



National Agricultural Research Institute

Making Pineapple Jam



NARI TOKTOK
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How to Make Pineapple Jam

Equipment

Grater or blender
Stainless steel knife
Aluminium pot
Glass jam jars
Wooden spoon

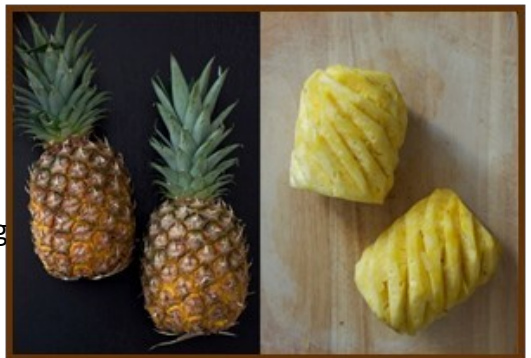
Ingredients

Fresh pineapple (1.5kg)
Sugar (1 kg)
Pectin (50g)
Lemon juice (15ml/1 tablespoon)

Method

1. Choose ripe and not spoilt pineapple.

2. Clean, remove the eyes and chop into good sizes for grating or blending.



3. Grate with a grater, or blend in a blender.



4. Add to the pot and weigh, while sterilizing glass jam jars by heating.



5. Weigh the ingredients according to the weight of the pulp.

Dry mix the sugar and the Pectin.



6. Heat the pulp to boiling and until thickened.



7. Add the dry mix to the pot and allow to dissolve while stirring continuously.



8. Concentrate at Jam point (103-105 C), then add the lemon juice.



9. Turn the hot jars upside down^o to cool a little.



10. Pour the hot jam into still warm jars and seal.



11. Place jars in cool water for the jam to set.



PECTIN PROCESSING

(by Anton Mais, 14/09/2016)

Pectin is a starch found in fruits usually abundantly in apples and citrus fruits. It is a gelling agent, usually added to jam, preserves or Jelly.

For commercial processing of jam or marmalade it is advisable to use processed pectin supplied in packets. Since pectin is not common in shops in PNG, this illustration is made to demonstrate simple methods of processing pectin from lemon peels.

Principle:

Starch is soluble in water; therefore pectin is extracted by boiling the peel in water. Chopping up peel into fine pieces is to facilitate extraction.

Processing Method:

Household use

Chop citrus peel into fine pieces

Boil with 3 x its volume with water

Maintain water level during boiling until water is thick and cloudy

Filter/strain and collect the filtrate (liquid portion) for immediate use.

Commercial use

Add 70% alcohol (causing pectin to precipitate)

Filter again and collect (solid portions) this time

Wash with solvent mixture (1:1 chloroform: methanol)

Dry and pack for storage

Copies of this leaflet can be obtained from:

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