



# Star fruit Jam

## Introduction:

Star fruit, also known as carambola, is a sweet and sour exotic fruit in a star shape. It's not only tasty but its health benefits make it one of the best tropical fruits on the market. Star fruit is super low in calories. It contains a dietary fiber that helps to protect the mucous membrane of the colon from exposure to toxic substances. Star fruit has a high Vitamin C content, which is considered as a natural antioxidant and a high Vitamin B content which is needed for essential key functions within the body relating to stress management and metabolism. Star fruit contain key minerals and electrolytes like Potassium, Zinc and Iron which are important for healthy cell regeneration and stabilizing heart rate and blood pressure and counteracting negative effects of too much sodium. Star fruit is an under-utilized fruit in Sri Lanka. Therefore, star fruit jam making will become a profitable venture for rural community.

## Raw material:

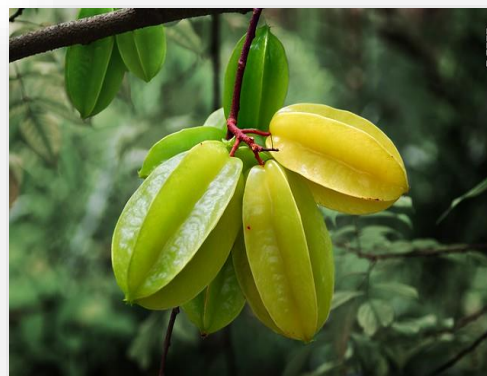
Ripen mature star fruit  
Sugar  
Potable water  
Citric acid  
Spices (Ginger, Cardamom & Cinnamon)  
Pectin

Permitted preservatives

Glass bottles and lids

## Machinery & Equipment:

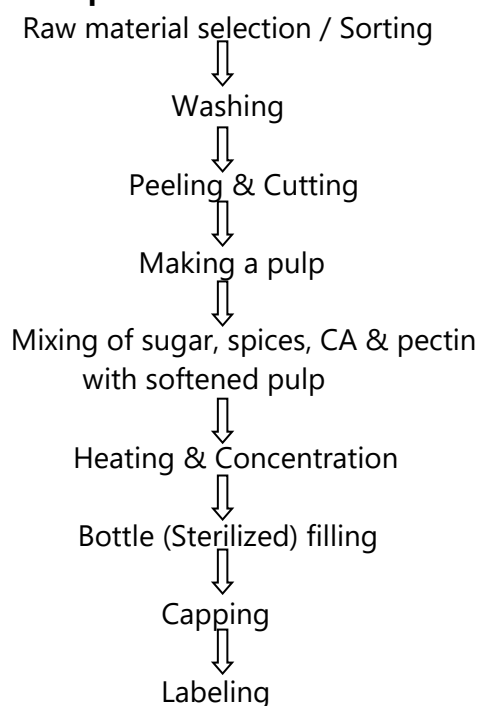
SS, Knives & tables  
Commercial blender  
Steam jacketed pan /SS container  
Jam bottle filler  
Bottle capping machine  
Plastic buckets  
Date coding machine  
Brix meter  
PH meter  
Thermometer  
Micro scale – 0.01 -50g  
Electronic scale -5g-5 Kg



## Investment for machinery:

Around Rs. 0.2Mn -0.5Mn

## Production process:



## Inquiries

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