

POMEGRANATE JAM

INTRODUCTION



Jam is a product made by boiling fruit pulp with sufficient amount of sugar to a reasonably thick consistency, firm enough to hold the fruit tissues in position.

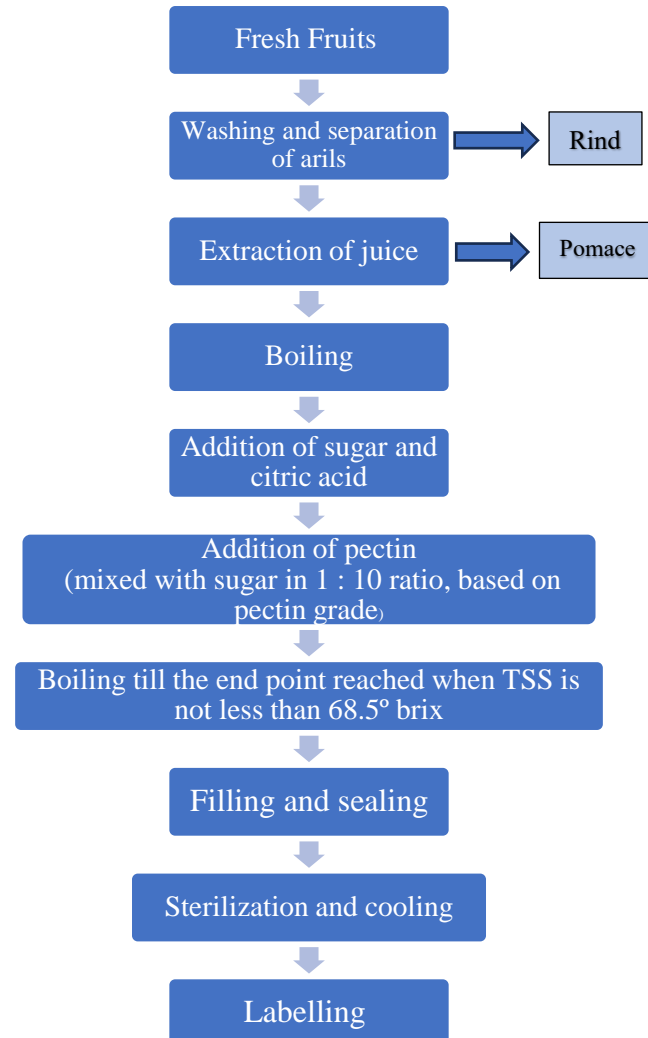
RAW MATERIALS

- Fruit Pulp
- Sugar
- Citric Acid
- Pectin

FSSAI STANDARDS

Fruit pulp	45%
TSS	Not less than 68.5° brix
Acidity	0.8 to 1.2%

PROCESS FLOWCHART



STORAGE AND PACKAGING



Jam Bags



Transparent glass material



Jam Jars



PET/Plastic bottles

EQUIPMENTS AND MACHINERY



Fruit Pulper



Jacketed Steam Kettle



Vacuum pan



Cooling tank

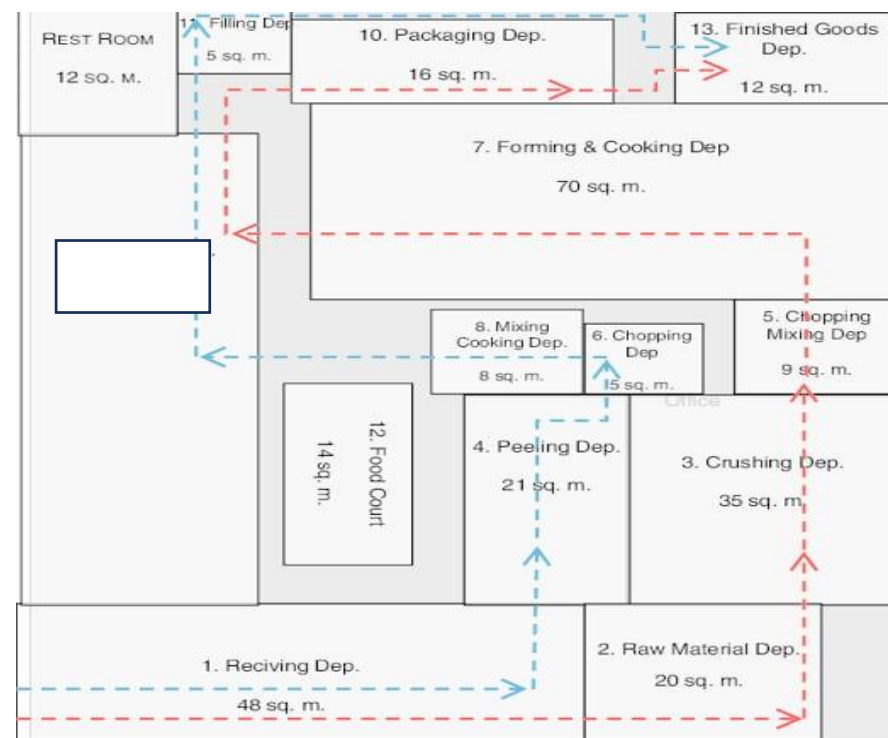


Pouch filling machine



Piston Filler unit

PLANT LAYOUT



IMPORTANT LINKS

Video Link: For more information

<https://youtu.be/MHC5mO0FWOs?si=5BnKow2AeTB747BX>

Document Link:

<https://www.sciencedirect.com/science/article/pii/S0308814617311536>