



Pineapple fruit jam

Taj Food Products has carved a niche as one of the leading manufacturers of Canned Food Products. In the global market and consumers, Taj Food Products 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 Food Products 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 Food Products 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.

Category: Pineapple jam
Season: Every Day
Dish Type: Vegetable
Cuisine: Indian



A Spiced Jam...

Call it Pineapple Mania, 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 Apple 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.

Ingredients:

- 4 Cups pineapple pieces
- 4 Cups sugar
- 1 tsp Citric acid
- 1/2 tsp Yellow colour
- 1/2 tsp Pineapple essence

How to make Pineapple Jam:

- Add water to pine apple pieces.
- Cook it over medium flame.
- Add sugar while boiling.
- Boil it well.
- Add citric acid, yellow colour and pineapple essence.
- Pour it in sterilized bottles.
- Pine apple Jam is ready.

Note:

Pineapple Pulp may be used instead of the fresh Pineapple; however the end product will not be as chunky.

Preparation

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



Cook at medium heat till the mixture thickens; about 35-45 minutes, while stirring occasionally. You will see it bubbling & thickening.

When the jam kind of stays apart when separated in the pan, it is about done. Remember it will thicken more once it cools down. It is now time do the Jam Doneness Test.

If you want to can the jam, read here for canning procedures.

Once the Jam passes the "Done" test, you are done. Now spread the joy & enjoy the thick, chunky & spicy 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 Pineapple. Made from fresh Pineapple of Uttarakhand it is so tasty that you would like to use with various recipes.



Contact Us

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