

## **Development of value added pineapple jam**

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Received September 28, 2011 and Accepted December 22, 2011

**ABSTRACT :** Value added pineapple jam was made from the pineapple fruit and mixture of mint, ginger, cardamom, clove and tulsi extract. It is typically made by fresh pineapple fruits and using the resulting pineapple pulp to create a rich, sweet jam which has a good taste, consistency, flavour and colour. It is a good source of ascorbic acid and minerals. It can be used medicinally as a potential Anti-Inflammatory and digestive benefits, Antioxidant protection and immune support. Manganese and Thiamin (VitaminB1) for energy Production and Antioxidant defenses. The experimental work of value added pineapple jam was conducted in the laboratory foods and nutrition, Halina School of Home Science SHIATS, Allahabad. The studies were based on addition of the herbs improved the colour, texture, flavour of pineapple jam. From the experiment it is evident that sensory rating of the pineapple jam indicated that the addition of sugar and herbs generally improved the taste acceptability of jam. For a good quality jam, a sugar concentration of at least 50% with the addition of 1% Tulsi and 0.5% pectin with pH between 3.2 and 3.5 would produce a jam of acceptable colour, spreadability, gel set and good taste as well.

**Key Words:** Value addition, antioxidant.