

**B-51 : A SIMPLE APPARATUS TO MEASURE TEXTURE IN
JAMS AND JELLIES**

A Dammalage, P N V Abeygunawardhane; Dept. of Food Sci. & Tech.,
University of Peradeniya, *Lanka Canned Foods Ltd., Colombo.*

Texture is an important sensory attribute used by the consumers in deciding on purchase of jams and jellies. Texture indicates spreadability of jams.

A simple apparatus to estimate the texture was designed. The apparatus consists of a plunger of 7 mm diameter connected to a box at the top by a vertical rod. Weights are loaded into the box until the plunger begins to penetrate into the jam or jelly. The weight required to begin penetration was taken as a measure of texture.

Woodapple jam and pineapple jelly were made with added pectin concentrations of 0.2 to 1.7% at constant pH of 3.2 and total soluble solid of 65 Brix. Curves describing the weight required in relation to added pectin percentage to break the surface were prepared. The relationship for woodapple jam and pineapple jelly are described by the equations

$$y = 109.05x - 25.16 \text{ and } y = 36.20x - 7.75$$

respectively. The average breakage point for market woodapple jam and pineapple jelly were 41g and 32g respectively.

These values correspond to 0.7 and 1.1 % pectin respectively. The apparatus could be used to compare the texture in jams and jellies and also in estimating the pectin content needed to develop the required texture in fruit jams and jellies.