Jam & Jelly — Juice Concentrate
(Blender/Food Processor Required)

Directions

1. Wash and rinse jars; let stand in hot water. Bring lids to simmer; turn off heat; let stand in hot water. Wash screw bands.
3. Prepare fruit or juice. Measure fruit or juice into pan with lemon or lime juice (if called for in recipe). Do not add 1C juice concentrate.
4. Add proper amount of calcium water into pan; stir well.

5. Bring 1C concentrate to a boil separately. Put in blender/food processor. Add proper amount of pectin powder; vent lid; blend 1-2 min. until all powder is dissolved.
6. Bring fruit in pan to a full boil. Add pectin-concentrate. Stir 1 min. while mixture returns to full boil. Remove from heat.
7. Fill jars to ¼” of top. Wipe rims clean.
8. Bring lids to simmer; turn off heat; let stand in hot water. Wash screw bands.
10. Screw bands.
11. Jars return to full boil; remove from heat. Remove bands; jars return to kettle; remove from heat. Remove bands; jars return to kettle; remove from heat. Remove bands; jars return to kettle; remove from heat.

Helpful Hints & Facts

1. Dry or liquid sweeteners that measure like sugar or honey can be used: Xylitol, sucanat, cup-for-cup stevia, splenda, fructose, agave, maple syrup, concentrated fruit sweetener, etc.
2. To stop foaming, add ½ t butter per 4C batch.
3. Taste test for sweetness after pectin is dissolved in mixture. Not sweet enough? Add more sweetener. Stir 1 min. at full boil.
4. Pectin ONLY dissolves properly in a low-sweetener mixture. For higher sweetener recipes, stir pectin into low sweetener (no more than ¼ the amount of mashed fruit or juice); add remaining sweetener after pectin is dissolved.
5. If, after jars are sealed, you discover you need to add sweetener, lemon juice, calcium water, fruit, or juice, you can empty jars into a pan with new ingredient(s). Bring mixture to a full boil, stir well for one minute and re-can.
6. Pectin jells when thoroughly cool. If jam or jelly didn’t jell, go to www.pomonpectin.com/Jell to find solutions.
7. Color changes over time do not affect flavor or quality.
8. For a softer jell, use less pectin than the recipe calls for. Experiment by using ¼ to ½ teaspoon less pectin than the recipe calls for, or perhaps up to a teaspoon less for recipes that call for 4 teaspoons of pectin. You would keep the calcium water amount the same.
9. Cannot be safely sealed with paraffin.
10. Use BOTTLED lemon juice in your recipes that call for lemon juice. Bottled lemon juice has a predictable pH level that ensures your jams and jellies will be preserved safely.
11. The shelf life for cooked and processed jam/jellies made with Pomonas’s is one year. Once opened, cooked and processed jam lasts 3 weeks in the refrigerator.
12. It is possible to destroy the gelling power of Pomonas’s Universal Pectin by overcooking. After you have added the pectin to your boiling fruit mixture, if you boil for over 10 minutes you risk breaking down the pectin.

Recipes can be doubled, tripled, halved, or quartered. T = tablespoon, t = teaspoon, C = cup

<table>
<thead>
<tr>
<th>Jam &amp; Jelly</th>
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<th>Washed Fruit</th>
<th>Measured Ingredients</th>
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<tr>
<td>Strawberry, Raspberry, Kiwi, Apple* Sweet Blackberry*, Blueberry*, Sweet Grape*</td>
<td>Jam: Remove hulls, stems, cores, seeds, skin as required; mash fruit or simmer with a little water. Jelly: see other side for juice instructions.</td>
<td>3C mashed or simmered fruit/juice 1/4C lemon/lime juice 1C juice concentrate (white grape, apple)</td>
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<td>Jam: Pit, chop, and mash OR peel, pit and mash fruit. For firm fruit, simmer with a little water. Jelly: see other side for juice instructions.</td>
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CONGRATULATIONS!

You have just purchased the 100% pure citrus pectin that is the most versatile pectin available: Pomona's Universal Pectin. In the box you will find 2 packets: the large packet of tan pectin powder and the small packet of white calcium powder.

Pomona's works differently from other pectins. Please read our directions and recipes carefully.

Directions

1. Wash and rinse jars; let stand in hot water. Bring lids to simmer; turn off heat; let stand in hot water. Wash screw bands; set aside.


3. Prepare fruit or juice. Measure fruit or juice into pan. Add lemon or lime juice if called for in recipe.

4. Add proper amount of calcium water into pan; stir well.

5. Measure sugar or room temperature honey into separate bowl. Thoroughly mix proper amount of pectin powder into honey or sugar.

6. Bring fruit or juice to a full boil. Add pectin-sweetener. Stir vigorously 1-2 min. to dissolve pectin while mixture returns to full boil. Remove from heat.

7. Fill jars to ¼" of top. Wipe rims clean. Screw on 2-piece lids. Put filled jars into hot water. Simmer covered 10 min; stir & mash; simmer 5 min. Stirring occasionally.

Developing Your Own Recipes

(Cooked Jam or Jelly)

Fruit = mashed fruit or juice
Pectin: ¼ tsp to ¼ tsp per Cup mashed fruit for Jam
Calcium Water: ¼ tsp to 1 tsp per Cup fruit
Lemon Juice: for low-acid fruits, 1 Tbsp per Cup fruit
Sugar: scant ¼ Cup to ½ Cup per Cup fruit
Honey: 2 Tbsp to ¼ Cup per Cup fruit

Recipes

Recipes can be doubled, tripled, halved, or quartered. Dry or liquid sweeteners that measure like sugar or honey can be used. T = tablespoon, t = teaspoon, C = cup

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<td>Berries: remove stems, mash fruit. Quince: peel, core, grind 3lbs. Simmer covered with 3C water for 15 min. Apple: peel, core &amp; simmer soft with a little water.</td>
<td>4C mashed or simmered fruit 1/4C lemon or lime juice 1/4C to 1C honey or 1/4C to 2C sugar 21t pectin : 2t calcium water</td>
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Light & Fresh Orange Marmalade (Other citrus can be used in place of the orange and grapefruit)

| Jelly (Unsweetened bottled juice can be used) |
|-----------------------------|-----------------------------|-----------------------------|-----------------------------|
| Sweet Apple*, Tart Apple, Crab Apple, Ripe Quince* | Remove stems and blossom ends from 3lbs fruit. Do not peel or core. Cut in small pieces. Bring to boil with 3C water. Simmer covered 10 min; stir & mash; simmer 5 min. more. | 4C juice 1/4C lemon or lime juice 1/4C to 1C honey or 1/4C to 2C sugar 4t pectin : 4t calcium water | 4—5 |
| Sweet Blackberry*, Sour Blackberry, Raspberry, Elderberry*, Strawberry, Sour Cherry, Currant | Mash raw fruit through fine sieve and collect juice. Or lightly mash fruit & simmer with a little water; pour simmered fruit into jelly bag and let drip until juice stops | 4C juice 1/4C lemon or lime juice 1/4C to 1C honey or 1/4C to 2C sugar 4t pectin : 4t calcium water | 4—5 |
| Sweet Grape*, Sour Plum, Sweet Plum*, Peach* | Remove stems & mash 4lbs fruit. Bring to boil with 1/4C water (grape) or 1/4C water (plum, peach). Simmer covered 10 min. Pour into jelly bag and let drip until juice stops | 4C juice 1/4C lemon or lime juice 1/4C to 1C honey or 1/4C to 2C sugar 4t pectin : 4t calcium water | 4—5 |
| Hot Pepper | Bring 1C finely chopped bell peppers, 1/2C finely chopped jalapeño peppers, and 1/2C vinegar to a boil. Simmer covered 5 min. | Simmered peppers and vinegar 1/2C honey or 2/4C sugar 1/2C sliced jalapeño peppers | 3—4 |

Visit our Website for info, additional recipes, troubleshooting, how-to videos, ordering, and more!

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Need Help or Have Questions?
JAM HOTLINE: (559) 760-0910
EMAIL: info@pomonapictin.com
WRITE: Green Link LLC
PO Box 4408
Oakhurst, CA 93644
WEBSITE: www.pomonapictin.com

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