EXPLANATORY NOTE

(This note is not part of the Regulations, but is intended to indicate their general purport.)

These Regulations change the fee payable by candidates at the Ministry's Technical School Examinations and prescribe one amount instead of the old scale of fees.

1960. No. 201

FACTORIES

Employment of Women in Bakehouses

ORDER, DATED 9TH DECEMBER, 1960, MADE BY THE MINISTRY OF LABOUR AND NATIONAL INSURANCE UNDER SECTION 23 OF THE FACTORIES ACT (NORTHERN IRELAND), 1959.

As this Order, being of a temporary character, has been exempted from printing by virtue of Reg. 5(1)(*b*) of S.R. & O. 1958, No. 195, made under the Statutory Rules Act (Northern Ireland), 1958, it is not printed at length in this volume.

1960. No. 202

As this Order has been classified as local it is not printed at length in this volume. A summary is given in the List of Statutory Rules and Orders of a Local Character under the heading NURSES AND MIDWIVES.

1960. No. 203 **[C]**

FOOD AND DRUGS

Composition—Preserves

REGULATIONS, DATED 14TH DECEMBER, 1960, MADE BY THE MINISTRY OF HEALTH AND LOCAL GOVERNMENT UNDER SECTIONS 4 AND 68 OF THE FOOD AND DRUGS ACT (NORTHERN IRELAND), 1958.

The Ministry of Health and Local Government, in exercise of the powers conferred upon it by Sections 4 and 68 of the Food and Drugs Act (Northern Ireland), 1958(a), hereby makes the following regulations:—

Citation

1. These regulations may be cited as the Food Standards (Preserves) Regulations (Northern Ireland), 1960.

(a) 1958. c. 27.

Interpretation

2. In these regulations—

"the Act" means the Food and Drugs Act (Northern Ireland), 1958.

Standards

3.—(1) The foods specified in column 1 of the Schedule shall conform to the standards specified in column 2 of the Schedule.

(2) Nothing in these regulations shall apply as respects any jam or marmalade specially prepared for consumption by diabetics and sold, offered or exposed for sale in a container clearly and conspicuously labelled to that effect.

4. No person shall sell or offer or expose for sale any food intended for human consumption under such a description as to lead an intending purchaser to believe he is purchasing jam, marmalade, fruit curd (including fruit flavour curd) or mincemeat unless the food complies with the standard for that food specified in column 2 of the Schedule.

5. Where a person sells any food to a purchaser in response to a request for any of the foods specified in column 1 of the Schedule he shall be deemed to sell such food unless he clearly notifies the purchaser at the time of sale that the food is not the food specified in the Schedule.

Penalties

6. If any person contravenes or fails to comply with any of the provisions of these regulations he shall be guilty of an offence and shall be liable on summary conviction—

(*a*) to a fine not exceeding one hundred pounds or to imprisonment for a term not exceeding three months, or to both such fine and such imprisonment; and

(*b*) in the case of a continuing offence, to a further fine not exceeding five pounds for each day during which the offence continues.

Legal Proceedings—Application of Act

7. In any prosecution for an offence under these regulations the relevant provisions of Sections 46, 48, 50 and 53 of the Act shall apply.

Sealed with the Official Seal of the Ministry of Health and Local Government for Northern Ireland this 14th day of December, nineteen hundred and sixty, in the presence of

(L.S.) *J. L. O. Andrews,*
Minister of Health and Local Government.

SCHEDULE

In this Schedule—

"fruit" includes ginger, rhubarb and marrow.

"fruit content" means as respects any jam or marmalade the total quantity of fruit of the variety or varieties used in the manufacture of the jam or marmalade, being, where such variety or varieties are specified in the description thereof on sale, offer or exposure for sale, the total quantity of the variety or varieties so specified. The said quantity is the total quantity of the prepared fruit used in the manufacture of the jam or marmalade or in the case where fruit pulp is used the total quantity of the prepared fruit used in the manufacture of the pulp (no account being taken in any case of any added fruit juice or added pectin not derived from the prepared fruit) expressed as a percentage based on the number of pounds of prepared fruit required to be used in making 100 lb. of finished jam or marmalade.

"hermetically sealed container" means a container sealed while the contents are hot with a closure capable of maintaining the partial vacuum resulting from cooling.

"jam" includes jelly jam.

"marmalade" includes jelly marmalade.

"prepared fruit"—

(a) as respects ginger, rhubarb, melon and marrow means respectively peeled ginger root or stem, trimmed rhubarb, and melon and marrow without seeds, stem or rind;

(b) in all other respects means sound fresh fruit from which stalks and calices have been removed.

"percentage of soluble solids" means as respects any product the percentage by weight of soluble solids ascertained, when the product is at a temperature of 20°C., by means of a refractometer, no correction being made for insoluble solids.

<table>
<tr><th>Column 1</th><th>Column 2</th></tr>
<tr><td>JAM ..</td><td>1. Jam shall contain a percentage of soluble solids of not less than 68½ per cent. unless packed in hermetically sealed containers when it shall contain not less than 65 per cent.

2. The fruit content of jam shall be not less than as specified in the following table:—

Minimum fruit content

<table>
<tr><th>Description of Jam</th><th>Fruit content</th></tr>
<tr><td></td><td>Per cent</td></tr>
<tr><td>Blackberry or Bramble</td><td>38</td></tr>
<tr><td>Blackcurrant</td><td>25</td></tr>
<tr><td>Damson</td><td>35</td></tr>
<tr><td>Fig and Lemon</td><td>40(8)</td></tr>
<tr><td>Gooseberry</td><td>30</td></tr>
<tr><td>Gooseberry and Raspberry</td><td>30</td></tr>
<tr><td>Gooseberry and Strawberry</td><td>30</td></tr>
<tr><td>Greengage</td><td>38</td></tr>
<tr><td>Loganberry</td><td>30</td></tr>
<tr><td>Melon and Lemon</td><td>40(8)</td></tr>
<tr><td>Melon and Pineapple</td><td>40(5)</td></tr>
<tr><td>Melon and Ginger</td><td>40(1)</td></tr>
<tr><td>Raspberry</td><td>30</td></tr>
<tr><td>Raspberry and Gooseberry</td><td>30</td></tr>
<tr><td>Raspberry and Loganberry</td><td>30</td></tr>
<tr><td>Raspberry and Redcurrant</td><td>30</td></tr>
<tr><td>Redcurrant</td><td>35</td></tr>
<tr><td>Rhubarb and Ginger</td><td>40(1)</td></tr>
<tr><td>Strawberry</td><td>38</td></tr>
<tr><td>Strawberry and Gooseberry</td><td>35</td></tr>
<tr><td>Youngberry</td><td>38</td></tr>
<tr><td>All other varieties</td><td>40</td></tr>
</table>

3. Except as provided in paragraph 4 the first named fruit in all mixed jams shall amount to not less than 50 per cent. and not more than 75 per cent. of the fruit content.

4. Where figures appear in brackets in the second column of the table in paragraph 2 the figure in each case denotes the minimum quantity by weight of the second named fruit to be contained in the finished jam expressed as a percentage based upon the number of parts by weight of the second named fruit required to be present in 100 parts by weight of finished jam.

5. No jam shall contain any added acid other than citric, tartaric or malic acid.</td></tr>
<tr><td>MARMALADE ..</td><td>1. Marmalade shall contain a percentage of soluble solids of not less than 68½ per cent. unless packed in hermetically sealed containers when it shall contain not less than 65 per cent., and—

(a) in the case of marmalade other than ginger marmalade the fruit content shall be not less than 20 per cent. citrus fruit;</td></tr>
</table>

Column 1	Column 2
	(b) in the case of ginger marmalade the fruit content shall be not less than 25 per cent. drained ginger only or 25 per cent. drained ginger and citrus fruit but so that not less than 15 per cent. shall be drained ginger. "Drained ginger" means ginger (in syrup) drained free from syrup. 2. No marmalade shall contain any added acid other than citric, tartaric or malic acid.
FRUIT CURD .. (including fruit flavour curd)	1. Each 100 parts of fruit curd shall contain not less than— (a) 4 parts of fat, (b) 0.33 part of citric acid, (c) 0.125 part of oil of lemon (or 0.25 part of oil of orange), (d) 1 part of dried whole egg or $1\frac{1}{2}$ parts of sugar dried whole egg or $3\frac{3}{4}$ parts of liquid or frozen whole egg or $4\frac{1}{2}$ parts of shell egg. 2. The percentage of soluble solids contained in fruit curd shall be not less than 65 per cent.
MINCEMEAT ..	1. Each 100 parts of mincemeat shall contain— (a) not more than 0.5 part of acetic acid (80 per cent. or glacial), (b) not less than 30 parts of added sugar, (c) not less than 30 parts of dried fruit and peel, (d) not less than 2.5 parts of suet or equivalent fat. 2. The percentage of soluble solids contained in mincemeat shall be not less than 65 per cent.

EXPLANATORY NOTE

(This note is not part of the regulations, but is intended to indicate their general purport.)

The standards for preserves prescribed in these regulations are the same as those contained in the Food Standards (Preserves) Order, 1953, as amended by the Food Standards (Preserves) (Amendment) Order, 1953, which were made under the Defence (Sale of Food) Regulations, 1943, and which lapsed in Northern Ireland on the repeal of those regulations.