

FRUIT PRESERVES

Canned food

Fruit preserves, jams, or jellies are sweet spreads made from fruits cooked with sugar and other ingredients to preserve flavor and extend shelf life. The cooking process causes the fruit to break down and release natural pectin, which thickens the mixture and helps it set into a spreadable consistency.

Steps

1. Selection and Preparation of Fruit

Selection of high-quality fruit and typically cleaned, washed, and sorted to remove any damaged or inferior fruit.

2. Cooking

Cooked with sugar and other ingredients, such as lemon juice or pectin, to create a thick, spreadable consistency.

3. Sterilization

Using a variety of methods, including pasteurization, which involves heating the preserve to a specific temperature for a specific amount of time, or using aseptic packaging, which involves filling the preserve into sterile containers.

Market Scope



- The market scope for fruit preserves is significant, as they are widely consumed worldwide. Several factors, including taste, convenience, and longer shelf life drive the demand for fruit preserves.
- Fruit preserves are a popular breakfast and snack food, and are used as an ingredient in various recipes, such as baked goods and desserts.
- There are several major players in the market for fruit preserves, including:



a) J.M. Smucker Company

b) The Kraft Heinz Company

c) Bonne Maman

d) B&G Foods, Inc.

e) Conagra Brands, Inc.

f) Ferrero Group

g) Nestle S.A.

