

4. Evaporated apples shall contain not more than 27 per cent of moisture.

5. Canned fruit is the sound product made by sterilizing clean, sound, properly matured and prepared fresh fruit, by heating with or without sugar, and keeping in suitable clean, hermetically sealed containers; and conforms in name to the fruit used in its preparation.

6. Preserve is the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar syrup, with or without spices and vinegar, and conforms in name to the fruit used in its preparation.

7. Jam, marmalade, is the sound product made from clean, sound, properly matured and prepared fresh fruit or fruit pulp and sugar, with or without spices or vinegar, by boiling to a semi-solid consistence; and conforms in name to the fruit used in its preparation.

8. Fruit butter is the sound product made from fruit juice, and clean, sound, properly matured and prepared fruit, boiled to a semi-solid mass of homogeneous consistence, with or without the addition of sugar and spices or vinegar and conforms in name to the fruit used in its preparation.

9. Jelly, fruit jelly, is the sound, semi-solid gelatinous product made by boiling clean, sound, properly matured and prepared fresh fruit with water, concentrating the expressed and strained juice, to which sugar is added, and conforms in name to the fruit used in its preparation.

10. When jam, marmalade, fruit butter or jelly contains other fruit or fruit juice than that which gives its special name to the article, the fact of the presence of such other fruit shall be stated upon the label, in lettering as large and as distinct as that used in naming the fruit principally present. This requirement does not, however, apply to the use of fruit juice, up to the amount of ten (10) per cent of the weight of the jam, etc., used instead of water in the manufacture of the jam, etc.

11. When the sugar in preserve, jam, marmalade, fruit butter or jelly is wholly or partially replaced by glucose, or by any other substitute for sugar, the fact of such substitution shall be stated upon the label in plain lettering.

The standards above defined take effect on November 25, 1912.

Of course the samples now reported are not to be judged by the Standards above given.

After this date, it will be necessary to state the presence of glucose upon the label, whenever this article is present. Jams made with mixed fruits must also be properly described; although the addition of fruit juice up to ten per cent is not prohibited. Such juice, replacing water in the manufacture of the jam, doubtless adds to the value of the jam, and it is pleasing to note that in 18 samples examined, the maker has declared the presence of fruit juice.

Some makers of jam claim that the addition of small amounts of glucose improves the article. The question may be considered an open one; but it is fair to the purchaser that he should be advised of the presence of glucose, and this is now required by our standards. Several manufacturers who formerly used glucose, have given up its use within a year or two; and in such cases, it is only in their older product that we find glucose.

Under the circumstances I do not feel called upon to describe any of the samples now reported, as adulterated; although, had now existing standards been in force at the time of inspection, 18 samples would have been so described.

I beg to recommend the publication of this report as Bulletin No. 244.

I have the honour to be Sir,
Your obedient servant,

A. MCGILL,
Chief Analyst.