



**United States
Department of
Agriculture**

Agricultural
Marketing
Service

Fruit and
Vegetable
Division

Processed
Products
Branch

United States Standards for Grades of Fruit Jelly

Effective September 3, 1979

This is the second issue of the United States Standards for Grades of Fruit Jelly published in the **FEDERAL REGISTER** of August 3, 1979 (44 FR 45602) to become effective September 3, 1979. This issue supersedes the first issue, as amended, which has been in effect since July 1, 1957.

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The standards also serve as a basis for the inspection and grading of commodities by the Federal inspection service, the only activity authorized to approve the designation of U.S. grades as referenced in the standards, as provided under the Agricultural Marketing Act of 1946. This service, available as on-line (in-plant) or lot inspection and grading of all processed fruit and vegetable products, is offered to interested parties, upon application, on a fee-for-service basis. The verification of some specific recommendations, requirements, or tolerances contained in the standards can be accomplished only by the use of on-line inspection procedures. In all instances, a grade can be assigned based on final product factors or characteristics.

In addition to the U.S. grade standards, grading manuals or instructions for inspection of several processed fruits and vegetables are available upon request for a nominal fee. These manuals or instructions contain detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards and grading manuals obtained from:

Chief, Processed Products Branch
Fruit and Vegetable Division, AMS
U.S. Department of Agriculture
P.O. Box 96456, Rm. 0709, So. Bldg.
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UNITED STATES STANDARDS FOR GRADES OF
FRUIT JELLY

EFFECTIVE SEPTEMBER 3, 1979

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Authority: Agricultural Marketing Act of 1946, Secs. 203, 205, 60 Stat. 1087, as amended, 1090, as amended (7 U.S.C. 1622, 1624).

Note: Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or with applicable State laws and regulations.

§52.1081 Identity.

- (a) Fruit jelly (standardized)** means fruit jelly as defined in the definitions and standards of identity for fruit jelly (21 CFR 150.140), issued pursuant to the Federal Food, Drug, and Cosmetic Act.
- (b) Fruit jelly (nonstandardized)** means and includes jelly made from any suitable fruit(s) not covered by the definitions and standards of identity for fruit jelly (21 CFR 150.140), issued pursuant to the Federal Food, Drug, and Cosmetic Act. Such nonstandardized fruit jelly shall, except for the kind of fruit used, otherwise comply with all of the provisions of the definitions and standards of identity for fruit jelly previously cited; Provided, that a fruit/sugar ratio of 27/55 for black currant may be used.
- (c) Nonfruit jelly (nonstandardized)** means a jelly made from any suitable nonfruit ingredient whose characterizing flavor is not fruit and which contains no artificial flavor. The nonfruit ingredient shall be prepared in a manner similar to that of a fruit for use in fruit jelly. The finished product shall have a soluble solids content of not less than 65 percent and have organoleptic properties typical of the name of the product.
- (d)** Federal inspection certificates will indicate compliance with the standard of identity and with the identity statements (b) and (c) of this paragraph to establish the ingredients or proportion of ingredients only when these factors are determined during the process of manufacture.
- (e)** Nonstandardized fruit or nonstandardized nonfruit jelly identified in (b) and (c) of this paragraph that are prepared by using abnormally large amounts of pectin or acid, or both, are not covered by these standards.

§52.1082 Types and Kinds of Jelly.

- (a) Type I - Standardized.** Prepared from a single variety of fruit juice ingredients (21 CFR 150.140).
- (b) Type II - Standardized.** Prepared from a mixture of two or more varieties of fruit juice ingredients (21 CFR 150.140).
- (c) Type III - Nonstandardized.** Prepared from a single variety of fruit or nonfruit juice ingredient.
- (d) Type IV - Nonstandardized.** Prepared from a mixture of two or more varieties of fruit and/or nonfruit juice ingredient(s), and which may include

one or more of the fruits listed in §52.1083 of this subpart.

§52.1083 Kinds of Fruit Jelly -- Standardized.

Apple.	Greengage, greengage plum.
Apricot.	Guava.
Blackberry (other than dewberry).	Loganberry.
Black raspberry.	Orange.
Boysenberry.	Peach.
Cherry.	Pineapple.
Crabapple.	Plum (other than damson, greengage, and prune).
Cranberry.	Pomegranate.
Damson, damson plum.	Prickly pear.
Dewberry (other than boysenberry, loganberry, and youngberry).	Quince.
Fig.	Raspberry, red raspberry.
Gooseberry.	Red currant, currant (other than black current).
Grape.	Strawberry.
Grapefruit.	Youngberry.

§52.1084 Grades of Jelly.

- (a) **U.S. Grade A** is the quality of jelly that has a good consistency; has a bright typical color; is free from defects; has a distinct and normal flavor; and scores not less than 90 points when scored in accordance with the scoring system outlined in this subpart.
- (b) **U.S. Grade B** is the quality of jelly that has a reasonably good consistency; has a reasonably bright typical color; is free from defects; has a reasonably good and normal flavor; and scores not less than 80 points when scored in accordance with the scoring system outlined in this subpart.
- (c) **Substandard** is the quality of jelly that fails to meet the requirements of U.S. Grade B.

§52.1085 Recommended Fill of Container.

It is recommended that the container be filled with jelly as full as practicable without impairment of quality and that the product occupy not less than 90 percent of the capacity of the container.

§52.1086 Determining the grade.

The grade of jelly may be determined by considering, in addition to the requirements of the respective grade, the following factors: consistency, color, and flavor. The relative importance of each factor is expressed numerically on the scale of 100. The maximum number of points that may be given for each factor is:

Factors	Points
Consistency	40
Color	20
Flavor	<u>40</u>
Total score	100

§52.1087 Determining the Rating for Each Factor.

The essential variations within each factor are so described that the value may be determined for each factor and expressed numerically. The numerical range within each factor is inclusive (for example, **36 to 40 points** means 36, 37, 38, 39, or 40 points).

§52.1088 Consistency.

- (a) **General.** The factor of consistency refers to the gel strength of the product.
- (b) **"A" classification.** Jelly that has a good consistency may be given a score of 36 to 40 points. **Good consistency** means that the jelly has a tender to slightly firm texture and retains a compact shape without excessive syneresis (**weeping**).
- (c) **"B" classification.** Jelly that has a reasonably good consistency may be given a score of 32 to 35 points. Jelly that falls into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). **Reasonably good consistency** means that the jelly may lack firmness but it is not sirupy; and that it may be more than slightly firm but is not tough or rubbery.
- (d) **"SStd" classification.** Jelly that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 31 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.1089 Color.

- (a) **"A" classification.** Jelly that has a bright typical color may be given a score of 18 to 20 points. **Bright typical color** means that the color is characteristic of the juice ingredient(s) and that the jelly has a sparkling luster or may be not more than slightly cloudy, and is free from any dullness of color.
- (b) **"B" classification.** Jelly that has a reasonably bright typical color may be given a score of 16 or 17 points. Jelly that falls into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). **Reasonably bright typical color** means that the color is characteristic of the juice ingredient(s) and that the jelly may be more than slightly cloudy and may have a slight dullness of color.
- (c) **"SStd" classification.** Jelly that is definitely off-color for any reason and fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 15 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.1090 Flavor.

- (a) **"A" classification.** Jelly that has a distinct and normal flavor may be given a score of 36 to 40 points. **Distinct and normal flavor** means that the product has a good distinct flavor characteristic of the fruit or nonfruit ingredient(s) after preserving and is free from any caramelized flavor or any objectionable flavor of any kind.
- (b) **"B" classification.** Jelly that has a reasonably good and normal flavor may be given a score 32 to 35 points. Jelly that falls into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). **Reasonably good and normal flavor** means that the product has a reasonably good flavor characteristic of the fruit or nonfruit ingredient(s) after preserving and may have a slightly caramelized flavor but is free from any bitter flavor or other objectionable flavor or off-flavor of any kind.
- (c) **"SStd" classification.** Jelly that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 31 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.1091 Determining the Grade of a Lot.

The grade of a lot of jelly covered by these standards is determined by the procedures set forth in the **Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products** (7 CFR 52.1 through 52.83).

§52.1092 Score Sheet for Fruit Jelly.

Number, size and kind of container			
Container marks or identification			
Label			
Net Weight (ounces)			
Vacuum (inches)			
Type			
Kind			
Soluble solids			
Factors		Score points	
Consistency	40	"A"	36-40
		"B"	32-35 <u>1/</u>
		"SStd"	0-31 <u>1/</u>
Color	20	"A"	18-20
		"B"	16-17 <u>1/</u>
		"SStd"	0-15 <u>1/</u>
Flavor	<u>40</u>	"A"	36-40
		"B"	32-35 <u>1/</u>
		"SStd"	0-31 <u>1/</u>
Total score	100		
U. S. Grade			

1/ Limiting rule.

Effective date: The United States Standards for Grades of Fruit Jelly as hereby amended shall become effective September 3, 1979, and thereupon will supersede United States Standards for Grades of Fruit Jelly which have been in effect since January 2, 1948.

Note: This final rule has been reviewed under the USDA criteria established to implement Executive Order 12044, **Improving Government Regulations**. A determination has been made that this action should not be classified **significant** under those criteria. A Final Impact Statement has been prepared and is available from:

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Done at Washington, D.C., on

Donald L. Houston
Administrator
Food Safety and Quality Service