

OBJECTIVE

The fruits are perishable in nature and so are the juices expressed out of them. Preparation of sugar preserves like Jams, Jellies, Marmalades, Conserves, etc. are one means to extend the shelf life of fruits, at the same time enable the consumers to enjoy the body and texture of a gel – a mouthfeel that is relished by all. The high osmotic pressure of sugar creates conditions that are unfavourable for the growth and reproduction of most species of bacteria, yeasts and molds, thereby imparting longer shelf life for these products.