

## Attachment 1- Recipes

# Recipes, Processing, Packaging, Labeling and Cleaning

### Submit:

Recipe List- Submit a list of all products you are applying to be registered (see the "Recipe List" attachment). These products, if approved, will be listed on your registration.

After listing all of your recipes in numerical order, then write out the recipe and attach your label on the "Recipes & Labels" attachment.

**Jams, Jellies and Fruit Butters** will be approved if they are made from the following fruits, and contain at least 67% sugar by weight. Other formulations will need to be assessed to make sure they meet the safety requirements specified in 21CFR150. They cannot contain large chunks of fruit.

- **Fruit Butters** made with apple, apricot, grape, pear, plum, prune, quince, and combinations of these fruits.
- **Fruit jellies** made with apple, apricot, blackberry, black raspberry, boysenberry, cherry, crabapple, cranberry, dewberry, fig, gooseberry, grape, grapefruit, guava, loganberry, orange, peach, pineapple, plum, pomegranate, prickly pear, quince, raspberry, currant, strawberry and youngberry and combinations of these fruits.
- **Fruit preserves and jams** made with the same fruits as fruit jellies, as well as blueberry, elderberry, huckleberry, rhubarb, tangerine, nectarine, cranberry and tomato and combinations of these fruits.

### Dried Fruit:

The following fruits can be dried, packaged and sold as well as other fruits that have a pH of 4.6 or lower:

Apples, apricots, grapefruit, lemons, limes, mangos, nectarines, oranges, peaches, plums, pomegranates, tangerines, blackberries, blueberries, cherries, cranberries, currants, gooseberries, grapes, raspberries, strawberries and huckleberries.

Processing and packaging is restricted to the conditions on the right.

### Attachment 1- Recipes

Clearly explain the ingredients of your recipes and the measurements.

- ❖ Each variation of a recipe needs to be submitted. For example, "Chocolate Chip Cookies" and "Chocolate Chip Cookies with Walnuts".
- ❖ Make sure each ingredient used is mentioned in the instructions.
- ❖ If you are greasing a pan this also needs to be listed in your ingredients.

Products not allowed:

- Certain types of frosting
- Jams, jellies and butters made from fruits not allowed under the CFR
- Products with meat or cheese
- Meringue or custard pies, cheesecakes

### Dried fruit:

1. Must have a minimum internal food temperature of 160°F within 60 minutes of cutting fruit.
2. Must have a minimum internal temperature of 135°F during the entire drying process.
3. Cannot be packaged in vacuum, reduced oxygen or modified oxygen packaging.

