

**AMENDMENT NO: 01 APPROVED ON 2016-03-23 TO SLS 265: 2011**

**SPECIFICATION FOR JAMS, JELLIES AND MARMALADES (SECOND REVISION)**

**EXPLANATORY NOTE**

This amendment is issued after the decision taken by the working group on processed fruits and vegetables, in order to include a new category as “Fruit spreads” for the products which have total soluble solid content above 60 percent by mass.

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**SRI LANKA STANDARD SPECIFICATION FOR JAMS, JELLIES AND MARMALADES  
(SECOND REVISION)**

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Clause 1.1 Line 2

Replace the word “and” by a comma after the word “jellies”. Insert “and fruit spreads,”.

Clause 1.1 Line 3

Replace the word “repacking” by the word “repackaging”.

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After Clause 3.5

Insert “**3.6 fruit spread:** The product obtained by processing to a suitable consistency, made from the whole fruit, pieces of fruit, the unconcentrated and/or concentrated fruit pulp or fruit puree, of one or more kinds of fruit, which is mixed with a carbohydrate sweetener and with or without the addition of water. The total soluble solids shall not be less than 60 per cent by mass.

Delete from Clause 3.6 to 3.10 and insert

“**3.7 jam:** The product obtained by processing to a suitable consistency, made from the whole fruit, pieces of fruit, the unconcentrated and/or concentrated fruit pulp or fruit puree, of one or more kinds of fruit, which is mixed with a carbohydrate sweetener and with or without the addition of water. The total soluble solids shall not be less than 65 per cent by mass.

*NOTE : Citrus jam may be obtained from the whole fruit cut into strips and/or sliced.*

**3.8 jellies:** The product processed to a semi solid gelled consistency and made from the juice and/or aqueous extracts of one or more fruits, mixed with a carbohydrate sweetener, with or without the addition of water.

**3.9 jelly marmalade:** The product described under citrus marmalade (3.3) from which all the insoluble solids have been removed but which may or may not contain a small proportion of thinly cut peel.

**3.10 sugar crystallization:** Appearance of sugar crystals in the finished product.

**3.11 weeping:** That give out water after cooling due to synerisis.”

Clause 4.1.1 Line 1

Include “jellies, marmalades and fruit spreads” after the word “jams,”.

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Clause 4.1.1.1 Line 1

Replace the word “and” by a comma after the word “jellies”. Include “and fruit spreads” after the word “marmalades”.

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Clause 5.2.1

Insert “and Fruit Spreads” after the word “Jams”.

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Clause 5.4 Line 1

Include “jams, jellies, marmalades” before the word “shall”.

Clause 5.4 Line 2

Include “and for fruit spreads not less than 60 per cent by mass,” before the word “when”.

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Clause 7.1

- a) Include “/fruit spread” after the word “marmalade”.
- e) Insert “and “Refrigerate after opening” in the case of fruit spreads;” after the words “if any”.