



A Work shop on Preparation of Apple Jam

Topic :	A Work shop on Preparation of Apple Jam
Date of event :	September 5,2011
Aim of the Event	This session was taken up by Mrs. Sangeeta Jain(Food Expert) – MSME. It was organized to explain the process of preparation of Apple Jam.
Description of the event	<p>the session consisted of a discussion on the process of making Apple Jam. Mrs. Sangeeta Jain shared the following concepts with the students:</p> <ul style="list-style-type: none">- Only fresh red apples and not green apples to be used- After washing the apples, peel and cut them into small pieces.- Citric acid is added to preserve Jam.- The Ingredients are: 1 kg Apple, 1 kg sugar, 500 ml water, 1 gm citric acid.- The process is as follows:<ol style="list-style-type: none">1. Put the Apples in steel utensil.2. Add ½ kg of sugar3. Add 1 cup of water into it and bring it to a boil4. After boiling for 5-8 minutes , grind the mixture5. Add another ½ kg of sugar and some water into it.6. Add citric acid and then again boil the mixture.

- Then there is a testing procedure of the Jam that is as follows:
 1. Water Test: Put one drop of jam in normal water. If it settles down then it is ready.
 2. Plate Test : It the Jam freezes on the plate then it is ready
- Now, add Red Colour and Apple essence equivalent to citric acid previously added.
- Finally comes the Sealing Process:
 1. Put the jam in Bottle.
 2. Put half of the Jam bottle in boiling water for 10 minutes.
 3. Lid should be loosely closed
- Now, The Jam is prepared and this should be consumed within 6-7 months.

This session was followed by a question answer session wherein the students were allowed to resolve their queries and doubts. The session was to the students especially for those who want to establish their own small scale enterprise in this area.