

Title:	A process for preparing custard apple jelly without discoloration, bitterness and off-flavor
Abstract:	<p>The present invention provides a process for preparing custard apple jelly without discoloration, bitterness and off-flavor, said process comprising the step of (a) obtaining custard pulp and diluting the same with water to obtain a mixture containing 60 to 80 % wt./wt by weight of custard apple pulp; (b) filtering the mixture of step (a) under an operating pressure of 1 to 3 bars to obtain a filtrate containing 45 to 60 % by wt of the custard apple pulp; (c) adding sweetening agent, preservatives, settling agent and other food additives, and (d) boiling the mixture of step (c) at a temperature in the range of 90°C to 100°C and cooling the same to obtain the custard apple jelly.</p>