MAKING MONEY FROM MANGO PRODUCTS

how to process mango juice.

More information contact:
Centre Director,
KARI–Mtwapa, P.O. Box 16-80109, Mtwapa
Tel: 020 2024751
Email: karimtw@kari.org
www.kari.org/mtwapa

Editorial and Publication Coordination by:
J.O. Ouda
Technology Packaging and Transfer Division
KARI Information brochure series 2013/143
Kshs. 30
10. Stir the mixture in the pan uniformly using a wooden spoon.

11. Heat the mixture till it starts boiling using moderate heat and always stirring to avoid the jam sticking at the bottom of the pan.

12. Let the jam boil for 10 minutes then remove from the fire.

Before the jam is removed from the fire, it is important to determine whether it is ready for packaging with any of the following tests:

(i) Fill a glass with cold water.
(ii) Stir the boiling jam and scoop a drop of jam into the glass with water.
(iii) If the drop moves down the glass to settle at the bottom without disintegration, the jam is ready for packaging. If it dissolves in the water, it should be boiled further and test repeated.

(i) Pour a few drops of the boiling jam in a plate.
(ii) Hold the plate in a slanting position.
(iii) If the jam slides off the plate, it is not ready. However; if the jam spreads slowly and uniformly on the plate it is ready.

(b) Spoon test (cold plate test)

(i) Scoop the boiling jam with the stirring stick.

Note compliance to Kenya Standard Specifications for mango juice preserve exclusively by physical means KSO5-404:1984.