

Title:	A process for the preparation of sweet preserves from fruits and vegetables
Abstract:	<p>The present invention relates to a process for the preparation of sweet preserve from fruits and vegetables. Preservation by addition of sugar and application of heat is an important processing method in the case of fruits, which are utilized in very large quantities to make jams, jellies, marmalades and preserves. This method is simple, easy to adopt and hence, its universal popularity. New products have been prepared utilising readily-available spices, fruits and vegetables resulting in a range of confectionery items with high nutritive value and acceptability. Vegetables with crisp and fiber-less edible portions such as ash gourd, banana rind, cucumber and chow-chow can be utilized for making the value-added products. Fruit juices or juice concentrates from fruits such as apple, orange, sweet lime, mango, banana, guava, pineapple etc can be effectively utilised, in the present method fresh-ginger flavoured preserve-like and candy-like products can be made utilizing fibrous varieties of ginger also.</p>