Making Fruit Butter, Jams, Jellies, and other Preserves in a Cottage Food Operation

Washington State Department of Agriculture
Food Safety & Consumer Services Division

Requirements for Specific Standardized Fruit Butters, Jellies, Preserves, and Related Products

- Standardized fruit butters, jellies, preserves and related products are regulated by the Food and Drug Administration (FDA).
- FDA has very specific rules about how these products are to be made in order to create a safe product, including:
  - Type of fruit allowed
  - Amount of sugar used
  - Allowable *optional* ingredients

Requirements for Standardized Fruit Butters, Jellies, Preserves, and Related Products - **Allowable Fruits**

- Fruit Butter:
  - Apple, Apricot, Grape, Peach, Pear, Plum, Prune.
- Fruit Jelly:
  - Apple, Apricot, Blackberry, Black Raspberry, Boysenberry, Cherry, Crabapple, Cranberry, Currant (other than black currant), Damson Plum, Dewberry, Fig, Gooseberry, Grape, Grapefruit, Greengage Plum, Guava, Loganberry, Orange, Peach, Pineapple, Plum, Pomegranate, Prickly Pear, Quince, Raspberry, Red Raspberry, Red Currant, Strawberry, Youngberry.

Requirements for Standardized Fruit Butters, Jellies, Preserves, and Related Products - **Allowable Fruits**

- Fruit Jams & Other Preserves:
  - Group I: Blackberry (other than dewberry), Black raspberry, Blueberry, Boysenberry, Cherry, Crabapple, Dewberry (other than boysenberry, loganberry, and youngberry) Elderberry, Grape, Grapefruit, Huckleberry, Loganberry, Orange, Pineapple, Raspberry, Red Raspberry, Rhubarb, Strawberry, Tangerine, Tomato, Youngberry
  - Group II: Apricot, Cranberry, Damson Plum, Fig, Gooseberry, Greengage Plum, Guava, Nectarine, Peach, Pear, Plum (other than Greengage Plum and Damson Plum), Quince, Red Currant, Currant (other than black currant)

Requirements for Standardized Fruit Butters, Jellies, Preserves, and Related Products - **Sugar Content**

- Fruit Butter: : "…shall contain not less than 5 parts by weight of the fruit ingredient… to each 2 parts by weight of the (sugar) ingredient**." This roughly equals 0.4 lbs of sugar to 1 lb of fruit.**
- Fruit Jelly: "…shall contain not less than 45 parts by weight of the fruit juice ingredient… to each 55 parts by weight of the (sugar) ingredient**." This roughly equals 1.2 lbs of sugar to 1 lb of fruit.**
- Fruit Jams and other Preserves: "Group 1 fruits must have 47 parts by weight of the fruit ingredients to each 55 parts by weight of the (sugar) ingredient; and in all other cases, 45 parts by weight of the fruit ingredients to each 55 parts by weight of the (sugar) ingredient." **This roughly equals to 1.17 lbs of sugar to 1 lb of fruit for Group 1 fruits and 1.2 lbs of sugar to 1 lb of fruit for all other cases.**

Requirements for Standardized Fruit Butters, Jellies, Preserves, and Related Products - **Allowable <u>Optional</u> Ingredients**

- Spices
  - Only the dried, ground form of spices are allowed (no fresh sliced peppers)
- Acidifying Agents
  - Lemon juice
- Pectin
- Buffering Agents
- Preservatives
- Antifoaming Agents
  - Except those derived from animal fats, ie: butter.

Sample Recipe & Label

Recipes & Labels

Fern's Very Berry Marionberry Jelly

Measurement of Ingredient (List your ingredients in the same measurement, ounces or volume)	Name of Ingredient
2 ½ Quart	Marionberry blackberries
4 cups	Sugar
1 bottle	Liquid pectin

No!

Directions

Wash berries and crush thoroughly. Heat. Place in jelly cloth or bag, press out juice and measure.
Pour 4 cups juice into large saucepan and add sugar. Mix well and bring to a rolling boil, stirring constantly. Add liquid pectin and boil hard for one minute, stirring constantly.
Remove from heat and skim with a metal spoon. Pour quickly in hot sterilized jars and seal regular canning lids.

All ingredients need to be listed in the same measurement.

Title 21, CFR 150 states the mixture referred to in paragraph (a) shall contain not less than 45 parts by weight of the fruit juice ingredients as measured in accordance with paragraph (d) (2) of this section to each 55 parts by weight of saccharine....

Place Label Here

Fern's Very Berry Marionberry Jelly

Ingredients: Sugar, Marionberry blackberries, pectin

MADE IN A HOME KITCHEN THAT HAS NOT BEEN SUBJECT TO STANDARD INSPECTION CRITERIA

Fern's Tasty Creations
1111 Johnson Street
Smithville, WA 90000

Net weight or volume of product is missing.

No sub ingredients listed

Recipes & Labels

Fern's Very Berry Marionberry Jelly

Measurement of Ingredient (List your ingredients in the same measurement, ounces or volume)	Name of Ingredient
2 lbs	Marionberry blackberries
2.5 lbs	Sugar
6 ounces	Liquid pectin

Yes!

Directions

Wash berries and crush thoroughly. Heat. Place in jelly cloth or bag, press out juice and measure.
Pour the juice from the berries into large saucepan and add sugar. Mix well and bring to a rolling boil, stirring constantly. Add liquid pectin and boil hard for one minute, stirring constantly.
Remove from heat and skim with a metal spoon. Pour quickly in hot sterilized jars and seal regular canning lids.

Place Label Here

Fern's Very Berry Marionberry Jelly

Ingredients: Sugar, Marionberry blackberries, Pectin (water, fruit pectin, lactic acid and citric acid, potassium citrate, sodium benzoate)

MADE IN A HOME KITCHEN THAT HAS NOT BEEN SUBJECT TO STANDARD INSPECTION CRITERIA

Net Weight: 2.0 oz

Fern's Tasty Creations
1111 Johnson Street
Smithville, WA 90000

For More Information

- Please contact the department:
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http://agr.wa.gov/FoodAnimal/CottageFoodOperation/

Food Safety & Consumer Services Division

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