Preparation of WOOD APPLE JELLY

Product description:-

Wood apple (Kavat in Marathi) jelly is a sweet, sour and slightly astringic food product made from wood apple extracts. It is preserved by using principal of osmosis. High sugar concentration & low pH of products increases self life of product. Its sweet- sour taste is very acceptable among children & woman as it has laxative effects. With that highly acceptable taste God Shiva’s lovely ancient fruit gives extra nutritional & health benefit.

Even though all these benefits this is quite neglected fruit in India and suppose to be minor fruit crop but in most of tribal part of central India this fruit is available in ample form and can be processed into jelly / chocolate very easily. Because of high pectin contain of wood apple flush, texture and consistency of jelly remains very good in storage.

If this fruit is processed for value addition, sustainable business model can be formed for tribal youths / SHG’s.

Recipe for manufacturing of wood Jelly is given below-

**Ingredients:-** Wood apple (1 Kg), Water ,Sugar (750 gm), Pectin (1 gm), Citric acid (1 gm).

**Preparation of wood apple water extracts :-**

- Select fully ripe wood apple.(Sweet smelled).
- Weight it & then wash it by potable water.
- Then break it by impact force & take fleshy part of wood apple.
- Then add water into it & mash it properly. (The amount of water is nearly double the weight of wood apple flesh so wood apple flesh totally deep into water.)
- Cook it until it become soft.
- Then sieve it through muslin cloth or jelly bags.
- You will get clear wood apple water extracts.

**Addition of sugar,citric acid, & pectin.**

- Now take wood apple water extracts 1kg & keep it on stove .
- When it starts to boil add sugar (750 gm) as given in recipe.
- Then add pectin (1 gm) & citric acid (1 gm) {Before addition of it , it should dissolve in hot wood apple extracts}
- Stir continuously while heating.

**Juggling of end point :-**

- If you have Hand refractometer, then 68° Brix value shown by hand refractometer is end point of jelly.
- Or if you take some drops of jelly in a cold water plate, it becomes soft ball then jelly.
- At temperature 104°C Jelly sets well.
Packaging, labeling, & storage:

- When jelly reach at the end point, then stop heating.
- Then pour it into flat plastic box (packaging container) and keep it for setting.
- After setting we can cut jelly in desire shape chocolate packaging.

Economics of Jelly:

<table>
<thead>
<tr>
<th>Sr.No</th>
<th>Name of material</th>
<th>Quantity</th>
<th>Rate (Rs/kg)</th>
<th>Total (Rs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Wood apple</td>
<td>4</td>
<td>3 Rs/kg</td>
<td>12</td>
</tr>
<tr>
<td>2.</td>
<td>Sugar</td>
<td>750 gm</td>
<td>40 Rs/kg</td>
<td>30</td>
</tr>
<tr>
<td>3.</td>
<td>Pectin</td>
<td>1 gm</td>
<td>1200 Rs/kg</td>
<td>1.2</td>
</tr>
<tr>
<td>4.</td>
<td>Citric acid</td>
<td>1 gm</td>
<td>100 Rs/kg</td>
<td>0.1</td>
</tr>
<tr>
<td>5.</td>
<td>Gas</td>
<td>200gm</td>
<td>50 Rs/kg</td>
<td>10</td>
</tr>
<tr>
<td>6.</td>
<td>Jelly packets</td>
<td>11</td>
<td>4 Rs/no</td>
<td>44</td>
</tr>
<tr>
<td>7.</td>
<td>Labels</td>
<td>11</td>
<td>1.3 Rs/no</td>
<td>14.30</td>
</tr>
<tr>
<td>8.</td>
<td>Labour charges</td>
<td>25%(on materials)</td>
<td>25%(on materials)</td>
<td>27.90</td>
</tr>
<tr>
<td></td>
<td>Total</td>
<td></td>
<td></td>
<td><strong>139.50</strong></td>
</tr>
</tbody>
</table>

Sale price = Rs.20/ 100 gm packet.

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