

(7) Fruit

- (i) *Bottled Fruits.* | (iii) *Fresh Fruits*, p. 453.
 (ii) *Canned Fruits*, p. 443. |

(i) **Bottled Fruits**

THE AGRICULTURAL PRODUCE (GRADING AND MARKING) (BOTTLED FRUITS) REGULATIONS, 1935, DATED AUGUST 1, 1935, MADE BY THE MINISTER OF AGRICULTURE AND FISHERIES AS TO GRADE DESIGNATIONS AND GRADE DESIGNATION MARKS FOR BOTTLED FRUITS.

1935 No. 798

18 & 19 Geo. 5. c. 19. In exercise of the powers conferred on him by the Agricultural Produce (Grading and Marking) Acts, 1928 and 1931, the Minister of
 21 & 22 Geo. 5. c. 40. Agriculture and Fisheries hereby makes the following Regulations :—

Prescription of grade designations. 1. Grade designations to indicate the quality of plums (including greengages, damascenes and damsons), loganberries, blackcurrants, cherries, raspberries, redcurrants, blackberries, bilberries, gooseberries, apples and rhubarb produced and bottled in England and Wales shall be as follows :—

- | | |
|--|----------------------------------|
| SELECT VICTORIA PLUMS (in water).
SELECT GOLDEN PLUMS (in water).
SELECT RED PLUMS (in water).
SELECT PURPLE PLUMS (in water).
SELECT CHERRY PLUMS (in water).
SELECT GREENGAGES (in water).
SELECT JEFFERSON GAGES (in water).
SELECT WASHINGTON GAGES (in water).
SELECT DAMASCENES (in water).
SELECT PRUNE DAMSONS (in water).
SELECT KENTISH DAMSONS (in water).
SELECT LOGANBERRIES (in water).
SELECT BLACKCURRANTS (in water).
SELECT CHERRIES (in water).
SELECT MORELLO (MORELLA) CHERRIES (in water).
SELECT VICTORIA PLUMS (HALVES) (in water).
SELECT RASPBERRIES (in water).
SELECT REDCURRANTS (in water).
SELECT CULTIVATED BLACKBERRIES (in water).
SELECT BILBERRIES (in water).
SELECT RASPBERRIES AND REDCURRANTS (in water).
SELECT GOOSBERRIES (in water).
SELECT APPLES (in water).
SELECT APPLES AND BLACKBERRIES (in water).
SELECT RHUBARB (in water). | } or Select Plums
(in water). |
|--|----------------------------------|

- | | | |
|--|---|--------------------------------------|
| SELECT DESSERT VICTORIA PLUMS
(in heavy syrup). | } | OR SELECT PLUMS
(in heavy syrup). |
| SELECT DESSERT GOLDEN PLUMS
(in heavy syrup). | | |
| SELECT DESSERT RED PLUMS
(in heavy syrup). | | |
| SELECT DESSERT PURPLE PLUMS
(in heavy syrup). | | |
| SELECT VICTORIA PLUMS (in light syrup). | } | OR SELECT PLUMS
(in light syrup). |
| SELECT GOLDEN PLUMS (in light syrup). | | |
| SELECT RED PLUMS (in light syrup). | | |
| SELECT PURPLE PLUMS (in light syrup). | | |
| SELECT DESSERT VICTORIA PLUMS (HALVES) (in heavy syrup). | | |
| SELECT VICTORIA PLUMS (HALVES) (in light syrup). | | |
| SELECT DESSERT GREENGAGES (in heavy syrup). | | |
| SELECT GREENGAGES (in light syrup). | | |
| SELECT DESSERT PRUNE DAMSONS (in heavy syrup). | | |
| SELECT PRUNE DAMSONS (in light syrup). | | |
| SELECT DESSERT CHERRIES (in heavy syrup). | | |
| SELECT CHERRIES (in light syrup). | | |
| SELECT MORELLO (MORELLA) CHERRIES (in heavy syrup). | | |
| SELECT MORELLO (MORELLA) CHERRIES (in light syrup). | | |
| SELECT LOGANBERRIES (in heavy syrup). | | |
| SELECT LOGANBERRIES (in light syrup). | | |
| SELECT BLACKCURRANTS (in heavy syrup). | | |
| SELECT BLACKCURRANTS (in light syrup). | | |
| SELECT BILBERRIES (in heavy syrup). | | |
| SELECT BILBERRIES (in light syrup). | | |
| SELECT RASPBERRIES (in heavy syrup). | | |
| SELECT RASPBERRIES (in light syrup). | | |
| SELECT CULTIVATED BLACKBERRIES (in heavy syrup). | | |
| SELECT CULTIVATED BLACKBERRIES (in light syrup). | | |
| SELECT DESSERT GOOSEBERRIES (in heavy syrup). | | |
| SELECT GOOSEBERRIES (in light syrup). | | |
| SELECT RASPBERRIES AND REDCURRANTS (in heavy syrup). | | |
| SELECT RASPBERRIES AND REDCURRANTS (in light syrup). | | |

and the quality indicated by such grade designations shall be deemed to be as described in the First Schedule hereto.

Provided that the term “(unsweetened)” may be substituted for the term “(in water)” in any grade designation which includes the latter term.

Provided also that for the word “Bilberries” there may be substituted “Whortleberries” “Blaeberries,” “Whinberries” or any local synonym approved by the Minister.

2. A grade designation mark shall be one of the grade designations specified in Regulation 1 above, associated with the words “Empire of grade designation marks. Buying Begins at Home” and with the following mark, namely, a map of England and Wales in silhouette, with the words “Produce of England and Wales” inscribed in a circle placed centrally in the map, within which circle is a design representing the Union Jack, and which is more particularly described in the Second Schedule hereto.

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- Date of coming into operation and revocation. 3. These regulations shall come into operation on the 1st August, 1935, on which date the Agricultural Produce (Grading and Marking) (Bottled Fruits) Regulations, 1933,(a) and the Agricultural Produce (Grading and Marking) (Bottled Fruits) (Amendment) Regulations, 1934,(b) shall be revoked, but without prejudice to any thing done thereunder before the date of coming into operation of these Regulations.
- Short title. 4. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Bottled Fruits) Regulations, 1935.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this first day of August, 1935.

(L.S.)

Charles J. H. Thomas,
Secretary.

SCHEDULE I

FRUIT PRODUCED AND BOTTLED IN ENGLAND AND WALES

PART I.—DEFINITIONS OF QUALITY

(a) *General Characteristics*

(i) *Condition of Fruit before Bottling.*—The bottled fruit or pieces of fruit shall be produced from fresh raw fruit approaching maturity, except that bottled gooseberries shall be produced from hard, green gooseberries.

(ii) *Variety.*—Each bottle shall contain only one variety of the kind of fruit, or of each of the kinds of fruit used, such variety to be one of the approved varieties, if any, specified for the kind in Part 2 of this Schedule.

(iii) *Condition of Bottled Fruit.*—Fruits bottled in water shall be of firm texture. Fruits bottled in heavy syrup or in light syrup shall be tender. Bottled fruit or pieces of fruit of each kind in any one bottle shall be of generally uniform size, of good and generally uniform colour, and of good flavour. The bottled fruits or pieces of fruit shall retain the general conformation of the original fruits or pieces of fruit. Blemishes (undesirable characteristics of the fruit before bottling) and defects (undesirable characteristics of the fruit due to faulty preparation) shall not be present to an extent which detracts seriously from the quality of the product. Extraneous matter, including stalks and leaves, shall not be present to an extent which is discernible by normal visual examination.

(iv) *Fill.*—Each bottle shall contain an amount of fruit such as to show that at the time of packing more fruit could not have been added without injury thereto, allowance being made for an adequate headspace.

(v) *Liquid.*—Bottled fruits bearing a grade designation including the term “(in water)” or “(unsweetened)” shall be in unsweetened water.

Bottled fruits bearing a grade designation including the term “(in heavy syrup)” or “(in light syrup)” shall be in a syrup which shall be free from saccharin and glucose and which shall be of a density, expressed in percentage of sugar by weight or in degrees Brix, at a temperature of 68° F. as ascertained after the density of the liquid contents of the bottle has become stable, such as to show that at the time of packing the density conformed to the appropriate syrup grade specification contained in Part 3 of this Schedule.

(a) S.R. & O. 1933 (No. 807), p. 177.

(b) S.R. & O. 1934 (No. 902) I, p. 46.

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The liquid, whether water or syrup shall be of good colour and shall not be cloudy to an extent which detracts seriously from the general appearance of the product.

(vi) *Preservatives and Colouring Matter.*—No added preservatives whatever, and no artificial colouring agents prohibited by the Public Health (Preservatives, etc. in Food) Regulations in force for the time being, shall be present.

(b) *Special Characteristics of Certain Bottled Fruits*

Select Victoria Plums (Halves) (in water or light syrup)	}	The bottled halves of plums shall be produced from Victoria Plums cut longitudinally. The stones and skins shall be removed, but a proportion of the kernels may be restored.
Select Dessert Victoria Plums (Halves) (in heavy syrup)	}	The mixture shall contain at least 50 per cent. by weight of raspberries. The two fruits shall be arranged in separate layers.
Select Raspberries and Redcurrants (in water, heavy syrup or light syrup).		
Select Apples (in water)		The bottled apples shall be produced from cored and peeled apples packed solidly in pieces.
Select Apples and Blackberries (in water).		The bottled apples shall be produced from cored, peeled and sliced apples. The quantities of apples and of blackberries shall be of approximately equal volume.
Select Rhubarb (in water)		The bottled rhubarb shall be produced from stalks of rhubarb cut into straight pieces.

PART II.—APPROVED VARIETIES OF FRUIT

(a) The following varieties shall be approved for the kinds of fruit specified, whether packed in water (unsweetened) or in syrup.

Apples	Bramley's Seedling Newtown Wonder Wellington
Blackberries	Black Diamond Himalayan Giant
Cherries (Sweet)	Napoleon Bigarreau Kentish Bigarreau Frogmore Bigarreau Governor Wood
Cherries (Acid)	Morello (Morella)
Cherries (Sub-Acid)	May Duke Kentish Red Flemish Red
Plums	Victoria Early Laxton Purple Pershore Yellow Pershore Magnum Bonum Warwickshire Drooper
Greengages	Any true gage
Damsons	Shropshire or Westmorland Prune

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Raspberries	Lloyd George Pynes Royal Norfolk Giant Baumforth Seedling Readers Red Cross
Gooseberries	Keepsake Careless Green Lancashire Lad Green Whinham's Industry Whitesmith
Blackcurrants	French and Baldwin Types.

(b) The following additional varieties shall be approved for the kinds of fruit specified when packed in water (unsweetened) only.

Apples	Tom Putt
Plums	Blaisdon Red Czar Early Rivers English Swetchen Kentish Bush Monarch Gisborne Jefferson Washington Cherry Plum Kentish Damson Damascene.

PART III.—SPECIFICATIONS OF MINIMUM SYRUP GRADES TO BE USED FOR BOTTLED FRUITS

Fruit	Minimum Density of Syrup when declared as :			
	(a) Heavy Syrup		(b) Light Syrup	
	Percentage of Syrup by Weight	Degrees Brix. (at 68° Fah.)	Percentage of Sugar by Weight	Degrees Brix. (at 68° Fah.)
Cherries (Sweet)	35	35	15	15
Cherries (Acid) and Sub-Acid)				
Plums ...	45	45		
Greengages ...				
Gooseberries ...				
Bilberries ...				
Blackberries ...				
Raspberries ...				
Blackcurrants ...				
Raspberries and Redcurrants				
Damsons ...				
Loganberries ...				

Tolerance :—A tolerance of minus 1 per cent. by weight of sugar or minus 1° Brix. at 68° Fah. shall be allowed.

SCHEDULE II GRADE DESIGNATION MARK. See Schedule II, p. 430 above.