

KINGDOM OF BELGIUM

FEDERAL PUBLIC SERVICE FOR ECONOMY, SMES, SELF- EMPLOYED AND ENERGY

Royal Decree on the preparation and marketing of fruit jams, fruit jellies, citrus fruit marmalades, sweetened chestnut purée and spreadable fruit syrups intended for human consumption

PHILIPPE, King of the Belgians,
To all present, and those to come,
salutations.

Having regard to Article 2,
subparagraph 1, and Article 4,
paragraph 1, of the Act of 24 January
1977 on the protection of user health
with regard to food and other products;

Having regard to Article VI.9, § 1 of the
Code of Economic Law;

Having regard to the Royal Decree of 19
March 2004 on the preparation and
marketing of fruit jams, fruit jellies, fruit
marmalades, sweetened chestnut purée
and spreadable fruit syrups intended for
human consumption;

Having regard to the opinion of the
special advisory Consumer Committee,
issued on 5 September 2025;

Having regard to the opinion of the High
Council for the Self-Employed and SMEs
(Hoge Raad voor de Zelfstandigen en de
K.M.O.) issued on 5 September 2025;

Having regard to opinion 78.399/1 of the
Council of State, issued on 3 December
2025 pursuant to Article 84, § 1(1)(2), of
the Council of State Acts, coordinated
on 12 January 1973;

Having regard to the notification to the
European Commission, on ... (date),
pursuant to Article 5(1) of Directive (EU)
2015/1535 of the European Parliament
and of the Council of 9 September 2015
laying down a procedure for the
provision of information in the field of

technical regulations and of rules on information society services;

Considering Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods;

Considering Regulation (EU) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives;

Considering Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004;

On the recommendation of the Minister for the Economy and Agriculture, the Minister for Public Health, the Minister for Consumer Protection, the Minister for the Middle Class, the Self-Employed, and SMEs,

We have decided and hereby decree:

Article 1. Conversion

This Decree transposes Council Directive 2001/113/EC of 20 December 2001 relating to fruit jams, fruit jellies and fruit marmalades and sweetened purée intended for human consumption, as last amended by Directive 2024/1438/EU of the European Parliament and of the Council of 14 May 2024.

Article 2. Scope of application

§ 1. This Decree applies to fruit jams, fruit jellies, chestnut purée, , citrus marmalade, and spreadable fruit syrups intended for human consumption.

Only the ingredients referred to in Article 4 and raw materials that comply with Article 3 may be used in the preparation of the products defined in paragraph 2.

§ 2. The products defined in this article comply with Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food commodity information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004, hereinafter referred to as Regulation (EU) No 1169/2011, subject to the following conditions:

1° jam: a mixture of sugars, the pulp and/or purée of one or more kinds of fruit and water, brought to a suitable gelled consistency. Jam made of citrus fruit may be obtained from the whole fruit, cut into strips and/or sliced.

The quantity of pulp and/or purée used for the manufacture of 1 000 grams of finished product must not be less than:

- a) 450 grams in general;
- b) 350 grams for redcurrants, rowanberries, sea buckthorn, blackcurrants, rosehips and quince;
- c) 180 grams for ginger;

d) 230 grams for cashew apples;

e) 80 grams for passion fruit;

2° extra jam: a mixture, brought to a suitable gelled consistency, of sugars and the unconcentrated pulp of one or more kinds of fruit and water. However, rosehip extra jam and seedless raspberry, blackberry, blackcurrant, blueberry and redcurrant extra jam may be obtained entirely or in part from unconcentrated purée of the respective fruits. Extra jam made from citrus fruit may be obtained from the whole fruit, cut into strips and/or sliced.

The following fruits may not be used mixed with others in the manufacture of extra jam: apples, pears, clingstone plums, melons, watermelons, grapes, pumpkins, cucumbers and tomatoes.

The quantity of pulp used for the manufacture of 1 000 grams of finished product must not be less than:

a) 500 grams in general;

b) 450 grams for redcurrants, rowanberries, sea buckthorn, blackcurrants, rosehips and quince;

c) 280 grams for ginger;

d) 290 grams for cashew apples;

e) 100 grams for passion fruit;

3° jelly: a mixture made of sugars and juice and/or aqueous extract of one or more types of fruit brought to a suitable gelled consistency, whereby the quantity of juice and/or aqueous extract used to prepare 1 000 grams of finished product may not be less than the quantity specified for the preparation of jams. The quantities concerned are calculated after deducting the quantity of water used for the preparation of the aqueous extracts;

4° extra jelly: a mixture made of sugars

and of juice and/or aqueous extract of one or more types of fruit, brought to a suitable gelled consistency, whereby the quantity of juice and/or aqueous extract used in the manufacture of 1 000 grams of finished product may not be less than the quantity specified for the preparation of extra jam. The quantities concerned are calculated after deducting the quantity of water used in the preparation of the aqueous extracts. The following fruits may only be used for the preparation of extra jelly if they are not mixed with other types of fruit: apples, pears, plums with stones, melons, watermelons, grapes, pumpkins, cucumbers, and tomatoes;

5° citrus marmalade: a mixture of water, sugars and one or more of the following products obtained from citrus fruit, brought to a suitable gelled consistency: pulp, purée, juice, aqueous extracts and peel. In the product name 'citrus marmalade', 'citrus' may be replaced by the name of the citrus fruit used.

The quantity of citrus fruit used for the preparation of 1 000 grams of finished product should not be less than 200 grams, of which at least 75 grams is to be derived from the endocarp;

6° jelly marmalade: a product defined as citrus marmalade that does not contain any insoluble substances except for small quantities of finely sliced peel;

7° chestnut paste: the mixture of water, sugars and at least 380 grams of chestnut purée from *Castanea sativa* per 1 000 grams of finished product, brought to the appropriate consistency;

8° spreadable fruit syrup: the gelled foodstuff obtained by boiling concentrated juice from cooked pears or concentrated juice from cooked apples or a mixture of those juices, to which sugar and/or concentrated juice from cooked sugar beet may or may not have been added. For the preparation of 1 000 litres of finished product, the following is required:

- a) when sugars or sugars and concentrated juice of boiled sugar beet is added, a quantity of fruit of no less than 4 000 grams is to be used;
- b) when only concentrated juice from cooked sugar beets is added, a quantity of fruit of not less than 1 500 grams is to be used.

§ 3. The refractometric determination of the soluble dry matter content of the products described in paragraph 2(1) to (7), must be at least sixty per cent, except for products that comply with the requirements of Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods as regards reduced sugars, and for products in which the sugars have been wholly or partially replaced by sweeteners.

Notwithstanding Article 17(1) of Regulation (EU) No 1169/2011, the content of soluble dry matter of extra jam determined by the refractometer may be between forty per cent and sixty per cent provided the conditions laid down in paragraphs 2(2) and (4) are met.

For mixtures, the minimum contents prescribed in paragraph 2(1) to (6), for the various types of fruit must be reduced in proportion to the percentages used.

The refractometric determination of soluble dry matter content of the product defined in paragraph 2(8) must be at least 70 per cent.

§ 4. The Decree does not apply to products intended for the manufacture of fine pastries, confectionery and biscuits.

Article 3. Authorised raw materials

§ 1. For the purposes of this Decree, the following raw materials are understood as:

1° fruits: fresh, healthy, undamaged fruits from which no essential components have been extracted, which have reached the correct degree of maturity and which have been cleaned, prepared for use and cleared of impurities.

For the purposes of this Decree, tomatoes, edible parts of rhubarb stalks, carrots, sweet potatoes, cucumbers, pumpkins and (water)melons are treated as fruit;

2° ginger: the edible rhizomes of the ginger plant, either fresh or preserved;

3° (fruit) pulp: the edible part of the whole fruit, possibly peeled or pitted, which may be cut into pieces or crushed, but not processed into purée;

4° (fruit) purée: the edible part of the whole fruit, peeled or pitted if necessary, which has been processed into purée by sieving or a similar process;

5° aqueous (fruit) extract: the aqueous extract of fruit containing all the water-soluble constituents of the fruit used, except for substances which are inevitably lost during the application of good manufacturing practices;

6° sugars: the sugars whose use is permitted are as follows:

- a) sugar as defined in the Royal Decree of 19 March 2004 on sugars;
- b) fructose syrup;
- c) the sugars extracted from the fruit;
- d) brown sugar.

§ 2. The products described in paragraph 1(1) to (5) may undergo the following treatments:

- a) heat or cold treatments;
- b) freeze-drying;
- c) concentration, insofar as they are technically suitable for this purpose.

Apricots and plums intended for the preparation of jam may also be dehydrated by a means other than freeze-drying.

Peels of citrus fruit may be preserved in brine.

Ginger may be dried or preserved in

syrup.

Article 4. Authorised ingredients

§ 1. The following ingredients may be added to all products described in Article 2, § 2:

- 1° honey, as described in the Royal Decree of _____ on honey as a replacement, in whole or in part, of the sugars;
- 2° for oils and fats suitable for consumption, intended to prevent foaming;
- 3° liquid pectin;
- 4° distilled beverages;
- 5° wine and fortified wine;
- 6° nuts;
- 7° aromatic herbs;
- 8° spices;
- 9° vanilla and vanilla extract;
- 10° vanillin.

§ 2. The ingredients listed below may only be added to the products listed therein, as defined in Article 2, § 2:

- 1° fruit juice, whether or not concentrated: only for jam;
- 2° citrus fruit juice, whether or not concentrated: only for jams, extra jams, jellies and extra jellies obtained from fruits other than citrus fruits;
- 3° red fruit juices, whether or not concentrated: only for jam and extra jam manufactured from rosehips, strawberries, raspberries, gooseberries, redcurrants, plums and rhubarb;
- 4° red beetroot juice, whether or not concentrated: only for jam and jelly manufactured from strawberries, raspberries, gooseberries, redcurrants and plums;
- 5° essential oils of citrus fruits: only for citrus marmalade and jelly marmalade;
- 6° citrus peel: for jam, extra jam, jelly and extra jelly;
- 7° leaves of *Pelargonium odoratissimum*: in jams, extra jams, jellies and extra jellies produced from quinces;
- 8° concentrated juice of cooked plums, dried plums, dates or figs and of cooked raisins: for spreadable fruit syrup provided that the added amount

does not exceed fifth of the amount of concentrated juice of cooked apples and/or pears used.

§ 3. The above provisions apply without prejudice to the provisions laid down in food additives permitted in accordance with Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives.

Article 5. Provisions concerning labelling and commercial practices

Regulation (EU) No 1169/2011 applies to the products defined in Article 2, § 2, subject to the following conditions:

1° the names listed in Article 2, § 2(1) to (7) may only be used for the products mentioned therein and are used in trade to designate those products. However, the designations 'jam' and 'jelly' may be used to designate 'extra jam' and 'extra jelly' respectively. By way of derogation, the designation 'jelly' may, according to its use, be used to refer to foodstuffs which, of course, cannot be confused with the foodstuffs listed in Article 2 (2) (6) and (7).

However, the names used in Article 2, § 2, may also be used, in accordance with commercial practice, to further designate other products that cannot be confused with the products described in Article 2, § 2;

2° the products referred to in Article 2, § 2(8) may, when placed on the market, only be designated by the name 'syrup', taking into account the provisions of the Decree of the Regent of 15 May 1945 on foodstuffs, made or prepared from fruit or vegetable substances and similar foodstuffs;

3° the names listed in Article 2, § 2(1) to (7), are supplemented by the indication of the type(s) of fruit used, in descending order of the weight percentage of the raw materials used. However, in the case of products made from three or more fruit species, the indication of the fruit species used may

be replaced with the indication 'several fruit species', a similar indication or the indication of the number of fruit species used;

4° the name of the products referred to in Article 2, § 2(8), shall be supplemented by the name of the species of fruit from which the concentrated, cooked fruit juices used originate and, where appropriate, by the word 'sugar beets' if concentrated juice from cooked sugar beets has been added. The raw materials are listed in descending order of the proportion by weight of the raw materials used;

5° the labelling indicates the fruit content of the finished product with the words 'prepared with ... g of fruit per 100 g', after deduction, where appropriate, of the weight of the water used for the preparation of the aqueous extracts;

6° the information referred to in 5° is displayed in clearly visible letters in the same field of vision as the name.

Article 6.

The marketing of the products described in Article 2, § 2, which do not comply with the descriptions and requirements contained in this Decree, shall be prohibited with effect from 14 June 2026.

Article 7. Repeal provision

The Royal Decree of 19 March 2004 on the preparation and marketing of fruit jams, fruit jellies, fruit marmalades, sweetened chestnut purée and spreadable fruit syrups intended for human consumption is hereby repealed.

Article 8.

This Decree shall come into effect on 14 June 2026.

Article 9. Transitional provisions

Products that do not comply with the descriptions and requirements set out in this Decree but which are labelled before 14 June 2026 in accordance with the Royal Decree of 19 March 2004 on the preparation and placing on the market of fruit jams, fruit jellies, fruit marmalades, sweetened chestnut purée and spreadable fruit syrups may be placed on the market until stocks are depleted.

Art. 10. Implementation provision

The Minister for the Economy, the Minister for Agriculture, the Minister for Public Health, the Minister for Consumer Protection and the Minister for the Middle Class shall be responsible, in their own fields, for the implementation of this Decree.

Issued at

On behalf of His Majesty:
The Minister of Economy and
Agriculture,

David CLARINVAL

The Minister for Public Health,

Frank VANDENBROUCKE

The Minister of Consumer Protection,

Rob BEENDERS

The Minister for the Middle Class, the
Self-Employed, and SMEs,

Eléonore SIMONET