

**(10) Jam**

THE AGRICULTURAL PRODUCE (GRADING AND MARKING) (JAM) REGULATIONS, 1934, DATED JUNE 29, 1934, MADE BY THE MINISTER OF AGRICULTURE AND FISHERIES AS TO A GRADE DESIGNATION AND A GRADE DESIGNATION MARK FOR JAM.

**1934 No. 720**

In exercise of the powers conferred on him by the Agricultural Produce (Grading and Marking) Acts, 1928 and 1931, the Minister of Agriculture and Fisheries hereby makes the following Regulations :—

1. A grade designation to indicate a quality of jam manufactured in England and Wales from fruit grown in the United Kingdom shall be as follows :—

**SELECT (FRESH FRUIT) PRESERVE**

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

2. A grade designation mark shall be the grade designation specified in regulation 1, associated with the words " Empire 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.

3. These Regulations shall come into operation on the 29th June, 1934, on which date the Agricultural Produce (Grading and Marking) (Jam) Regulations, 1933,(a) shall be revoked but without prejudice to anything done thereunder before the date of coming into operation of these Regulations.

4. These Regulations may be cited as the Agricultural Produce (Grading and Marking) (Jam) Regulations, 1934.

In witness whereof the Official Seal of the Minister of Agriculture and Fisheries is hereunto affixed this 29th day of June, 1934.

(L.S.)

*Charles J. H. Thomas,*  
Secretary.

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(a) S.R. & O. 1933 (No. 664) p. 190.

**SCHEDULE I**  
**JAM MANUFACTURED IN ENGLAND AND WALES FROM FRUIT GROWN IN THE UNITED KINGDOM : DEFINITIONS OF QUALITY OF SELECT (FRESH FRUIT) PRESERVE**

Special Characteristics		Definitions of Quality				General	
		Fruit	Sweetening Material	Soluble Solids	Other Materials		
Grade Designation	Variety of Preserve	Minimum Quantity of Fruit used per 100 lb. of finished Preserve	Fruit	Sweetening Material	Soluble Solids	Other Materials	General
	Blackcurrant Redcurrant Green Gooseberry Red Gooseberry Victoria Plum Green or Golden Plum Red Plum Dansson Greengage Quince	40 45 45 50 50 45 50 50 50 40	The preserve shall be a single fruit jam made in England and Wales from fresh fruit grown in the United Kingdom. The fruit used shall be fresh fruit which has not been subjected to any process of preservation prior to its use in the manufacture of the preserve and shall be sound, clean and free from fermentation and moulds.	All sugar used shall be crystallized refined white sugar or water-white sucrose syrup. The preserve shall contain no added sweetening material other than sucrose or invert sugar.	The preserve shall contain, not less than 63½ per cent. total soluble solids by refractometer reading when cold, uncorrected for insoluble solids.	The preserve shall contain no added colouring or flavouring material or preservative, no added pectin or other setting materials, and no added acids.	
	Strawberry Raspberry Blackberry Loganberry Cherry	55 50 50 50 55					

\* "Objectionable flavour" includes any "burnt" or "Molasses" flavour in the preserve.

**SCHEDULE II**  
**GRADE DESIGNATION MARK. See Schedule II, p. 482 above.**