

## SEMESTER-II (Pool-A)

### COURSE NAME : ANALYSIS OF JUICES, JAMS AND JELLIES

(CHOI-A13)

Number of Credit: - 02

Maximum marks: 50

Contact Hours/Week : 04 Hours/Week

Total Hours/Semester: 60 Hours

Duration of Examination: 04 Hours

Nature of Examination : No Semester Examination at University level.

Only Internal Examination at Department/College level.

#### Distribution of Marks:

S. No.	Name of Exercise	Marks
1.	Exercise No. 1.	15
2.	Exercise No. 2.	15
3.	Practical Record	05
4.	Good Laboratory Skills and Regularity in Practicals	05
5.	Comprehensive Viva-voce	10
<b>Total Marks</b>		<b>50</b>

#### Practical:

1. Preparation of fruit juice for fruit jelly.
2. Preparation jam/jelly/marmalades.
3. Maintenance of perfect hygiene standard.
4. Pectin test of fruit juice.
5. Fortification and Preservation of fruits.
6. Identification of the consistency for jam/jelly/marmalades.
7. Determine the end point for jam/jelly/marmalades.
8. Determination of soluble solids in juices, jams, jellies and marmalades.
9. Determination of pesticide contents in juices, jams, jellies and marmalades.
10. Determination of pH of juices, jams, jellies and marmalades.
11. Determination of volatile acids in juices, jams, jellies and marmalades.
12. Determination of total sugars in juices, jams, jellies and marmalades.
13. Determination of mineral impurities in juices, jams, jellies and marmalades.
14. Determination of fruit content in juices, jams, jellies and marmalades.

#### References:

- G. Lal, G.S. Siddappa and G.L. Tondan: Preservation of fruits & vegetables (2009), ICAR New Delhi

- BIS Standards
- FSSAI Manuals