

POMEGRANATE JELLY

INTRODUCTION



As per FSSAI, fruit jelly means the product prepared by boiling the fruit juice or fruits of sound quality with or without water expressing and straining the juice, adding nutritive sweeteners and concentrating to such consistency that gelatinization takes place on cooling.

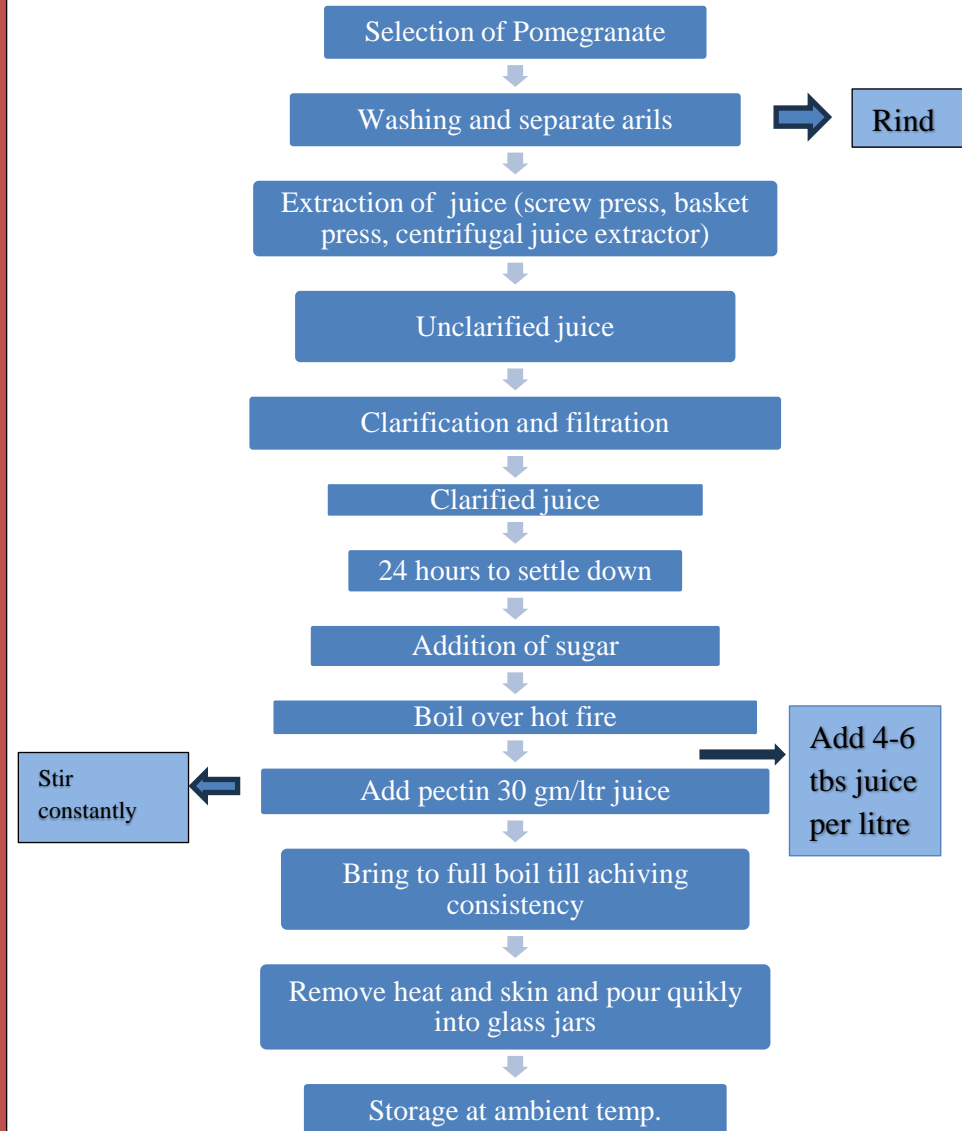
RAW MATERIALS

- Pectin
- Citric Acid
- Sugar
- Fruit pulp

FSSAI STANDARDS

Fruit pulp	45%
TSS	Not less than 67degree brix ~ 70.7degree brix
Pectin	Not less than 1%

PROCESS FLOWCHART



STORAGE AND PACKAGING



PET plastic jars



Secondary packaging of jelly



Metal containers



Glass Jars

EQUIPMENTS AND MACHINERY



Rind separator machine



Juice extraction machine



Deseeding Machine



Double jacketed steam machine

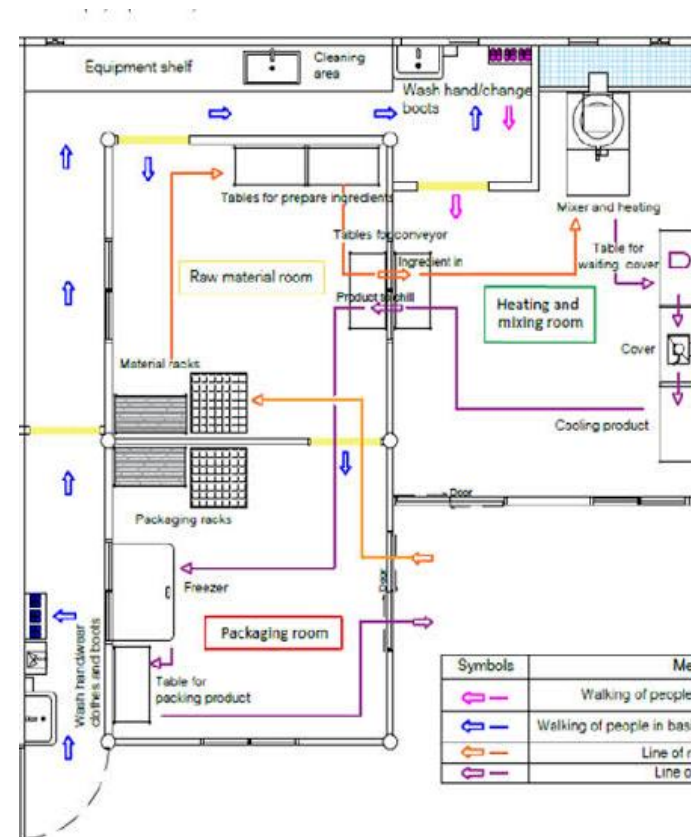


Jelly Making Machine



Blending tank

PLANT LAYOUT



IMPORTANT LINKS

Video link: For detail information

<https://youtu.be/RIs-zqAXsBU?si=itrPjFUSA8RJtUo3>

for procedure

https://youtu.be/TIqhlr2r_pg?si=AmLnkW5VrhJXK_Pu

for pomegranate juice machine