

SUMMARY

Jams, jellies, marmalades preserves are the traditional products very popular with the masses. Ripe fruits like mango, pineapple, apple, and pears and similar other fruits can be deliciously preserved over a long period of time. Fruit jams, jellies, marmalades and other products preserved by sugar and there are number of recipes available throughout the continent. Not all fruits have properties needed for making satisfactory products. By adding pectin, you need not depend on the fruits gelling quality for successful result. The best quality preserves are made when the mixture is brought to boil as quickly as possible until the desired solid content is reached, then filled, sealed and cooled as quickly as possible.