

Addition of Pectin powder
(3.5-5.0 g/kg product)

Test for end point

Addition of colour and essence
(optional)

Filling in sterilized glass jars while hot

Cooling for 4-5 hours

Sealing and storing

Recipe for Pineapple Jam:

Sl. No.	Raw materials	Quantity
1.	Pineapple Pulp	1.0 kg
2.	Sugar	1.0-1.4 kg
3.	Citric acid	10-15 g
4.	Pectin powder	3.5-5.0g/kg
5.	Pineapple colour	1.5 g
6.	Pineapple essence	5-10 ml

Precautions

- All the processing steps should be done under hygienic conditions
- Only potable water should be used
- During jam making the pulp should not be overcooked
- The specifications for the minimum use of additives should be strictly followed

FPO Specifications

Products	Min. % of Total Soluble Solids in the final product wt.	Min. % of fruit juice in the final product	Min. ppm of preservative to be used
Squash	40	25	SO ₂ ≤ 350 or Benzoic acid ≤ 600
Sweetened Juice	Natural	100	SO ₂ ≤ 350 or Benzoic acid ≤ 600
RTS	10	10	SO ₂ ≤ 70 or Benzoic acid ≤ 120
Jam	68	45	SO ₂ ≤ 40 or Benzoic acid ≤ 200

Steps during Pineapples Squash preparation



Peeling



Cutting



Slicing



Preparation of Syrup



Straining



Juice Extraction



Mixing of juice & sugar syrup



Pineapple Squash



Racking & Storage

VALUE ADDITION AND PROCESSING OF PINEAPPLE (*Ananas comosus*)



भारत अनुप
ICAR



Complied and edited by:

Dr. A. Nath

Dr. Bidyut C. Deka

Dr. Akath Singh

Ms Bandita Bagchi &

Mr. D. Paul

Published by:

The Director

ICAR Research Complex for NEH Region

Umiam, Meghalaya-793103

Phone No. 0364-2570257

Fax No. 0364-2570363



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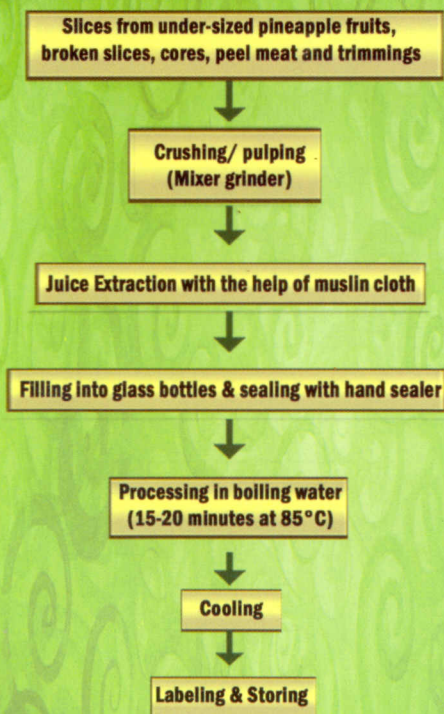
ICAR RESEARCH COMPLEX FOR NEH REGION
UMIAM, MEGHALAYA

PINEAPPLE (*Ananas comosus*)

Pineapple (*Ananas comosus*) is a non-climacteric fruit grown widely in Meghalaya. It is rich in vitamin C, magnesium, calcium, potassium, iron and the protein digesting enzyme, bromelin. Kew and Queen are the two promising cultivars of pineapple in North East India. Kew variety is characterized by the big sized fruits (1.5-2.5 kg) which are oblong and tapering slightly towards the crown. The flesh is light yellow and very juicy when ripe. Queen variety fruits are of the weight 0.9-1.3 kg in general. The flesh is deep golden-yellow less juicy than Kew, crisp textured with a pleasant aroma and flavour. Pineapple plants flower 10-12 months after planting and fruits become ready 15-18 months after planting. In natural condition it is harvested during May- August. Fruits which mature in the winter are acidic. The fruits with crown can be kept for 10-15 days after harvesting.

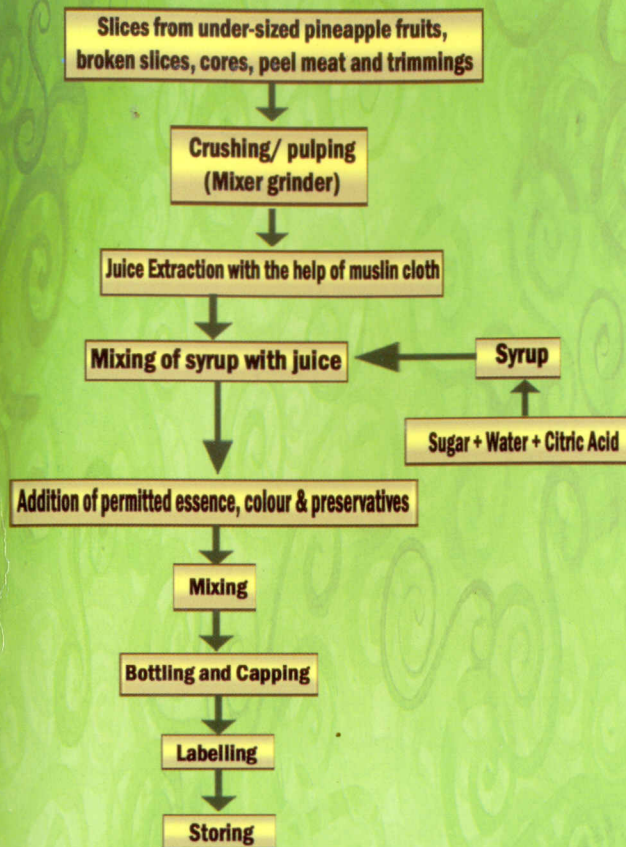
Pineapple Juice

It is the juice extracted from pineapple that can be marketed by bottling in to sterilized bottles or cans. By adding preservative at a specified level (KMS < 70ppm or Benzoic acid < 120 ppm), the shelf life of the juice can be extended to 6-7 months. Flow chart for preparation of pineapple juice is shown below:



Pineapple Squash

Pineapple squash should be prepared from fully matured and sound pineapple fruits free from insect infestation, diseases etc. For preparation of pineapple squash required quantity of juice, sugar, citric acid, preservative (Potassium metabisulphite or sodium benzoate), water, essence and colour are calculated as per FPO specifications. It should be diluted 2-3 times with water at the time of consumption. Flow chart for preparation of pineapple squash is shown below:

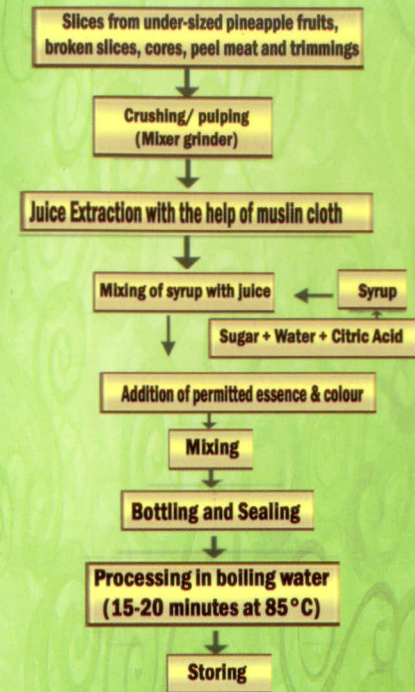


Recipe for Pineapple Squash:

Sl. No.	Raw materials	Quantity
1.	Pineapple Juice	1.0 kg
2.	Sugar	900g-1.2 kg
3.	Water	1.3 liter
4.	Citric acid	40-45 g
5.	Pineapple colour	0.5 g
6.	Pineapple essence	5-10 ml
7.	Potassium meta bi sulphite (KMS)	Not more than 1.0 g/kg

Ready-to-Serve (RTS) Beverage

The pineapple RTS beverage is prepared from the extracted pineapple juice, adjusting its soluble solids and acidity as per FPO specifications for RTS beverage by mixing the juice with required quantity of sugar syrup prepared from sugar, citric acid and water. Colour and essence as per the requirements are also added and mixed thoroughly. The beverage is filled into bottles leaving a head space of 2.5 to 3.0 cm, crown corked and processed in water for 15-20 mins at 85°C and air cooled. Flow chart for preparation of Ready-to-Serve Beverage is shown below:



Recipe for Pineapple (RTS) Beverage:

Sl. No.	Raw materials	Quantity
1.	Pineapple Juice	1.0 kg
2.	Sugar	600-700g
3.	Water	4.0 liter
4.	Citric acid	10-15 g
5.	Pineapple colour	1.5 g
6.	Pineapple essence	15-20 ml

Pineapple Jam

Pineapple Jam is a solid gel made from the fruit pulp or juice, sugar and pectin. Different steps which are essential during this product preparation is shown below:

