanatory memorandum

1. In the majority of Member States, the fruit jams, jellies and marmalades sector is governed by very strict rules covering contents and labelling. These standards tend to hinder the free movement of these products, since they differ from one country to another, especially in relation to the following :

- minimum content of the basic ingredients (fruit and sugar);
- the specifications relating to these countries;
- the percentage of sulphur dioxide residues present, resulting from treatment of the raw materials used;
- the use of certain additives, in particular colouring agents and preservatives.

Background

2. In 1965 the Commission submitted to the Council a proposal for a directive (1) designed to harmonize these provisions.

2.1. The measures proposed to achieve free movement for these products mainly concerned the following :

- introduction of a common terminology to avoid the danger of confusion;
- classification of the various products in accordance with this terminology and on the basis of their contents;
- attribution of a single prescribed designation to each product, to enable consumers to distinguish between the various qualities.

In the interests of public health, the proposal was also designed to reduce the quantities of additives and their residues present in finished products.

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(1) Doc. VI/COM(65)207 final.

The European Parliament gave its opinion on 16 March 1967, and the Economic and Social Committee on 28 September 1966 (O.J. n° 63 of 3 April 1967, p. 986).

2.2. This approach to the problem was in general approved by the six members of the original Community. Nevertheless, as a result of persistent disagreement between the delegations on certain points of detail, the Council was unable to issue the directive.

3. The last discussions held by the Council on the Commission's proposal took place early in 1971. Since then, however, the situation has changed in two respects :

- at Community level, by the accession of the three new Member States;
- at international level, by the activities of the Codex Alimentarius (Joint FAO/WHO Programme on standards for foodstuffs).

3.1. In the co-ordination report submitted to the Council for the eleventh session of the Codex Committee, on processed fruits and vegetables (1), the Commission noted that the classification hitherto proposed for the Codex would not be found satisfactory by a sufficiently large majority of countries; furthermore the consensus reached within the original Community had been invalidated by the fact that in certain new Member States, customs regarding both manufacture and consumption differed appreciably from those in the States of the original Community.

The report concluded that the classification system would have to be rethought, both to promote the adoption of the Codex standards and progressively to integrate these new provisions into Community.

3.2. Before drawing up its coordination report, the Commission gathered opinions from both trade circles and consumers at Community level, which enabled it to put forward new suggestions which were broadly approved by these organizations.

The Member States also gave their approval (2) to the principle on which these new suggestions were based.

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(1) Doc. SEC(74)1957 final

(2) Doc. R/1390/74 (AGRI) 363 (COMER 202), paragraphs 2 and 3.

At the last session of the Codex Committee, on processed fruits and vegetables, held from 3 to 7 June 1974 in Washington, the same thinking was adhered to.

- 3.3. The object of the amended proposal for a directive is therefore to incorporate these agreements into Community law. The effect of such law would be :
- to permit the free movement of the products concerned within the Community;
  - to provide an effective contribution from the Community to the advancement of the work undertaken in the context of the Codex Alimentarius.

#### Contents of the amended proposal

##### General provisions

4. To better understand the solutions proposed herein by the Commission, it should be noted that two main types of production exist on the markets of the enlarged Community.

4.1. In certain Member States, products described as "jam", "marmalade" or "jelly" usually fall within one of two categories according to fruit content, that with the highest percentage of fruit qualifying for the designation "extra" (first quality). In addition, the terms "jam" and "marmalade" relate to products obtained from the entire edible portion of the fruit irrespective of the variety used, whilst the word "jelly" refers to the more or less translucent product obtained solely from fruit juices.

4.2. In other Member States, especially the United Kingdom, legislation makes a clear distinction between products made from citrus fruit and those made from fruits belonging to other botanical species. The term "marmalade" applies only to the former, whilst the latter are most often called "jam" or "jelly".

In these countries, a threshold level applies to the fruit content of the finished product, but no different classifications exist corresponding to higher or lower fruit content.

4.3. It should also be noted that in Denmark the expression "marmalade" applies to all pulp products irrespective of the type of fruit used.

5. The present amended proposal is designed to harmonize these differing legislative provisions on the basis of criteria broadly accepted by the Commission in the various fields in relation to the removal of technical barriers to trade.

5.1. It should be recalled that the primary objective of the harmonisation of laws is to enable the free movement of products in sectors in which it is hindered by the application of divergent national provisions.

As a general rule, no changes should be required in existing national products, the desired effect being to broaden the range of products which can be offered to consumers and not - as has been suggested - to ban products legally admitted to the domestic market in one or more Member States.

5.1.1. If this principle were strictly applied, all products at present manufactured or marketed in one or another Member State would have to be listed in the related Community Directive, thus admitting all merchandise, from whatever part of the Community market, to free movement throughout the Community.

However, such a solution does not always correspond with reality; in fact, some products are not subject to intracommunity exchanges, and others are not acceptable in all Member States for public health or security reasons. All these products continue to be subject to the national legislation of the Member State in which they are admitted.

5.1.2. Consequently, where industrial products are concerned, whose characteristics - unlike certain primary products - are not predetermined, those products within a given sector in relation to which free movement is both desirable and practicable should be identified and the field of application of the relevant Community directive limited accordingly.

The same considerations apply, of course, if - in regard to a specific product listed in the directive - certain questions of detail (types of processing authorized, for example) are not amenable to common agreement, or if such agreement does not seem indispensable.

For these reasons it is generally possible to adopt the optional approach to harmonisation. However, for products with a simple formulation as opposed to those of which the formulation is complex, it is sometimes possible to adopt the total approach which necessitates the complete alignment of the laws of the Member States on a particular product.

In other cases, the partial approach can be chosen necessitating the total alignment of the laws of the Member States concerning the products covered by the Directive, but permitting national legislation to control the products not covered by the Directive. It is this approach which has been used by the Commission in the particular case.

5.2. In applying the principles outlined above to foodstuffs legislation, with which the present amended proposal for a directive is concerned, account must of course be taken of the individual aspects of this field.

5.2.1. Among these aspects, labelling rules are particularly important since they provide information and at the same time protect consumers.

In the context of the harmonisation of laws, information and consumer protection are particularly vital since the establishment of free movement for those types of merchandise implies that products will appear on national markets where they are unknown or insufficiently known to the public, with the result that only by clear and distinctive labelling can the danger of error be avoided.

5.2.2. Furthermore, the provisions of foodstuffs legislation relating to certain specific products or groups of products are based on the concept of "prescribed designation". This principle is recognized and applied by the Member States and the Community.

This approach can be defined in the following way : When a provision in food law defines a foodstuff in respect to its principle characteristics, it attributes at the same time a specific denomination ("the reserved denomination") which can only be used for designating this product, another clearly different denomination being obligatory for other foods.

This principle functions satisfactorily in total or partial approaches to harmonisation, but it must be modified in the case of optional harmonisation. In fact the possibility remains to make use of the even more flexible procedure of the definition of a standard for which free circulation is made possible without reserving the denomination on the Community level.

5.2.3. With the reservation of paragraph 5.2.2 above, the determination of the products which lay claim to free circulation and the choice of corresponding denominations are parallel measures. On the other hand products not complying with the requirements in the Directive may continue to be marketed, conforming to national rules applicable to them, providing that their labelling does not lead to confusion in the minds of consumers.

#### Specific aspects

6. In the light of the general principles set out above, the Commission proposes to apply the directive to a certain number of products only and to leave existing national legislation unaffected in respect of the others.

6.1. As a general rule, products not corresponding to the standards laid down in the directive can continue to be manufactured under national laws and in accordance with labelling regulations. In this way other types of products manufactured from fruits and sugars, but not having

the jelled consistency normally given to jams, jellies and marmalades would continue to be subject to the provisions of national legislations.

6.2. With regard to the definitions to appear in the Directive, the Commission believes that the Community should ensure free movement for the following products to which the directive will apply :

- products with a high fruit or fruit juice content (first quality);
- products having a lower fruit or fruit juice content (standard quality);
- "marmalade" made from citrus fruits.

As regards this last product, the designation "marmalade" should be applied to it exclusively, except in Denmark where the term is used in a generic sense and cannot be replaced by any other.

Chestnut purée, chiefly manufactured in the southern regions, should also be permitted to move freely within the Community and should thus be covered by the Directive.

7. The products to which the Directive will apply are listed in Article 1. The definitions applying to them appear in Annex I.

7.1. The proposed values for minimum fruit content correspond to those under consideration for the Codex Alimentarius. The future directive will thus have the effect not only of eliminating barriers to intra-Community trade, but also of facilitating international trade.

To provide better information for consumers, the Commission proposes that fruit content should be stated on labels.

7.2. Regarding the percentage of soluble dry matter contained in finished products, the Commission proposes to go beyond the limit of 65 % under consideration for the Codex Alimentarius (though products conforming to this standard could, of course, move freely within the Community).

Certain types of product having a relatively low sugar content exist in the Community. These have appreciable advantages from the nutritional



point of view as carbohydrate consumption is reduced. Since the free movement of goods is the objective, it would seem advisable to include them in the Directive.

It should however be recognised that in most Member States, the terms "jam", jelly" and "marmalade" are used solely for products whose conservation is ensured exclusively by the manufacturing processes employed and by the use of sugar, to the exclusion of the use of any artificial preservatives. Furthermore, products with a low sugar content have only appeared relatively recently on the market and it is likely that industrial development in this sphere is not yet complete.

Consequently, the Commission considers that the facultative character of the Directive should be maintained with regard to the minimum quantity of soluble dry matter, while providing a guideline for future development. The solution adopted in this proposal therefore is to authorize Member States, in an initial stage, to restrict the free movement, under the designations prescribed in the Directive, to the products whose conservation is ensured without the use of artificial preservatives. From a technical point of view, artificial preservatives are not required for those products with 63 % or more soluble dry matter.

With a lower content it is frequently necessary to use artificial preservatives. Therefore the proposal makes provision for the Member States to authorize the use of the designations prescribed in the Directive for products with a content of less than 63 % soluble dry matter at the same time defining the chemical preservative in the product. A subsequent examination will be made to ascertain whether and in what conditions such a measure could be extended to the Community as a whole in order to ensure free movement for all the products covered by the sector under review.

- 7.3. The new proposal follows the usual form for directives on the harmonization of foodstuffs legislation.

As regards labelling, the proposal takes account of work at present underway in other fields; the text will be completed later on the basis of such other texts where certain general aspects are concerned, such as the listing of ingredients.

8. Since this amended proposal differs considerably from the initial proposal, the Commission proposes to hold a further consultation with the European Parliament.

It would be desirable to consult the Economic and Social Committee since the proposal comes under the heading of foodstuffs legislation.

## II

*(Preparatory Acts)*

## COMMISSION

**Amended Proposal for a Council Directive on the approximation of the laws of the Member States relating to fruit jams, jellies and marmalades and chestnut purée***(Amendment presented by the Commission to the Council pursuant to Article 149, second paragraph, of the EEC Treaty on 14 August 1975)*

THE COUNCIL OF THE EUROPEAN  
COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community, and in particular Article 43 thereof;

Having regard to the proposal from the Commission;

Having regard to the Opinion of the European Parliament;

Having regard to the Opinion of the Economic and Social Committee;

Whereas the legislation and administrative rules in force in the Member States define the composition and characteristics of the manufacture of fruit jams, jellies and marmalades and chestnut purée, reserve such designations for the products that meet these standards and lay down the rules regarding labelling and packaging;

Whereas the differences in national legislation are likely to impede the free movement of these products and set up conditions of unfair competition;

Whereas it is as a consequence necessary to establish Community rules, the observance of which will make it possible to market the products in question freely throughout the Community;

Whereas a new type of product with a low sugar content has recently appeared on some markets but their industrial development is not yet complete. As a consequence, in the initial stage, it is advisable to give Member States the right to include such products under the designation fruit jams, jellies and marmalades and chestnut purée;

Whereas determination of the methods of sampling and analysis to check the composition of and manufacturing specifications for products specified in this Directive are implementing measures of a technical nature the adoption of which it is advisable to entrust to the Commission in order to simplify and accelerate the procedure;

Whereas in all cases where the Council delegates powers to the Commission to implement rules established in respect of foodstuffs, it is advisable to make provision for procedure ensuring close cooperation between the Member States and the Commission through the Standing Committee for Foodstuffs instituted by the Council Decision of 13 November 1969 <sup>(1)</sup>;

Whereas, pending the adoption of general Community Regulations in respect of the labelling of foodstuffs, it is advisable to retain certain national provisions as a temporary measure,

<sup>(1)</sup> OJ No L 291, 19. 11. 1969, p. 9.

HAS ADOPTED THIS DIRECTIVE:

*Article 1*

This Directive shall apply to:

1. first-quality jam,
  2. jam,
  3. first-quality jelly,
  4. jelly,
  5. marmalade,
  6. marmalade jelly,
  7. chestnut purée,
- as defined in Annex I.

*Article 2*

1. The names attributed in Annex I to the products shall be used exclusively to denote products as defined therein.
2. Member States may however restrict the use of these designations to products with a content of soluble dry matter of 63 % or more as determined by refractometer.

*Article 3*

Only raw materials corresponding to the definitions given in Annex II may be used in the manufacture of the products listed in Article 1.

*Article 4*

The substances specified in Annex III may be added, in the manner prescribed therein, to products listed in Article 1.

*Article 5*

1. Irrespective of the substance involved, products listed in Article 1 may not contain substances in quantities such as to endanger human health.
2. Such products may not, in particular, contain sulphur dioxide in amounts exceeding the limits fixed in Annex IV.

*Article 6*

Only the following particulars, printed in indelible characters and in such a manner as to be clearly visible and easily legible, must be shown on containers or labels for products listed in Article 1:

1. The name of the product, supplemented by the following:
  - (a) in the case of products obtained from a single type of fruit, the name of the fruit;
  - (b) in the case of products obtained from:
    - two, three or four different types of fruit, the words 'two-fruit', 'three-fruit', or 'four-fruit', as appropriate,
    - more than four types of fruit, the words 'mixed fruit',
 the fruit in question being specified in descending order of weight;
  - (c) in the case of products defined in Annex I, (6) that contain sliced peel, the words 'peel added';
2. The words '... % fruit', the figure shown indicating the quantity, expressed as a percentage of the weight in relation to the finished product for which the following has been used:
  - (a) fruit pulp, purée, juice and aqueous extracts in the manufacture of the products specified in Annex I (1), (2), (3), (4) and (7), and if applicable after deduction of the weight of water used in preparing the aqueous extracts;
  - (b) citrus fruit used in the manufacture of the products specified in Annex I (5) and (6);
3. The words '... % sugar', the figure given representing the total sugar content, expressed in terms of its dry weight in relation to the finished product;
4. Any ingredients incorporated which are specified in Annex III (1.2);
5. Where required, any additives used, to be shown in the manner prescribed by the rules relating to labelling in force in the Member State in which the product is to be consumed;
6. The net weight, expressed in kilogrammes or grammes, unless below 100 g;
7. The name or business name and permanent address of the manufacturer or packer or of a seller established within the Community.

*Article 7*

Where a product listed in Article 1 is put up in containers of a net content exceeding 2 000 g otherwise than for retail sale, the particulars required under Article 6 (2 to 6) need appear only on the accompanying documents.

*Article 8*

Member States shall lay down no requirements more specific than those prescribed in Article 6 as to the nature of the particulars required by that Article.

Any Member State may, however, prohibit the sale in its territory of products listed in Article 1 whose containers do not bear on one of its sides in the national languages the particulars required under Article 6 (1 to 4).

*Article 9*

By way of derogation from the provisions of Article 6 and subject to any provisions relating to the labelling of foodstuffs adopted by the Community hereafter, Member States may require that the following be specified:

- in the case of domestic products, the factory,
- the country of origin, except in the case of products manufactured within the Community,
- a list of ingredients,
- a date.

*Article 10*

1. Member States may not forbid the trade in products listed in Article 1 which conform with the definitions and rules laid down in the present Directive, in particular by the application of non-harmonized national provisions governing the composition, manufacturing specifications, packaging or labelling of the products in question or of foodstuffs in general.

2. Paragraph 1 shall not apply to non-harmonized provisions justified on grounds of:

- the protection of public health,
- the prevention of fraud, provided that such provisions are consistent with the definitions and rules laid down in this Directive,

— the protection of industrial and commercial property, indications of source, designations of origin, or the prevention of unfair competition.

*Article 11*

Detailed rules concerning methods of sampling and analysis to check the composition of and manufacturing specifications for products listed in Article 1 shall be determined in accordance with the procedure laid down in Article 12.

*Article 12*

1. Where the methods defined in this Article are used, the Standing Committee for Foodstuffs instituted by the Council Decision of 13 November 1969, hereinafter called the 'Committee', shall be informed by its Chairman either on his own initiative or at the request of a representative of a Member State.

2. The representative of the Commission shall submit to the Committee a draft of the measures to be taken. The Committee shall give its Opinion on the draft within a period of time that may be fixed by the Chairman depending on the urgency of the matter in hand. The Committee shall take a decision with majority of 41 votes, the votes of Member States being weighted in accordance with Article 148 (2) of the Treaty. The Chairman shall not vote.

3. (a) The Commission shall take the proposed measures when they are in accordance with the Opinion of the Committee;

(b) When the proposed measures are not in accordance with the Opinion of the Committee, or in the absence of an opinion, the Commission shall without delay submit to the Council a proposal regarding the measures to be taken. The Council shall adopt a decision by qualified majority;

(c) If after a period of three months from the time when the Council was informed, the Council has not adopted a decision, the proposed measures shall be adopted by the Commission.

*Article 13*

1. This Directive shall not affect national provisions by virtue of which preservatives may be added to the products specified in Article 1 provided the products have a content of dry soluble matter of less than 63 %.

2. The derogation provided for in paragraph 1 shall, within five years from the date of notification of this Directive, be reviewed by the Commission which shall, if appropriate, propose suitable amendments to the Council.

#### Article 14

This Directive shall not apply:

- (a) to products that are manifestly intended for export to countries outside the Community;
- (b) pending the entry into force of common provisions on the matter, to dietary products.

#### Article 15

1. Member States shall, within one year following notification of this Directive, make such amendments

to their laws as may be necessary to comply with the provisions of this Directive and shall forthwith inform the Commission thereof.

In any case the Member States shall:

- permit trade in products complying with the provisions laid down in this Directive two years after notification,
- prohibit trade in products not complying with the provisions laid down in this Directive, three years after notification.

2. Furthermore, Member States shall communicate to the Commission the text of the main provisions of internal law which they subsequently adopt in the field covered by this Directive.

#### Article 16

This Directive is addressed to the Member States.

### ANNEX I

#### FINISHED PRODUCTS — DEFINITIONS

I. For the purpose of this Directive the following definitions shall apply:

##### 1. First-quality jam

A mixture, brought to a suitable consistency, of sugars and the pulp of

- one type of fruit, or
- two types of fruit, excluding apples, pears, clingstone plums, melons, watermelons, grapes, pumkins, cucumbers and tomatoes.

The quantity of fruit-pulp used for the manufacture of 1 000 g of finished product shall not be less than:

- 450 g as a general rule;
- 400 g for raspberries, loganberries, red currants, gooseberries, damson plums and pineapple;
- 350 g for bananas and blackcurrants;
- 300 g for ginger.

##### 2. Jam

A mixture, brought to a suitable consistency, of sugars and the pulp and/or purée of

- one type of fruit, or
- two or more types of fruit.

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

330 g as a general rule;

300 g for raspberries, loganberries, red currants, gooseberries, damson plums and pineapple;

250 g for bananas and blackcurrants;

200 g for ginger.

### 3. First-quality jelly

A mixture, suitably jelled of sugars and the juice and/or aqueous extracts of

— one type of fruit, or

— two types of fruit, excluding apples, pears, clingstone plums, melons, water-melons, grapes, pumpkins, cucumbers and tomatoes.

The quantity of juice and/or aqueous extracts used in the manufacture of 1 000 g of finished product shall not be less than:

450 g as a general rule;

400 g for raspberries, loganberries, red currants, gooseberries, damson plums and pineapple;

300 g for blackcurrants,

these quantities being calculated after deduction of the weight of water used in preparing the aqueous extracts.

### 4. Jelly

A mixture, suitably jelled of sugars and the juice and/or aqueous extracts of:

— one type of fruit, or

— two or more types of fruit.

The quantity of juice and/or aqueous extracts used in the manufacture of 1 000 g of finished product shall not be less than:

330 g as a general rule;

300 g for raspberries, loganberries, red currants, gooseberries, damson plums and pineapple;

250 g for blackcurrants,

these quantities being calculated after deduction of the weight of water used in preparing the aqueous extracts.

### 5. Marmalade

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

The quantity of citrus fruit used in the preparation of 1 000 g of finished product shall not be less than 200 g, of which 50 g or more shall be obtained from the endocarpe.

### 6. Marmalade jelly

Marmalade containing no insoluble matter with the exception, optionally of small quantities of finely sliced peel.

### 7. Chestnut purée

A mixture, brought to a suitable consistency, of sugars and chestnut purée.

The quantity of chestnut purée used in the manufacture of 1 000 g of finished product shall not be less than 380 g.

II. In the case of mixtures, the minimum content of a given fruit as fixed in item I shall be reduced in proportion to the percentage of such fruit which is used.

ANNEX II

1. Raw materials — Definitions

(a) *Fruit*

Fresh, sound fruit, free from blemishes, containing all its essential constituents and sufficiently ripe for use in the manufacture of products as defined in Annex I, after cleaning, paring, topping and tailing, staking and stoning.

For the purposes of this Directive, the following shall be considered fruit:

- the edible parts, after cleaning, of the root of the ginger plant (*Zingiber officinale* R.),
- the edible parts of rhubarb stalks,
- rose hips (fruit of *Rosa* sp.);

the term 'chestnut' means the fruit of the sweet chestnut tree (*Castanea sativa*).

(b) *Fruit pulp* (pulp)

The edible parts of fruit, whole or sliced, from which seeds, pips and the like may have been wholly or partly removed by sieving.

(c) *Fruit purée* (purée)

The product obtained by sieving the edible parts of fruit, whether whole or peeled.

(d) *Fruit juice* (juice)

A product which, subject to treatment in accordance with paragraph 2 below, conforms to the provisions of the Council Directive of . . . . . (fruit juices and like products).

(e) *Aqueous extracts of fruit* (aqueous extracts)

The aqueous extracts of fruit which, subject to the losses necessarily occurring in proper manufacturing, contain all the water-soluble constituents of the fruit used.

(f) *Sugars*

Any of the following:

- semi-white sugar,
- white sugar,
- refined white sugar,
- liquid sugar,
- liquid invert sugar,
- invert sugar syrup,
- dextrose monohydrate,
- anhydrous dextrose,
- glucose syrup,
- dehydrated glucose syrup,
- fructose.



## 2. Authorized treatment of raw materials

- (a) The products listed in paragraph 1 (a), (b), (c), (d) and (e) may in all cases be treated in the following ways:
- heated or chilled,
  - freeze-dried,
  - concentrated, to the extent that it is technically possible,
  - dried, in the case of apricots and apricot pulp.
- (b) If intended for the manufacture of products as defined in Annex I (2), (4), (5) and (6), sulphur dioxide (E 220) or the salts thereof (E 221, E 222, E 223, E 224, E 226, E 227) may be added to the above products.
- (c) Chestnuts for use in the manufacture of products as defined in Annex I (7) may be soaked for a short time in an aqueous solution of sulphur dioxide (E 220).

## ANNEX III

### SUBSTANCES WHOSE ADDITION TO PRODUCTS DEFINED IN ANNEX I IS AUTHORIZED

#### 1. Edible ingredients, aromatics and aromatic substances

##### 1.1. *Ingredients which need not be specified in the names of finished products*

- (a) drinking water in all products as defined in Annex I;
- (b) fruit juices used to heighten the colour of products as defined in Annex I (1 - 6);
- (c) essential oils of citrus fruit, in products as defined in Annex I (5) and (6).

##### 1.2. *Ingredients which must be specified in the names of finished products*

- (a) edible substances in sufficient quantity to modify flavour, including:
  - citrus-fruit juice, in products obtained from other types of fruit,
  - spirits,
  - walnuts, hazel-nuts,
  - honey,
  - spices,in the products as defined in Annex I (1 - 6);
- (b) pulp, in the products as defined in Annex I (3) and (4);
- (c) vanilla, vanilla extract, vanillin and ethylvanillin, in products as defined in Annex I (1), (2), (3) and (4) obtained from quince and rose hips and in the product defined in Annex I (7);
- (d) citrus-fruit peel and the leaves of *Pelargonium odoratissimum*, in products defined in Annex I (1), (2), (3) and (4) obtained from quince.

## 2. Additives

Name	For use in
Pectins (E 440)	All products as defined in Annex I
Lactic acid (E 270)	
Sodium lactate (E 325)	
Potassium lactate (E 326)	
Calcium lactate (E 327)	
Citric acid (E 330)	
Sodium citrates (E 331)	
Potassium citrate (E 332)	All products as defined in Annex I
Calcium citrate (E 333)	
Tartaric acid (E 334)	
Sodium tartrates (E 335)	
Potassium tartrates (E 336)	
Sodium and potassium tartrates (E 337)	
Malic acids together with the sodium, potassium and calcium salts thereof	
L-ascorbic acid (E 300)	All products as defined in Annex I
Mono- and diglycerides of edible fatty acids	All products as defined in Annex I
Colouring matter, the use of which is authorized in Community	Products defined in Annex I (2), (4), (5) and (6).

## ANNEX V

## MAXIMUM SULPHUR DIOXIDE CONTENT OF PRODUCTS AS DEFINED IN ANNEX I

The sulphur dioxide content of finished products must not exceed the following values:

1. 10 mg/kg for products as defined in Annex I (1), (3) and (7);
2. 50 mg/kg for all other products as defined in Annex I.