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Development Of Jackfruit Jam

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2006

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ABSTRACT

Jackfruit, *Artocarpus heterophyllus* is one of the Malaysian government's promotional fruit. The fruit is a significant part of the Malaysian diet and is mostly eaten as a dessert with lunch or dinner. Thus, the aim of this research is to study the feasibility of the jackfruit jam. There were three different recipes used in this jam production, which were: sugar recipe (923), honey recipe (214) and sugar with honey recipe (027). The water activity, pH and total soluble solids level of the finished jam product was analyzed in order to achieve the desirable consistency and to preserve the jam for longer shelf life. The storage time of jam was also determined and the storage time was over a period of 1, 2, 3, 4 and 8 weeks. The water activities of the samples were 0.854, 0.760 and 0.837, respectively. The pH values were 3.34, 3.26 and 3.25, and the total soluble solids levels were 55, 65 and 60 for the three formulations, respectively. The three samples were found safe from microbial growth after 4 weeks of storage period and longer storage period is required for further study. Sixty panelists evaluated the jam by performing "ranking tests" on the physical and chemical elements of the jam. From the test evaluation results, sample 923 was found to be the most preferred jam with an acceptance level of five for its colour, texture, aroma, flavour and overall. In conclusion, sample 923 can be used for further study to produce better quality of jam that will have a longer shelf life and free from microbial contamination.

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