

PECTIN CALCULATOR

YOUR RASPBERRY JAM RECIPE

For every 2 (8 oz) half pints, you will need:	Traditional	Reduced Sugar
Raspberries-wash; crush 1 layer at a time with potato masher	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

Show

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
1 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	2/3 cup 2 1/4 tsp 3/4 cup	2/3 cup 2 1/4 tsp 1/2 cup
2 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	1 1/3 cups 1 1/2 Tbsp 1 2/3 cups	1 1/3 cups 1 1/2 Tbsp 1 cup
3 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	2 cups 2 Tbsp + 3/4 tsp 2 1/2 cups	2 cups 2 Tbsp + 3/4 tsp 1 1/2 cups
4 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	2 2/3 cups 3 Tbsp 3 1/3 cups	2 2/3 cups 3 Tbsp 2 cups
5 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	3 1/3 cups 3 Tbsp + 2 1/4 tsp 4 cups + 2 Tbsp	3 1/3 cups 3 Tbsp + 2 1/4 tsp 2 1/2 cups
6 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	4 cups 4 1/2 Tbsp 5 cups	4 cups 4 1/2 Tbsp 3 cups
7 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	4 2/3 cups 5 Tbsp + 3/4 tsp 5 3/4 cups	4 2/3 cups 5 Tbsp + 3/4 tsp 3 1/2 cups
8 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	5 1/3 cups 6 Tbsp 6 2/3 cups	5 1/3 cups 6 Tbsp 4 cups
9 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	6 cups 6 Tbsp 2 1/4 tsp 7 1/2 cups	6 cups 6 Tbsp 2 1/4 tsp 4 1/2 cups
10 Prepared fruit Ball® RealFruit™ Classic Pectin Granulated sugar	6 2/3 cups 7 1/2 Tbsp 8 1/3 cups	6 2/3 cups 7 1/2 Tbsp 5 cups

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

Ball® (/)

 (<https://www.facebook.com/BallCanning>)

 (<http://pinterest.com/ballcanning/>)

 (<http://www.youtube.com/user/BallCanning>)

 (<https://twitter.com/BallCanning>)

©2014 Hearthmark, LLC dba Jarden Home Brands. All Rights Reserved. Distributed by Hearthmark, LLC dba Jarden Home Brands, Daleville, IN 47334. Hearthmark, LLC is a subsidiary of Jarden Corporation (NYSE: JAH).

Ball® and Ball®, TMs Ball Corporation, used under license. *Kerr*® and Kerr®, TMs Kerr Group Inc., used under license. All other trademarks used herein are the property of their respective owners.