MANUFACTURE OF VISCOUS JAM IN THE PILOT PLANT

Exercise 2: Papaya Jam, Fancy Fruit Quarterly

A typical batch might be:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Prepared Papaya</td>
<td>5 kg</td>
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<tr>
<td>Sugar</td>
<td>5 kg</td>
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<tr>
<td>Citric Acid</td>
<td>50 grams</td>
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</tbody>
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a) Obtain some fully ripe papayas.
b) Peel, clean out seeds, and wash.
c) Cut into strips about 10 mm wide x 3 mm thick. Papaya is a very soft fruit and can simply be crushed instead of sliced.
d) Weigh off the prepared papaya.
e) Weigh off an equal quantity of sugar.
f) Weigh off 10 grams citric acid for every 1 kg of sugar.
g) Place fruit and citric acid in kettle.
h) If necessary, add a little water to prevent burning.
i) Bring to a boil.
j) When boiling, add sugar and keep stirring until it is completely dissolved.
k) Boil as quickly as possible until it reaches 220°F (104°C).
l) Check soluble solids with a refractometer. It needs to be 67° - 69°Brix.
m) When Brix is reached, fill into preheated jars, close and stand on lid to cool.

Note: The citric acid can be replaced by an equal amount of any fruit acid such as tartaric or malic acid but do not use acetic acid (vinegar).

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