

DID YOU KNOW ?



Jam and Jelly are two different things

Know how →

Though jams and jellies are both sweet and sticky fruit spreads, they differ in some fundamental aspects .

They're made with similar ingredients: fruit, sugar, water, pectin, and acid — usually from lemon juice .

However, jams and jellies differ in texture, appearance, the proportions of their shared ingredients, and how they utilize or include fruit



Know more →

Jelly is made with fruit juice, which is cooked down with sugar to release pectin, creating a firm, smooth, and clear consistency.

Jam is looser and chunkier compared to jelly. Instead of fruit juice, the spread is made with whole, ripe fruit and sugar.

The main difference is that jelly is made from juice and is clear, while jam is made from pulp and can contain fruit pieces .



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