

<b>Title:</b>	An improved process for the preparation of coconut jams
<b>Abstract:</b>	<p>The present invention relates to an improved process for the preparation of coconut jam. The process comprised, the addition of at least one reducing sugar in combination with other thickening agents, pectin, firming agent, sucrose, emulsifier, acidulent, preservatives and optionally with the addition of any suitable food grade color either individually or in combination with other permitted food grade color. The coconut jams prepared by the present invention has excellent sensory characteristics in terms of color, texture, flavor and overall quality. Coconut jams were microbiologically safe for consumption for minimum of three months with no rancidity or off flavor development. The coconut jams prepared by the present invention has good storage stability like other commercial fruit based jams at room temperature (RT). The extended shelf life of coconut jams was found to be 6 months at tropical ambient and more than six months at 2°C without any rancidity or off flavor development.</p>