

UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Service
Fruit and Vegetable Division
Processed Products Standardization and
Inspection Branch

: FOR USE OF USDA :
: PROCESSED PRODUCTS INSPECTORS :

A - 457
April 1975

TO: All Processed Products Inspectors
FROM: E. C. Williams, Chief of the Branch *EW*
SUBJECT: Determining Compliance with Requirements for Soluble
Solids Content in Fruit Preserves (or Jams), Fruit
Jelly, Orange Marmalade and Apple Butter.

FILE UNDER: Applicable U.S. Standards

- I. Purpose -- to provide the criteria by which lots may be considered as meeting or failing a minimum soluble solids content.
- II. Definitions:
 - A. Sample Unit -- may be the primary container, or a subsample from a primary container, or a subsample from a filling source.
 - B. Sample -- the number of sample units which are used in the inspection of a lot.
 - C. Percent Soluble Solids -- degrees Brix measured on a refractometer.
- III. Sampling Rate -- the minimum of the single sampling rate specified in the regulations.
- IV. Sample unit readings are determined on a well mixed smear or a filtrate passed through cheese cloth.
- V. Minimum Soluble Solid Requirements:

Jelly	--	65%
Jam (Preserves)	--	65%
Marmalade	--	65%
Apple Butter	--	43%

VI. Acceptance Criteria -- a lot will be considered as meeting the applicable solids requirements when:

- A. The average of all the sample units tested meet the minimum soluble solids requirement.
- B. No sample unit reading falls more than 1% below the applicable minimum requirement.