§ 145.185 Canned plums.

(a) Identity—(1) Ingredients. Canned plums is the food prepared from clean, sound, and mature fruit of plum varieties conforming to the characteristics of Prunus domestica L., greengage varieties conforming to the characteristics of Prunus italica L., mirabelle or damson varieties conforming to the characteristics of Prunus insititia L., or cherry varieties conforming to the characteristics of Prunus cerasifera Ehrh. The food consists of one of the optional styles of the plum ingredient, specified in paragraph (a)(2) of this section, and one of the optional packing media specified in paragraph (a)(3) of this section. Such food may also contain one, or any combination of two or more of the following safe and suitable optional ingredients:
   (i) Natural and artificial flavors.
   (ii) Spice.
   (iii) Vinegar, lemon juice, or organic acids.
   (iv) Artificial coloring.

Such food is sealed in a container and before or after sealing is so processed by heat so as to prevent spoilage.

(2) Optional styles of the plum ingredient. The optional plum ingredients specified in paragraph (a)(1) of this section are peeled or unpeeled:
   (i) Whole.
   (ii) Halves.

Peeled or unpeeled whole plums are pitted or, alternatively, unpitted. Peeled or unpeeled plum halves are pitted.

(3) Packing media. (i) The optional packing media referred to in paragraph (a)(1) of this section, as defined in §145.3 are:
   (a) Water.
   (b) Fruit juice(s) and water.
   (c) Fruit juice(s).

Such packing media may be used as such or any one or any combination of two or more safe and suitable nutritive carbohydrate sweetener(s) may be added. Sweeteners defined in §145.3 shall be as defined therein, except that a nutritive carbohydrate sweetener for which a standard of identity has been established in part 168 of this chapter shall comply with such standard in lieu of any definition that may appear in §145.3.