

JAM, JELLY AND MARMALADE

Technology:

Manufacture of fruit based jams, jellies and marmalades.

Application and Use:

Bread spread for sandwiching and also taken along with chapati and dosa.



Salient Features of Technology:

Jam is prepared by boiling fruit pulp with sugar to a moderate consistency. Commercially prepared product has 45 parts of fruit pulp for every 55 parts of sugar and contains about 68% soluble solids. Jelly is prepared by boiling clear fruit extract with sugar and additives to a stage at which a clear gel forms. Marmalade is a fruit jelly wherein the fruit slices or peels are suspended. It is generally prepared from oranges and lemons.

Equipment and Machinery: Fruit mill, pulper, stainless steel kettles, bottle washing machine, bottle drier, plastic bottle jar sealing machine, steam boiler and washing tank.

Raw Materials: Fruits, sugar and pectin.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 250 kg/day
