TABLE JELLIES

The Food Standards (Table Jellies) Order, 1949

1949 No. 1656

Made - - - -	*5th September*, 1949
Laid before Parliament	*6th September*, 1949
Coming into Operation	*11th September*, 1949

In exercise of the powers conferred upon him by Regulation 2 of the Defence (Sale of Food) Regulations, 1943(**a**), as having effect by virtue of the Emergency Laws (Miscellaneous Provisions) Act, 1947(**b**), and of all other powers him enabling, the Minister of Food hereby makes the following Order:—

1. In this Order "the Minister" means the Minister of Food.

2. Pursuant to Regulation 2 of the Defence (Sale of Food) Regulations, 1943, the Minister hereby prescribes that the standards for table jelly tablets, table jelly crystals and table jelly compounds shall be as specified in the Schedule to this Order.

3. Proceedings in England and Northern Ireland for an infringement of Article 1 of the Food Standards (General Provisions) Order, 1944, as amended(**c**), in respect of any article for which a standard is prescribed by this Order may be brought by a Food and Drugs Authority without the consent of the Minister.

4. This Order shall come into operation on the 11th day of September, 1949, and may be cited as the Food Standards (Table Jellies) Order, 1949, and this Order and the Food Standards Orders, 1944-1946, may together be cited as the Food Standards Orders, 1944-1949.

Dated the 5th day of September, 1949.

John Strachey,
Minister of Food.

THE SCHEDULE

STANDARDS FOR TABLE JELLY TABLETS, TABLE JELLY CRYSTALS AND TABLE JELLY COMPOUNDS

1. The standard for table jelly tablets shall be as follows:—

(*a*) Table jelly tablets shall consist of sugar, gelatine or other jelly-forming material (other than farinaceous products) with other ingredients (not being farinaceous products) in tablet form. When made up with water, the tablet shall produce a jelly table sweet complying with the setting test specified in paragraph 5 of this Schedule.

(*b*) The percentage of soluble solids contained in the tablets shall be not less than 72 per cent. by weight.

(*c*) The percentage of sugar contained in the tablets (all sugar contained in or added to the product being taken into account in whatsoever form the same may have been introduced) shall be not less than 63 per cent.

(a) S.R. & O. 1943 (No. 1553) II, p. 70; and 1945 (No. 1454) II, p. 95.
(b) 11 & 12 Geo. 6. c. 10.
(c) S.R. & O. 1944 (Nos. 42 and 654) II, pp. 505 and 508.

2. The standard for table jelly crystals shall be as follows:—

(*a*) Table jelly crystals shall consist of sugar and gelatine or other jelly-forming material (other than farinaceous products) with other ingredients (not being farinaceous products) in crystal form. When made up with water, the crystals shall produce a jelly table sweet complying with the setting test specified in paragraph 5 of this Schedule.

(*b*) The percentage of sugar contained in the crystals (all sugar contained in or added to the product being taken into account in whatsoever form the same may have been introduced) shall be not less than 84 per cent.

3. The standard for table jelly compounds shall be as follows:—

(*a*) Table jelly compounds shall consist of sugar and gelatine or other jelly-forming material with other ingredients to form a product which, when made up with milk, produces a jelly table sweet complying with the setting test specified in paragraph 5 of this Schedule.

(*b*) The percentage of sugar contained therein (all sugar contained in or added to the product being taken into account in whatsoever form the same may have been introduced) shall be not less than 50 per cent.

(*c*) The percentage of starch if any contained therein shall not exceed 20 per cent. by weight.

4.—(1) "Percentage of soluble solids" means the percentage by weight of soluble solids ascertained at 20° C. by means of a refractometer on the sucrose scale, no correction being made for insoluble solids.

(2) The percentage of sugar shall be determined by adding the percentage by weight of sucrose to the percentage by weight of the total reducing sugars expressed in terms of dextrose.

5. The setting test referred to in paragraphs 1 to 3 of this Schedule shall be as follows:—

If the product is sold in a container with a content intended to produce one pint of a jelly table sweet, that content, or in any other case 3.75 oz. of the product, shall made into a jelly table sweet—

(*a*) in the case of table jelly tablets or table jelly crystals by the addition of water at 88° C. approximately;

(*b*) in the case of table jelly compounds by the addition of milk at 88° C. approximately;

the total volume to amount in each case to one pint.

85 mls. of the solution shall be immediately introduced into each of six beakers of approximately 5 cm. internal diameter and the beakers cooled for 18 hours in a water bath maintained at 16° C. ± 1° C. At the end of this period the contents of the beakers shall be turned out on to a plate or dish by the following method. Each beaker shall be immersed in a water bath at approximately 50° C. for 8 seconds. Upon removal each beaker shall be immediately dried and the contents transferred to a plate or dish by inversion of the beaker. If not less than four out of the six jelly table sweets shall retain for 30 minutes the general shape of the beaker and shall not at the end of such period have collapsed or split so as to alter their shape, then the setting test shall be deemed to have been satisfied.

EXPLANATORY NOTE

(This Note is not part of the Order, but is intended to indicate its general purport.)

This Order, which should be read with the Food Standards (General Provisions) Order, 1944 (as amended), prescribes standards for table jelly tablets, table jelly crystals and table jelly compounds.