





JAM PRODUCT

Jam Products Recipe

Indian Recipes: Jam Recipe

Mixed Fruit Jam is a delectable recipe. Learn how to make/prepare Mixed Fruit Jam

by following this easy recipe.

Difficulty: Easy Rating: 9.1

Recipe Type: Veg.

Ingredients:

1 large cup fruit pulp1 large cup sugar

1/4 tsp citric acid

1/4 tsp or less essence

few drops colours

- 1. mixed fruit pulp-1 litre or 1 kg
- 2. sugar-1 kg
- 3. citric acid-1 tsp
- 4. rasberry red colour-1 pinch
- 5. sodium benzoate(preservative)-1 pinch
- 6. mixed fruit essence-1/2 tsp

The jam is ready when

- * The jam bubble begin to burst and contents tend to fly all over.
- * when taken on a saucer, the water does not separate
- * taken on a spoon and swayed, it forms wrinkles

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Note: - Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order











Method: Add sugar to fruit pulp and cook on high flame. When sugar dissolves completely, add citric acid Stir and cook till thick. Add colour and essence while hot.

General Tips:- Preservative proportion 1kg sugar =1/2 tsp citric acid

per 1kg of sugar = 1kg 600 gm of jam

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Bottling: Pour the hot jam in clean, dry, wide-mouthed jars or bottles. Cool well. Pour carefully so that air bubbles are not trapped in the jam. Pour a thin layer of molten wax on it. Close tight and store.

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Mango Fruit Jam: Our range of mango jams has the flavor of the fresh, Natural mangoes obitained from reliable vendors. This is populer amongst children due to its sumptuous and sweet-tart taste

Apple Fruit Jam: Apple Jam is a delicious recipe. Learn how to make/prepare Apple Jam by following this easy recipe.

Pineapple fruit Jam: Pineapple Jam is a lip-smacking recipe. Learn how to make/prepare Pine apple Jam by following this easy recipe.

Banana fruit Jam: A recipe for Banana Jam. Follow the simple recipe instructions for Banana Jam shared by other home cooking experts.





Contact information for Taj Group companies in India.

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