

*Fruit and vegetable preserves Department***JAMS AND PRESERVES**

Jams and preserves are produced for sale as is or as ingredients. The chemical-physical analyses carried out by automatic analyzers are aimed at the automatic regulation of the standardization and concentration process. A jams and preserves production plant can be represented as shown in the figure below.

**PROCESSES INVOLVED:*****Standardization (Concentration)***

The sugar (and other substances) are added to the jam or preserved in a concentrating bowl in high vacuum, in order to obtain the required concentration, without affecting the organoleptic features. This operation is necessary also to ensure that the product can be preserved for long periods. For the concentration phase, the **UR20** refractometer is used, having a scale in **BRIX** degrees, fitted directly on the concentrating bowl. The instrument is installed both on bowls with steam jackets and with internal heating coils.

