



Mixed Fruit Jam



Taj agro International has carved a niche as one of the leading manufacturers of Canned Food Products. In the global market and consumers, Taj agro International has made an ineradicable impression with its finest food products. Our food products beat other brands in the market in terms of quality, taste and health values! We at Taj agro International are able to serve such wonderful food products just because of the use of most advanced techniques of preparing and processing. Our foods products are prepared using best ingredients so that they are tastier and gratifying.

Taj agro International was established in the year 2005 in Mumbai, Maharashtra State, with the support of experienced local farmers. With vast experience of our CEO, ----- in the domain of planting, grafting, farming and other activities, we are able to produce highly nutritious Mango Products. His industrious efforts ahs assisted us to stand among the overriding Mango Fruit JamManufacturers and suppliers in India.

Quality

Quality is the forte of the organization and it is maintained at every level of production. Right from the selection of the seeds to the packing of the final products, stringent quality tests are conducted. Our talented quality control executives keep a strict vigil on every single step of the production to assure the quality of the canned food products.

A Spiced Jam...

Call it Mixed Fruit Jam, or call it a "get rid of summer posts" frenzy. I am trying to make the best use of whatever time I have at hand; both with the fruit & the posts. After a few weeks the King of the Fruits will be gone for the year or will be perched up on the shelf with the royal unrealistic price sticker on it. The best way is to preserve it!

I had the jam in mind when I first saw it in Kichu Khon. At that time I was paying more attention indulging in the few fresh fruits we get here & the project was shelved. Recently another Mxied Fruit Jam Jam made its delicious appearance in RedChillies, too much temptation to resist this time.

I made a slightly spiced version, a lot like a chutney... the kind which is versatile enough to be used for breakfast or with any other meal with grilled foods.

Note :- Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order

Mixed Fruit Jam

Ingredients:

1. papaya-1/4 kg
 2. apple-1/4 kg
 3. fully riped banana-1/4 kg
 4. pineapple-1/4 kg
 5. grapes(black) pulp-1/4 kg
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1. mixed fruit pulp-1 litre or 1 kg
 2. sugar-1 kg
 3. citric acid-1 tsp
 4. raspberry red colour-1 pinch
 5. sodium benzoate(preservative)-1 pinch
 6. mixed fruit essence-1/2 tsp

Note:

(can make use of sapota,Mxied Fruit Jam,guava,peach etc not to use juicy fruits.)

Preparation

Peel the mangoes, discard the stone & just use the chopped/crushed pulp. Combine all ingredients together.

Method

- 1.select good and ripe fruits,and wash them well peel off the skin,cut into pieces or grate them ,remove seeds ,stones etc.
- 2.mix the fruit pulp and sugar and cook till its 75%(till the end point is reached),then add citric acid (if the fruit is sweet ,add a little more citric acid or fruit is sour add a little less citric acid)
- 3.add raspberry red colour also,mix well.
- 4.boil again till you get the jam consistency,finally add essence,preservative.

Note to find out the end point

1. in the begining jam will boil in the centre of the vessel ,finally you will find the bubbles at the sides of the vessel,
2. take some jam in a plate ,allow to cool.it it sets alright,the jam is ready
3. if you just dip a wooden laddle in a jam,raise it high,and allow it to drop.if it forms a "V" shape(sheet) the jam can be taken as ready.



General Tips:-

Preservative proportion 1kg sugar = 1/2 tsp citric acid
per 1kg of sugar = 1kg 600 gm of jam

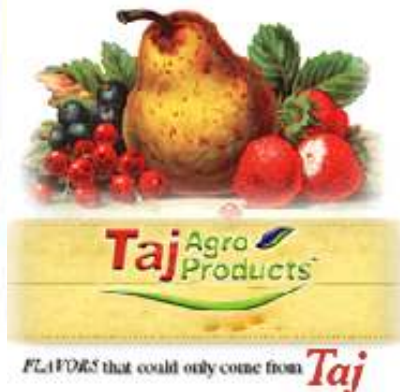
Available Packing :

240ml./cup; 250ml./plastic bottle
285ml./plastic bottle; 1 liter/plastic bottle
2 liters/plastic bottle; 1-gallon/plastic bottle

Case Packing :

240ml. x 90 cups/case
250ml. x 48 plastic bottles/case
285ml. 48 plastic bottles/case
2 liters x 6 plastic bottles/case
1-gallon x 4 plastic bottles/case

It is like eating the real Mango. Made from fresh mangoes of Uttarakhand it is so tasty that you would like to use with various recipes.



Contact Us

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