

Decree No. 2-21-01 of Chaabane 12, 1442 (March 26, 2021) relating to the quality and health safety of marketed jams and other similar products.

(OG No 6978 of 04/15/2021, page 643)

The head of government,

Having regard to Law No. 28-07 relating to the safety of food products, promulgated by Dahir No. 1-10-08 of Safar 26, 1431 (February 11, 2010), in particular its articles 5 and 8;

Having regard to Law No. 13-83 relating to the repression of fraud on goods, promulgated by Dahir No. 1-83-108 of Moharrem 9, 1405 (October 5, 1984), in particular its article 16;

Having regard to Decree No. 2-10-473 of Chaoual 7, 1432 (September 6, 2011) taken for the application of certain provisions of Law No. 28-07 relating to the safety of food products, in particular its articles 4, 5, 48, 53 and 75;

Having regard to Decree No. 2-12-389 of Joumada II 11, 1434 (April 22, 2013) setting the terms and conditions for the labeling of food products, as amended and supplemented;

After deliberation in a Government Council on Rajeb 27, 1442 (March 11, 2021),

DECREE:

ARTICLE 1 - In accordance with the provisions of Articles 5 and 8 of the aforementioned Law No. 28-07 relating to the safety of food products, this decree sets the conditions capable of ensuring the quality and safety of jams and other similar products marketed. prepared from fruits as defined by the regulations in force.

The following are treated as fruits for the application of this decree: tomatoes, carrots, sweet potatoes, pumpkins, cucumbers and ginger.

ARTICLE 2 - For the purposes of this decree, the following terms shall mean:

- 1) **"Jam"** : the mixture, brought to the appropriate gelled consistency, of fruit(s) whole or in pieces and/or fruit pulp and/or puree of one or more species of fruit, sugar and water;
- 2) **"Extra jam"** : the mixture, brought to the appropriate gelled consistency, of non-concentrated pulp of one or more species of fruit, sugar and water;
- 3) **"Jelly"** : the mixture, gelled, of sugars and juice and/or aqueous extract of one or more species of fruit, for which the quantity of juice and/or aqueous extract used for the manufacture of 1000 g of finished product is equal to or greater than that fixed for the manufacture of jam. These quantities are calculated after deduction of the weight of the water used for the preparation of the aqueous extracts;
- 4) **"Extra jelly"** : the mixture, gelled, of sugars and juice and/or aqueous extract of one

or more species of fruit, for which the quantity of juice and/or aqueous extract used for the manufacture of 1000 g of finished product is equal to or greater than that set for the manufacture of extra jam. These quantities are calculated after deduction of the weight of the water used for the preparation of the aqueous extracts;

- 5) "**Citrus marmalade**" : the mixture, brought to the appropriate gelled consistency, of pulp, puree, juice, aqueous extract and/or citrus peel, sugar and water;
- 6) "**Marmalade**" : the mixture, brought to the appropriate gelled consistency, of whole fruit, in pieces or crushed (s), sugar and water ;
- 7) "**Chestnut cream**" the mixture, brought to the appropriate consistency, of chestnut puree, sugars and water;
- 8) "**Cream of other nuts**": the mixture, brought to the appropriate consistency, of the puree of nuts other than chestnuts, sugar and water;
- 9) "**Prune cream**": the mixture of prune purée and sugar brought by cooking to the appropriate consistency;
- 10) "**Petal confit**": the mixture, brought by cooking to the appropriate consistency, of sugar and flower petals and/or aqueous extract of flower petals such as jasmine, rose and violet;
- 11) "**Candied fruit confit**": the mixture of sugar and candied fruits brought by cooking to the appropriate consistency;
- 12) "**Raisiné de fruits**": the mixture, brought by cooking to the appropriate consistency, of sugar, grapes or grape juice with or without added fruit or fruit juice other than grapes.

ARTICLE 3 - The products defined in article 2 above must have, in addition to the appropriate jellified consistency, a color and a flavor specific to the types of fruit used for the preparation of the mixture. They must be free of inedible matter normally associated with fruit. However, for certain fruits such as berries, dragon fruits, figs and passion fruits, seeds are considered a natural component of the fruit and not a defect, unless the finished product is presented as "seedless".

ARTICLE 4 - The fruit, pulp and/or puree, juice, aqueous extract and fruit peel content used for the manufacture of the finished products must not be less than the contents set out in the table appended to this decree.

In the case of a mixture of fruits, the minimum contents of fruits used, for each category of finished products, are reduced in proportion to the percentages of said fruits.

ARTICLE 5 - The products defined in article 2 above must have a soluble dry matter content of at least 60% determined by refractometry. However, for creamed nuts other than chestnuts, the soluble dry matter content shall be set at a minimum of 75%.

ARTICLE 6 - Without prejudice to the provisions of article 7 below, extra jam and extra jelly of apples, pears, plums, melons, watermelons, grapes, pumpkins, cucumbers and tomatoes can only be prepared from the corresponding fruit.

ARTICLE 7 - The addition of the following ingredients for the manufacture of the products referred to in article 2 above shall be considered as a lawful operation within the meaning of article 16 of the aforementioned law n°13-83:

- 1) liquid pectins, edible oils and fats (used as antifoaming agents), nuts, aromatic plants, spices, vanilla, vanilla extracts and honeys, for all products;
- 2) extra jam, jelly and extra jelly prepared from fruits other than citrus fruits;
- 3) citrus peel, in jam, extra jam, jelly and extra jelly;
- 4) red fruit juice, only in jam and extra jam prepared from strawberries, raspberries, red currants, gooseberries, plums, rhubarb and rose hips;
- 5) red beet juice, only in jam and jelly prepared from strawberries, raspberries, red currants, gooseberries and plums;
- 6) citrus essential oils in citrus marmalade;
- 7) the leaves of "*Pelargonium odoratissimum*" in jam, extra jam, jelly and extra jelly prepared from quince.

ARTICLE 8 - In accordance with the provisions of articles 4 and 5 of the aforementioned Decree No. 2-10-473, establishments and companies for the production, processing, packaging, distribution, transportation, storage or conservation of products referred to in article 2 above must obtain an approval on the sanitary plan.

The operators of these establishments and companies shall ensure the traceability of their products in accordance with the provisions of article 75 of the Decree No 2-10-473.

ARTICLE 9 - Importers of products, referred to in article 2 above, shall ensure that the imported products meet the requirements provided for in this Decree and article 48 of Decree No 2-10-473, referred to above.

ARTICLE 10 - Operators of establishments and companies producing the products, referred to in article 2 above shall ensure that the levels of residues of phytosanitary products and contaminants in said products placed on the market are compliant with the applicable regulations.

ARTICLE 11 - Only the additives, authorized by the regulations in force relating to the categories of products referred to in article 2 above, shall be used for their manufacture.

ARTICLE 12 – The products referred to in article 2 above must be wrapped or packaged in suitable, watertight, hermetically sealed, clean and dry containers, to preserve their quality and ensure their health safety.

These containers shall be made of materials that meet the specifications and requirements as set by article 53 of the aforementioned Decree No. 2-10-473.

ARTICLE 13 - The labeling of products referred to in article 2 above must comply with the provisions of Decree No. 2-12-389.

In addition, the labeling of these products must include the following information :

- 1) the sale name must be followed by an indication of the fruit or fruits used for the manufacture of the products concerned, listed in a descending order of their weight. When three or more fruits are used, the fruits indication may be replaced by the mention: "*several fruits*" or by a similar statement or by the number of fruits used;
- 2) the fruit or puree or pulp content must be mentioned as follows: " *prepared with ... grams of*

fruit or puree or pulp per 100 grams of finished product ", after deduction of the weight of the water used for the preparation of aqueous extracts, if necessary;

- 3) the total sugar content must be mentioned as follows "*total sugar content: ... grams per 100 grams* ", the figure indicated representing the refractometric value of the finished product, determined at 20°C, with a tolerance of + or - 3 refractometric degrees. However, if a nutritional claim relates to sugars, the indication of the sugar content must be made in accordance with the related regulations in force.

The statements referred to in 2) and 3) above must appear in the same visual field as the sale name.

ARTICLE 14 - The table annexed to this decree may be modified and/or supplemented by a joint order of the government authority responsible for agriculture and the government authority responsible for industry.

ARTICLE 15 - The provisions of this decree shall come into force from the date of its publication in the Official Gazette .

As of the above-mentioned date, articles 8 to 11 of the Decree of March 5, 1928, regulating the manufacture and trade of sugars, glucoses, honeys, jams, marmalade jellies shall be repealed.

However, the establishments and enterprises and the importers referred to in articles 8 and 9 above shall have a period of twelve (12) months from the date of entry into force of this Decree to comply therewith.

ARTICLE 16 - The Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests and the Minister of Industry, Trade and the Green and Digital Economy shall be responsible, each in his own sphere, for the implementation of this Decree which shall be published in the Official Gazette.

Done in Rabat, Chaabane 12, 1442 (March 26, 2021)

The Head of Government, SAAD DINE EL OTMANI

FOR COUNTERSIGNATURE:

**The Minister of Agriculture, Maritime Fisheries,
Rural Development and Water and Forests, AZIZ AKHANNOUCH**

**The Minister of Industry, Trade and the Green and Digital Economy,
MLY HFID ELALAMY**

APPENDIX

Decree No. 2-21-01 of 12 Chaabane 1442 (March 26, 2021) relating to the quality and health safety of jams and other similar products marketed.

Table setting the content of fruit, pulp and/or puree, juice, aqueous extract and fruit peel used for the manufacture of jams and other similar products

النسبة الدنيا ب (غ) من الفاكهة و/او اللب و/او الهريس/الزهور (بالنسبة لكل 1000 غرام من المنتج النهائي) Minimum content (in g) of fruit, pulp and/or puree / flower (for 1000g of finished product)	المكونات Ingredients (الفاكهة/اللب أو الهريس أو هما معا/ الزهور) (fruit, pulp and/or puree / flowers)	المنتج النهائي Finished product
250	- red currants	- الكشمش الأحمر
	- Mangoes	- المانجو
	- Rambutans	- الرامبوتان
	- Bissap	- الكركدي
	- Corm	- توت الروان
	- Dog rose	- وردة المسك
	- Sorbs	- السورب
	- Sea buckthorn fruits	- الغاسول الرومي (شوك القصار)
	- Cassis	- عنب الثعلب
	- Rosehips	- الورك البري
200	- Quinces	- السفرجل
	- Soursop	- القشدة الشائكة
	- Cranberry	- التوت البري
	- Cashew apples	- تفاح الكاجو
	- Banana	- الموز
	- Guava	- الغوافة
	- Jackfruit	- الجاك فروت
	- Sapote	- السابوتا
	- Ginger	- الزنجبيل
	- Durian	- الدوريان
150	- Passion fruit, tamarind and other fruits with strong flavor and high acidity	- فاكهة العشق، التمر الهندي والفواكه الأخرى ذات النكهة القوية والحموضة المرتفعة
	- Other fruits	- الفواكه الأخرى
	- Currants	- الكشمش الأحمر
	- Mangoes	- المانجو
	- Rambutans	- الرامبوتان
	- Bissap	- الكركدي
	- Corm	- توت الروان
	- Dog rose	- وردة المسك
	- Sorbs	- السورب
	- Sea buckthorn fruits	- الغاسول الرومي (شوك القصار)
110-150	- Cassis	- عنب الثعلب
	- Rosehips	- الورك البري
	- Quinces	- السفرجل
	- Figs	- التين
	- Oranges	- البرتقال
	- Soursop	- القشدة الشائكة
	- Cranberry	- التوت البري
	- Ginger	- الزنجبيل
	- Banana	- الموز
	- Guava	- الغوافة
100	- Jackfruit	- الجاك فروت
	- Sapote	- السابوتا
	- Lemon	- الليمون
60		
350		
300		
250		

النسبة الدنيا ب (غ) من الفاكهة و/أو اللب و/أو الهريس/الزهور (بالنسبة لكل 1000 غرام من المنتج النهائي) Minimum content (in g) of fruit, pulp and/or puree / flower (for 1000g of finished product)	المكونات Ingredients (الفاكهة/اللب أو الهريس أو هما معا/ الزهور) (fruit, pulp and/or puree / flowers)	المنتج النهائي Finished product
230	- Cashew apples	- تفاح الكاجو
200	- Durian	- الدوريان
80	- Passion fruit , tamarind, and other strong-flavored, high-acid fruits	- فاكهة العشق، التمر الهندي والفاكهة الأخرى ذات النكهة القوية والحموضة المرتفعة
450	- Other fruits	- الفواكه الأخرى
200 غرام منها 75 غراما على الأقل من القشرة 200 g, of which at least 75 g is from the endocarp	- Citrus fruits: pulp, puree, juice, aqueous extract and peel	- الحوامض: اللب، الهريس، العصير، المستخلص المائي والقشرة
110	- Ginger	- الزنجبيل
300	- Other fruits	- الفواكه الأخرى
380	- Chestnut puree (Castanea sativa Mill) and other nuts	- الكستناء و قشدة الفواكه الأخرى ذات القشرة الصلبة
400	- Prunes	- البرقوق
5	- Flower petals and/or aqueous extract of flower petals	- بتلات الزهور و/أو المستخلصات المائية لبتلات الزهور
450	- Candied fruit	- الفواكه المعسلة
250 غراما على الأقل من العنب 450 g , including at least 250 g of grapes or grape juice.	- Grapes or grape juice with or without added fruit or fruit juice other than grapes.	- عصير العنب سواء أضيفت إليه الفواكه أو عصير فواكه أخرى غير