

GLOSSARY

1. **Jams:** Made from crushed or chopped fruit. Can be cooked or no cook
2. **Jelly:** Made from fruit juices. They should be set sufficiently thick to hold their shape when turned out.
3. **Marmalades:** Jams made from citrus fruit s or combination of citrus and other fruits with citrus peel in it.
4. **Pectin:** Long chain of polygalacturonic acid link together with hydroxyl group partly replaced by methyl group. It helps in gelling the product.
5. **Citric acid:**A weak organic tribasic acid widely used as a nature's acidulants. It is found in the tissues of almost all the plants and animals as well as yeasts and moulds.
6. **Highmethoxylpectin:** HMP forms gel in high solid jams (above 55% solids) and in pH range of 2.0-3.5
7. **Lowmethoxylpectin :**LMP do not need sugar to form gel, instead they use calcium salts. LM pectins form a gel with wide range of solids (10-80%) within a broad pH range of 2.5-6.5.
8. **Bromelain:** is a proteolytic enzyme which breaks down protein. Mostly present in pineapple.
9. **pH:**pH is a measure of how acidic/basic water is. The range goes from 0 - 14, with 7 being neutral. pH of less than 7 indicate acidity, whereas a pH of greater than 7 indicates a base. pH is really a measure of the relative water amount of free hydrogen and hydroxyl ions in the water
10. **Refractometer:**Hand held device which is used to measure the sugar concentration in a given solution or product.