

LABORATORY
OF THE
INLAND REVENUE DEPARTMENT

OTTAWA, CANADA.

BULLETIN No. 244

FRUIT JAMS.

OTTAWA, December 6, 1912.

WM. HINSWORTH, Esq.,
Acting Deputy Minister of Inland Revenue.

SIR,—I have the honour to hand you a report upon 158 samples purchased as jams in February and March of the present year. The results of analysis may be summarized thus:—

Addition of fruit juice acknowledged	18
Preservative or dye present	39
No explanatory statement	78
Sold as compound	3
Samples spoiled or broken	2
Containing glucose without acknowledgement	18
Total	158

Standards for fruit products were established under section 26 of the Adulteration Act, in October of this year, coming into force November 25, 1912. Circular G. 1044, containing the Order in Council in question, is as follows:—

FRUIT AND FRUIT PRODUCTS.

1. Fruits are the clean, sound, edible, fleshy fructifications of plants, distinguished by their sweet, acid and ethereal flavours.
2. Dried fruit is the clean, sound product made by drying matured properly prepared fresh fruit in such a way as to take up no harmful substances; and conforms in name to the fruit used in its preparation.
3. Evaporated fruit is dried fruit in whose preparation artificial heat has been employed.

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