

PRESERVES (QUALITY, CLASSIFICATION AND LABELLING REQUIREMENTS)

SCOPE

Preserves

LATVIAN REGULATIONS

Cabinet Regulation No. 624, adopted November 3, 2015 "[Quality, classification and additional labelling requirements for fruit jams, preserves, jelly, marmalade and sweetened chestnut purée](#)"

PRIOR AUTHORIZATION

Not required

CONTACTS

AUTHORITY RESPONSIBLE FOR REGULATIONS

Ministry of Agriculture

Web: www.zm.gov.lv

Phone: +371 67027010

MARKET SURVEILLANCE AUTHORITY

Food and Veterinary Service

Web: www.pvd.gov.lv

Phone: +371 67095230

Email: pvd@pvd.gov.lv

MAIN REQUIREMENTS FOR ECONOMIC OPERATORS

The regulations prescribe the requirements for the production process of the jam (heating, consistency, dry matter content, amount of sugar and sweeteners in the content). Additional requirements for labelling - name formation have been established. Indicate the amount of fruit and sugar per 100 g. The indication shall be in the same field of vision as the name of the product and shall be clearly visible. The list of ingredients shall indicate the amount of sulfur dioxide if it exceeds 10 milligrams per kilogram of product.