

Event: Preparation of chemical additives free mixed fruit Jam

Date: 20-03-2024

Venue: Horticulture Laboratory (S307)

Number of students participated: 20

Objective of the event:

- Preparation of healthy fruit jam without chemical additives
- Reducing the wastage and enhancing the marketing value of fruits

Description

- **Selection of fruits:** - Fully ripe fruit having good colour and flavor are selected. If the fruit are firm tough and unripe allow it to stand for a day or two develop characteristics flavor and sweetness.
- **Preparation of fruits:** The selected fruit are washed thoroughly in fresh water leaves stalk and other undesirable portion is removed peel the fruit and removes any stone and cores.
- The fruit are cut into small pieces. If the fruit is tough and hard, boil it with small quantity of water to soften it.
- **Addition of sugar and Acid:** The proportion of sugar to fruit depend upon variety of fruit and its ripeness. Generally for sour fruit add equal quantity of sugar by wt of the pulp, while to sweet fruit add only $\frac{3}{4}$ sugar to the weight at the pulp. (According to type of fruit add citric acid @ 1.5 to 3 g 1Kg of fruit (acidity of Jam should be in between 0.5 – 0.6%)
- **Mixing :** Mix the ingredient thoroughly and allow the mixture to stand for $\frac{1}{2}$ to 1 hr so that sugar dissolved in the juice released from the fruit.
- **Boiling :** Boiling it desirable in order to cause intimated mixing of the fruit pulp and the sugar and to partially concentrate the product be evaporation of excess moisture. **Temp test :** Boil the mass till it reaches the require temperature at the particular altitude. Once this temp is reaches boiling can be stopped.
- **Sheet test :** When mass has been boiling for sometimes and has because sufficiently thick in consistency dip a spoon into it and let the product run off the side of the spoon. Cool the mixture slowly with occasionally stirring and crushing till the temperature reaches 105.50c at sea level or till the cooking mass approaches the desire consistency for every 150 m size in the attitude a decrease of 0.60c should be allowed in the cooking temperature of 1050c.
- **End point :** If on cooling the product fall in the form of a sheet instead of flowing readily in a single stream, It means that the end point has been reached.
- **Filling and sealing :** Fill the hot Jam into clean dry jar or can, placed on an insulating material like a wooden board or a thick pad of cloth (for preventing the brakeage in the case of glass jar) close the filled container without only delay.
- **Cooling :** Invert the container for about 5 min to sterilized the lid and allow it to cool.

Outcome of the event: The product was successfully prepared and stored for weeks without using of any chemical additives.

Photos of the event



Club members involved in the preparation of jam



Final product along with the equipment's used for the preparation

List of students participated

Sl No	Name	ID number
1.	2300620036	VARSHITH REDDY N R
2.	2300620041	Nattala Manoj
3.	2300620044	PRATAPA ALEKHYA
4.	2300620045	RAGHUPATI HEMASRI
5.	2300620060	YERRA SREE LEKHYA
6.	2200620027	KASIVAJJALA YAMINI SUMA GAYATHRI
7.	2200620102	BOGGURI GIRI BABU
8.	2200620045	PARUCHURI DEVI SREE
9.	2200620010	CHALAMCHARLA GIRIDHAR
10.	2200620139	NALLA NIKITHA SRI BHUVANI
11.	2200620021	GALI SAGARIKA
12.	2200620008	BATTULA LAKSHMI SAISRI
13.	2200620034	MUDRAGEDA VENKATA SRI MANI KARTHIKEYA
14.	2200620129	MANNEPALLI MERCY
15.	2200620030	MUTLURI MERSI ANGEL RANI
16.	2100620071	DAMARLA TANMAI
17.	2100620072	ARIGAPUDI DEEPAK SAI
18.	2100620074	KEERTHI KOWSALYA TUNGALA
19.	2100620075	TIPPI REDDY VISHNU PRIYA
20.	2100620076	NERELLA THRINATH DHANA RAHUL

Club In charge

HOD