

20.07

20.07 - Jams, fruit jellies, marmalades, fruit or nut purée and fruit or nut pastes, obtained by cooking, whether or not containing added sugar or other sweetening matter.

2007.10 - Homogenised preparations

- Other :

2007.91 - - Citrus fruit

2007.99 - - Other

Jams are made by boiling whole fruit or fruit pulp or certain vegetables (e.g., marrows, aubergines) or other products (e.g., ginger, rose petals) with sugar in approximately equal proportions. When cool they are of moderately firm consistency and contain pieces of the fruit.

Marmalades are a variety of jam generally prepared from citrus fruit.

Fruit jellies are prepared by boiling fruit juices (expressed from raw or cooked fruit) with sugar until the product sets on cooling. They are of firm consistency, clear and free from pieces of fruit.

Fruit or nut purées are prepared by boiling sieved fruit pulp or powdered nuts with or without the addition of sugar, to a thickish consistency. Fruit purées differ from jams in having a higher proportion of fruit and a smoother consistency.

Fruit or nut pastes (apple, quince, pear, apricot, almond, etc.) are evaporated purées of a solid or almost solid consistency.

Products of this heading which are normally prepared with sugar may be sweetened with synthetic agents (e.g., sorbitol) instead of sugar.

This heading also includes homogenised preparations.

The heading **excludes** :

- (a) Jellies and pastes in the form of sugar confectionery or chocolate confectionery (**heading 17.04** or **18.06** respectively).
- (b) Table jellies prepared from gelatin, sugar and fruit juice or artificial fruit essences (**heading 21.06**).