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How to make



The Process

Jackfruit vinegar is made from Jackfruit rags. While its process is the same as wine making, the end step which involves sealing the container is different. To make jackfruit vinegar, the container is left with a hole enough for air to pass through to allow aerobic fermentation.



1 Wash and rinse jackfruit rags with chlorinated water (1-3 drops of chlorine per 1L water.)



4 Extract liquid and stir.



2 Peel and chop jackfruit rags.



5 Test TSS (optimum 30° Brix) and adjust pH to 4.5.



7 Cool mixture to 35°-40°C.



9 Transfer mixture to a sterile and clear container.



10 Cover container but allow air to pass through to process aerobic fermentation.



6 Pasteurize at 82° C for 3 minutes.



8 Activate yeast at 40° C and add activated yeast at 0.35g/600ml.



11 Add spices as desired. Bottle finished product.

3 Homogenize by proportion of 1:1 (1 part water: 1part fruit). Cook for two minutes after boiling.