

## PROCESS TECHNOLOGY FOR PREPARATION OF JAMUN JAM AND SQUASH AND QUALITY EVALUATION

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**Abstract:** Jamun has a shelf life of 2-3 days only, it is harvested and marketed daily under unhygienic conditions which further reduces its self life. To make this jamun fruit available in off season we have to preserve it. The jamun jam was prepared by boiling fruit pulp with sugar to a consistency of 68-70% TSS. Jamun squash was prepared by adding sugar syrup of 45% TSS to the juice and the cooled. Jamun jam and squash was stored for a period of 4 weeks, then the variations in protein content, ascorbic acid content, carbohydrates, and total lipids of jamun jam and squash was observed. The quality parameters remained constant and these parameters was similar to that of fruit except that of carbohydrate content of jam which was 58% compared to 17% in the fruit.

**Keywords:** Jamun jam, Jamun squash, Preservation of Jamun jam, Squash

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