

Making Jams and Jellies With Added Pectin ¹

United States Department of Agriculture, Extension Service²

Fresh fruits and juices as well as commercially canned or frozen fruit juice can be used with commercially prepared powdered or liquid pectins. The order of combining ingredients depends on the type of pectin used. Complete directions for a variety of fruits are provided with packaged pectin. Jelly or jam made with added pectin requires less cooking and generally gives a larger yield. These products have more natural fruit flavors, too. In addition, using added pectin eliminates the need to test hot jellies and jams for proper gelling. Adding 1/2 teaspoon of butter or margarine with the juice and pectin will reduce foaming. However, these may cause off-flavor in a long-term storage of jellies and jams. Recipes available using packaged pectin include:

Jellies -- Apple, crab apple, blackberry, boysenberry, dewberry, currant, elderberry, grape, mayhaw, mint, peach,

plum, black or red raspberry, loganberry, rhubarb, and strawberry.

Jams -- Apricot, blackberry, boysenberry, dewberry, loganberry, red raspberry, youngberry, blueberry, cherry, currant, fig, gooseberry, grape, orange marmalade, peach, pear, plum, rhubarb, strawberry, and spiced tomato.

Be sure to use Mason canning jars, self-sealing two-piece lids, and a 5-minute process (corrected for altitude, as necessary) in boiling water. For more information about jams and jellies see “Preparing Butters, Jams, Jellies, and Marmalades,” (FCS 8264).

Purchase fresh fruit pectin each year. Old pectin may result in poor gels. Follow the instructions with each package and the process times recommended in [Table 1](#).

Table 1. Recommended process time for jellies and jam with added pectin in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0-1,000 ft	1,001-6,000 ft	Above 6,000 ft
Hot	Half-pints	5 min	10	15

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

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