

*Colouring matters.*—An Order in Council of 9th January 1915 (published as Circular G. 1167) requires that—with certain specific exceptions, not inclusive of Jam the presence of artificial colouring matters must be declared upon the label, in easily, legible type. Here the question arises: Does the use of the word compound or mixture upon the label, constitute a declaration of the kind required?

It has been the practice of this Department to accept the employment of the word compound or mixture, as covering the presence of harmless colouring matters, as well as of permissible amounts of pre-servatives. These last are more especially defined by Order in Council of 4th April, 1914 (published as Circular G. 1111), and with exception of Common Salt, Sugar, Saltpetre, Wood Smoke, Vinegar, Acetic Acid, Spices and Alcohol, are required to be named upon the label, when they are present.

*Glucose.* (Corn Syrup).—It is claimed by many manufacturers that the addition of small amounts of glucose (not exceeding 10 per cent) is actually an improvement in the manufacture of jams. If this be the case, the addition of a small amount of glucose to jam would be of similar nature to the addition of fruit juice used instead of water; a practice which is specifically permitted by Order in Council of 17th October, 1912. If the claim above referred to is established, it might be proper to permit the addition of glucose to jam, without statement of the fact, and within a specified limit, as to the amount. This is a matter to be further studied.

*Quantity of Fruit in Mixed Jams.*—Reference has already been made to Order in Council of 25th August, 1913, which requires that, in these jams, fruit which is present in largest amount shall give its name to the jam. The quantitative determination of fruits in admixture is often a matter of great difficulty. I have referred to this in Bulletin No. 119, p. 3 —. Fortunately the cases in which this determination has to be made, are essentially mixtures of apple with strawberries, raspberries, currants. In strawberries and raspberries the number of achenia found serve to fix, with tolerable exactness, the proportion of these fruits present; and the number of seeds in the currant serve the same purpose. It only remains to ascertain within what degree of accuracy the method is applicable to jams; and this will be investigated during the coming fruit season.

It is, however, very questionable whether the public is effectively informed as to the composition of a jam by the order of statement of its component fruits on the label. The designation *Strawberry and Apple Jam*, means that, of the total fruit used in manufacture of the jam strawberry predominates; while a label reading *Apple and Strawberry Jam*, means that a larger amount of apple pulp than of strawberry pulp, has been used. But in neither case is any information of a definite kind furnished. Thus, the first label may mean that 80 per cent of the fruit is strawberry; while the second case may mean that 80 per cent of the fruit is apple. We have indeed, seen jams labelled *Apple and Strawberry*, in which much doubt existed as to whether as much as 10 per cent of the fruit was strawberry. Many complaints have been made by reputable jam makers, to the effect that existing uncertainty as to what constitutes legal jam, and the willingness of unscrupulous manufacturers to put on the market such goods as the present standards permit, has done serious injury to the business. Certain inferences which may be drawn from the present report appear to justify the complaints referred to. Thus, of the total number of jams (227) herein reported, 106 are sold as compound, in the sense that apple constitutes a part and usually the predominant part of the fruit used in their manufacture. In the inspection of 1912 (Bulletin 241), out of 158 samples, only 3 were labelled compound and sold as such. In that of 1909 (Bulletin 194) of 116 samples, only 22 were sold as compound. It is open to question whether the public taste demands a mixed fruit jam to the extent these numbers indicate. Jam has usually been understood to be made essentially of one fruit, and has been sold under the specific name of such fruit. This report shows that jams consisting of a single fruit, and sugar and free from preservatives or colouring, form only 93 samples out of a collection of 227 samples. Of this number 38 are imported jams, only 55 being of domestic manufacture. Even this statement does not correctly indicate the facts, as