

## PECTIN CALCULATOR

### YOUR PLUM JAM RECIPE

For every 2 (8 oz) half pints, you will need:	Traditional	Reduced Sugar
Plums - Pit, chop, add 1/2 cup water and simmer for 5 minutes	1 1/3 cups	1 1/3 cups
Ball® RealFruit™ Classic Pectin	1 1/2 Tbsp	1 1/2 Tbsp
Granulated sugar	1 2/3 cups	1 cup

### MAKE YOUR JAM

1. PREPARE waterbath canner, jars and lids according to manufacturer's instructions, if preserving.\* Prepare and measure ingredients for recipe.
2. COMBINE prepared fruit and lemon juice (if required) in an 8-quart saucepan. Gradually stir in Ball® RealFruit™ Pectin. Add butter, if using. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. ADD entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary.
4. PACK based on Enjoy Now or Fresh Preserve steps below.

\*If you are preserving at an altitude higher than 1,000 feet above sea level, adjust processing time as indicated by the altitude chart (/sites/default/files/AltitudeCharts.pdf).

**QUICK TIP:** Adding up to 1/4 tsp butter or margarine will reduce foaming.

### PRESERVE YOUR JAM - 2 EASY METHODS

#### ENJOY NOW

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#### FRESH PRESERVE

<http://www.freshpreserving.com/tools/pectin-calculator>

TO ADJUST THE AMOUNT OF JAM YOU WISH TO MAKE, USE THE FOLLOWING TABLE.

Ingredient Amounts for Jam in (8 oz) Half Pint Jars

Number of Jars		Traditional	Reduced Sugar
<b>1</b>	Prepared fruit	2/3 cup	2/3 cup
	Ball® RealFruit™ Classic Pectin	2 1/4 tsp	2 1/4 tsp
	Granulated sugar	3/4 cup	1/2 cup
<b>2</b>	Prepared fruit	1 1/3 cups	1 1/3 cups
	Ball® RealFruit™ Classic Pectin	1 1/2 Tbsp	1 1/2 Tbsp
	Granulated sugar	1 2/3 cups	1 cup
<b>3</b>	Prepared fruit	2 cups	2 cups
	Ball® RealFruit™ Classic Pectin	2 Tbsp + 3/4 tsp	2 Tbsp + 3/4 tsp
	Granulated sugar	2 1/2 cups	1 1/2 cups
<b>4</b>	Prepared fruit	2 2/3 cups	2 2/3 cups
	Ball® RealFruit™ Classic Pectin	3 Tbsp	3 Tbsp
	Granulated sugar	3 1/3 cups	2 cups
<b>5</b>	Prepared fruit	3 1/3 cups	3 1/3 cups
	Ball® RealFruit™ Classic Pectin	3 Tbsp + 2 1/4 tsp	3 Tbsp + 2 1/4 tsp
	Granulated sugar	4 cups + 2 Tbsp	2 1/2 cups
<b>6</b>	Prepared fruit	4 cups	4 cups
	Ball® RealFruit™ Classic Pectin	4 1/2 Tbsp	4 1/2 Tbsp
	Granulated sugar	5 cups	3 cups
<b>7</b>	Prepared fruit	4 2/3 cups	4 2/3 cups
	Ball® RealFruit™ Classic Pectin	5 Tbsp + 3/4 tsp	5 Tbsp + 3/4 tsp
	Granulated sugar	5 3/4 cups	3 1/2 cups
<b>8</b>	Prepared fruit	5 1/3 cups	5 1/3 cups
	Ball® RealFruit™ Classic Pectin	6 Tbsp	6 Tbsp
	Granulated sugar	6 2/3 cups	4 cups
<b>9</b>	Prepared fruit	6 cups	6 cups
	Ball® RealFruit™ Classic Pectin	6 Tbsp 2 1/4 tsp	6 Tbsp 2 1/4 tsp
	Granulated sugar	7 1/2 cups	4 1/2 cups
<b>10</b>	Prepared fruit	6 2/3 cups	6 2/3 cups
	Ball® RealFruit™ Classic Pectin	7 1/2 Tbsp	7 1/2 Tbsp
	Granulated sugar	8 1/3 cups	5 cups

**NOTE:** Do not exceed 10 jars per batch. Set may not occur in larger batch sizes.



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