

(ii) Canned Fruits

(i) *England.* | (ii) *Scotland, p. 449.*

(i) England

THE AGRICULTURAL PRODUCE (GRADING AND MARKING)
(CANNED FRUITS) REGULATIONS, 1934, DATED JUNE 29,
1934, MADE BY THE MINISTER OF AGRICULTURE AND
FISHERIES AS TO GRADE DESIGNATIONS AND GRADE
DESIGNATION MARKS FOR CANNED FRUITS.

1934 No. 719

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.

18 & 19 Geo.
5. c. 19.
21 & 22 Geo.
5. c. 40.

1. Grade designations to indicate the quality of apples, blackberries, blackcurrants, cherries, gooseberries, loganberries, plums, damsons, greengages, raspberries, redcurrants and strawberries produced and canned in England and Wales shall be as follows:—

Prescription
of grade
designations.

- SELECT APPLES (SOLID PACK).
 - SELECT APPLES (IN SYRUP).
 - SELECT CULTIVATED BLACKBERRIES.
 - SELECT BLACKCURRANTS.
 - SELECT DESSERT CHERRIES.
 - SELECT MORELLO (OR MORELLA) CHERRIES.
 - SELECT DESSERT GOOSEBERRIES.
 - SELECT LOGANBERRIES.
 - SELECT DESSERT GOLDEN PLUMS.
 - SELECT DESSERT PURPLE PLUMS.
 - SELECT DESSERT RED PLUMS.
 - SELECT DESSERT VICTORIA PLUMS.
 - SELECT DESSERT VICTORIA PLUMS (HALVES).
 - SELECT DESSERT DAMSONS.
 - SELECT DESSERT GREENGAGES.
 - SELECT RASPBERRIES.
 - SELECT RASPBERRIES AND REDCURRANTS.
 - SELECT REDCURRANTS.
 - SELECT STRAWBERRIES.
- } OR SELECT DESSERT
PLUMS.

and the quality of the contents of containers to which such grade designations are applied shall be deemed to be as described in the First Schedule hereto.

2. A grade designation mark shall be one of the grade designations specified in Regulation 1 above, 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.

Prescription
of grade
designation
marks.

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Date of coming into operation and revocation.

3. These Regulations shall come into operation on the 29th June, 1934, on which date the Agricultural Produce (Grading and Marking) (Canned Fruits) Regulations, 1933,(a) shall be revoked, but without prejudice to anything 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) (Canned Fruits) 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.

SCHEDULE I(b)

CANNED FRUIT PRODUCED FROM FRUIT GROWN IN ENGLAND AND WALES

PART I.—DEFINITIONS OF QUALITY

(a) *General Characteristics Applicable to all Fruits.*—The fruit contents of any one can shall be of one variety only of the approved varieties specified for each kind in Part 2 of this Schedule. The fruit shall not be over-ripe or under-ripe and shall be of a good and generally uniform colour, tender, generally uniform in size and without blemishes (undesirable characteristics of the fruit before canning) or defects (undesirable characteristics of the fruit due to faulty preparation) seriously affecting the quality. The drained weight of solids (the total weight of solids remaining after the contents of the can have been allowed to drain for five minutes on a fine sieve) shall be such as to show that the weight of the fruit at the time of packing was the standard weight appropriate to the size of the can as specified in Part 4 of this Schedule.

Where the fruit is packed in syrup, the syrup shall be of a good and generally uniform colour, free from saccharin and glucose, and of a final density (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 can has become stable) such as to show that at the time of packing it conformed to the specifications contained in Part 3 of this Schedule.

Extraneous matter, including stalks and leaves, shall not be present to an extent which can be detected by normal visual examination.

No preservatives and/or artificial colouring agents prohibited under the Public Health (Preservatives, &c., in Food) Regulations in force for the time being shall be present.

(a) S.R. & O. 1933 (No. 538), p. 184.
(b) Schedule I amended *see* p. 448 below.

(b) Special Characteristics of Particular Fruits.—

Select Apples (Solid Pack).	The fruits shall be sliced and packed solid.	}	The fruit shall be produced from raw fruit of a transverse diameter of not less than 2½ inches.
Select Apples (in Syrup).	The fruits shall be quartered.		The fruits shall be peeled and cored and the pieces shall retain the conformation of the original pieces.
Select Cultivated Blackberries „ Blackcurrants „ Loganberries „ Redcurrants „ Strawberries „ Raspberries „ Dessert Gooseberries „ „ Golden Plums „ „ Victoria Plums „ „ Red Plums „ „ Purple Plums „ „ Damsons „ „ Greengages „ „ Cherries „ Morello (or Morella) Cherries	The mixture shall contain at least 50 per cent. by weight of Raspberries.	}	The fruit shall be produced from fresh raw fruit. The bulk of the fruit or in the case of Select Dessert Victoria Plums (Halves) the pieces of fruit, shall be entire. The fruit shall not be shrunken.
Select Raspberries and Redcurrants	The fruits shall be of the Victoria variety only, cut longitudinally. The stems and skins shall be removed but a proportion of the kernels may be restored.		The fruit shall be of the Victoria variety only, cut longitudinally. The stems and skins shall be removed but a proportion of the kernels may be restored.

PART II.—APPROVED VARIETIES OF FRUIT

Apples	Bramley's Seedling Newton Wonder
Blackberries	Black Diamond Himalayan Giant
Cherries—(Sweet)	Napoleon Bigarreau Kentish Bigarreau Frogmore Bigarreau Governor Wood
„ (Acid)	Morello (Morella) May Duke Kentish Red Flemish Red

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Plums—(Red)	Victoria
	Purple Pershore
	Early Laxton
„ (Yellow)	Yellow Pershore
	Magnum Bonum
	Warwickshire Drooper
„ (Green)	Greengage
„ (Damson)	Shropshire or Westmorland
	Prune
Strawberries	Paxton
	Royal Sovereign
	Oberschlesien
	Huxley (and synonyms)
Raspberries	Lloyd George
	Pynes Royal
	Norfolk Giant
	Baumforth Seedling
	Readers
	Red Cross
Gooseberries	Keepsake
	Careless
	Green Lancashire Lad
	Green Whinham's Industry
Blackcurrants	French and Baldwin Types.

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

Fruit	Minimum Density of Syrup when declared as:—			
	(a) Heavy Syrup		(b) Extra Heavy Syrup	
	Percentage of Sugar by weight	Degrees Brix. (at 68° Fah.)	Percentage of Sugar by weight	Degrees Brix. (at 68° Fah.)
Cherries, Sweet	35	35	—	—
Cherries, Morello	}	40	50	50
Gooseberries ...				
Plums				
Blackberries ...				
Apples, in Syrup	40	40	—	—
Strawberries ...	}	45	55	55
Raspberries ...				
Blackcurrants ...				
Redcurrants ...				
Raspberries and Redcurrants				
Damsons ...				
Loganberries				

Note.—Syrups shall be made only from pure cane or beet sugar (sucrose), free from saccharin or glucose.

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

Agricultural Produce (Grading and Marking) (Canned Fruits)

PART IV.—STANDARD WEIGHTS OF FRUIT IN CANS

Variety of Fruit	Weight of Fruit				
	Picnic can*	E.1 can*	A.2 can*	A.2½ can*	A.10 can*
	Ounces	Ounces	Ounces	Ounces	Ounces
Apples (Solid Pack) ...	—	—	—	26	96
Apples (in Syrup) ...	—	—	—	15½	—
Blackberries (Cultivated)	4¼	7½	11¼	18	66
Blackcurrants ...	4¼	7½	11½	18	66
Loganberries ...	4¼	7½	11½	18	66
Redcurrants ...	4¼	7½	11¼	18	66
Strawberries ...	4¼	7½	11¼	18	66
Raspberries ...	4¼	7½	11¼	18	66
Gooseberries ...	4½	8	12	18	70
Plums ...	} 4¼	8	12¼	18	70
Damsons ...					
Greengages ...					
Cherries ...	4½	8	12¼	18¼	70
Raspberries and Redcurrants ...	4¼	7½	11¼	18	66

* The above-named cans shall have the following approximate capacities and dimensions.

Trade Name of Can	Capacity cubic centimetres	Height inches	Diameter inches
" Picnic " ...	240	3½	2 11/16
E.1 ...	395	4	3 1/16
A.2 ...	580	4½	3 7/16
A.2½ ...	850	4 11/16	4 1/16
A.10 ...	3,050	7	6 3/16

Tolerances.—The following tolerances are permitted, viz., " Picnic " can—plus or minus ¼ oz., E.1. can—plus or minus ½ oz., A.2. can—plus or minus ¾ oz., A.2½ can—plus or minus 1 oz., A.10 can—plus or minus 2 oz. In any sample consisting of over 24 cans, the individual contents must be as frequently above the standard as they are below it.

SCHEDULE II

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