

## **FAQ'S**

### **1. What is the difference between Jam, Jelly and marmalade?**

The difference between preserves and jam are negligible and the term is often used interchangeably. The term marmalade is applied to citrus preserves with the peel in it.

### **2. What are the quality control measures adopted during preparation?**

Fruit preparation such as washing, peeling and cutting, ingredients and packaging materials etc. are important parameters to get the good quality product.

### **3. Why do I need all this sugar?**

Many people seem to view sugar as something evil and want to avoid it as an unnecessary source of calories, or a threat to their health. However, don't be too quick to condemn it . The thing to keep in mind is that sugar is essential for successful jam-making. Cutting down on the sugar in a jam recipe is just asking for failure. With the sugar binding much of the water in the fruit, the pectin can then form a gel with the proper strength to create the desired texture in the jam. If too much water is present, the pectin cannot form a strong enough gel which results in a runny texture. This is why the sugar is so important,

### **4. Weather artificial sweeteners can be used in place of cane sugar?**

To make a low – sugar or no –sugar product, choose a pectin or a research tested recipe. Sugar substitutes also called as artificial sweeteners cannot replace sugar in regular recipe because sugar is needed to form a gel.

### **5. What is the raw material used for pectin production?**

Pectin is produced from plant material. Most frequently, culled or rejected apples, apple pomace or the pulp (together with peel and core wastes) remaining after apple juice extraction are used. Lemon rejects are also a good source.

### **6.What are the causative factors for failure to gel?**

Improper balance of pectin, acid, sugar and mineral salts may lead to failure.

### **7. What are the precautions taken for storing jam?**

The surface of the jam is susceptible to mould growth. Yeast cannot grow or thrive. There is a risk of mould development and fermentation with alteration in taste. Permitted preservatives may be used.

### **8. What is the role of acid during preserve preparations?**

Acids are added to fruit juice to bring the pH within the range 3.0-3.3 which is necessary for jam making (pH is a measure of acidity - lower pH means greater acidity). As the acidity varies in different types of fruit and also in different samples of the same fruit, it may be necessary to check for the correct acidity if different fruits are used. Acid can be supplemented by use of citric acid, tartaric acid or malic acid. The pH influences inversion of sugar and setting of jam. For pectin jam, pH of 3.3 gives a good set. For apple and plum the pH range of 3.2- 3.5 is desirable.

### **9. What are the specific requirement for marmalade preparation?**

Marmalade are prepared with following specifications

- a) TSS – Minimum 65%
- b) Fruit content except peel- Minimum 45%
- c) Peel in suspension- Minimum 5 %

### **10. What are the packaging requirements for jam?**

Ideally glass jars should be used with new metal lids. Metal cans are also suitable but very expensive. Cheaper alternatives include plastic (PVC) bottles or plastic (polythene) sachets. However, these cannot be filled with hot jam as they will soften or melt. Technical advice should be sought if these packs are being considered. It is possible to use paper, polythene, or cloth tied with an elastic band or cotton, to cover jam jars

