

Marion County Health Department
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Jams and Jelly Requirements

In general jams and jellies are considered to be a low risk food product because they have both low pH and low water activity which inhibits the growth of microorganisms. RSMo 261.241 allows the manufacturers of jams and jellies that produce less than \$30,000 per year to process the products in their home kitchens. The product must be sold by the manufacturer directly to the end consumer and must have a proper label with the name and address of the person manufacturing the food; common name of the food; name of all ingredients in the food; and a statement that **“This product has not been inspected by the Department of Health and Senior Services”**. Additionally at the point of exchange, there must be a placard that states **“This product has not been inspected by the Department of Health and Senior Services”**.

Sugar free jams and jellies or “no sugar added” are an exemption. These products shall be labeled “no sugar added”, not “sugar free” because the fruit has natural sugars present. Typically, jams and jellies have enough sugar content to bind the available water that supports bacterial growth. When fruit with a pH above 4.0 and artificial sweeteners are used Clostridium botulinum growth is a potential hazard. Products that contain artificial sweeteners need to be sent to a laboratory and have the pH tested. Since there may not be enough sugar in these products to bind the water available for bacterial growth, pH is the only barrier against microbial growth.

- Jam or jelly with a final pH below 4.0 can be made in home kitchens under the statutory exemption. **The same recipe/formulation used for the test the sample shall be used to produce all future batches. Even a slight change in the recipe or formulation will require the product to be retested.**
- “No sugar added” jelly that has a pH between 4.0 and 4.6 shall be made in an inspected facility. The pH shall be tested on every batch with an accurate pH meter and a log kept of the results.
- **“No sugar added” jelly with a pH above 4.6 shall not be allowed.**
- Jellies made with juices (with a pH above 4.6) shall be tested.
 - Jellies with a pH of 4.0 or below will be allowed
 - Jellies with a pH above 4.0, will need a water activity of the product tested in an accredited laboratory. If the water activity is below .80 the product will be allowed.
 - If the water activity is between .80 and .85 it must be made in an inspected facility and the water activity monitored.
 - **The same recipe/formulation used for the test the sample shall be used to produce all future batches. Even a slight change in the recipe or formulation will require the product to be retested.**