

Title:	A process for the preparation of honey based fruit spreads
Abstract:	<p>The present invention relates to a process for the preparation of honey based fruit spreads. The honey-based fruit spread prepared by this process will certainly have good market potential at national and international level. These exotic spreads can find extensive utilization in sand-witches, chapathi, dosa or similar breakfast foods to make them more appealing and appetizing. Honey spread is prepared by partial replacement of sugar with honey along with addition of other ingredients such as citric acid, pectin and benzoic acid to fruit pulp followed by thermal treatment. The high osmotic pressure in the product creates unfavorable conditions for the growth and reproduction of most species of microorganisms like yeast, mold and bacteria responsible for spoilage of food.</p>