PECTIN CALCULATOR

Your Peach Jam Recipe

FOR EVERY 2 (8 OZ) HALF PINTS, YOU WILL NEED:	INSTANT JAM
Peaches - Pitted, Peeled and Finely Chopped	1 2/3 cups
Ball® RealFruit™ Instant Pectin	2 Tbsp
Granulated sugar	2/3 cup
Bottled Lemon Juice	1 Tbsp

Make Your Jam

1. STIR peaches, sugar (or Splenda®) and lemon juice in a bowl. Let stand 10 minutes.

2. ADD Ball® RealFruit™ Instant Pectin gradually, to prevent clumping. Stir 3 minutes.

3. LADLE jam into clean jars and let stand 30 minutes. Enjoy immediately, refrigerate up to 3 weeks or freeze up to 1 year. When filling jars, leave 1/2 inch headspace to allow for food expansion during freezing.

QUICK TIP: Plastic freezer jars or glass jars with straight sides work best for freezing.

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		INSTANT JAM
1	Prepared fruit	3/4 cup
	Ball® RealFruit™ Instant Pectin	1 Tbsp
	Granulated sugar or Splenda® No Calorie Sweetener, Granulated	1/3 cup
	Bottled Lemon Juice	1 1/2 tsp
2	Prepared fruit	1 2/3 cups
	Ball® RealFruit™ Instant Pectin	2 Tbsp
	Granulated sugar or Splenda® No Calorie Sweetener, Granulated	2/3 cup
	Bottled Lemon Juice	1 Tbsp
3	Prepared fruit	2 1/2 cups
	Ball® RealFruit™ Instant Pectin	3 Tbsp
	Granulated sugar or Splenda® No Calorie Sweetener, Granulated	1 cup
	Bottled Lemon Juice	1 Tbsp + 1 1/2 tsp
4	Prepared fruit	3 1/3 cups
	Ball® RealFruit™ Instant Pectin	4 Tbsp
	Granulated sugar or Splenda® No Calorie Sweetener, Granulated	1 1/3 cup
	Bottled Lemon Juice	2 Tbsp
5	Prepared fruit	4 cups
	Ball® RealFruit™ Instant Pectin	5 Tbsp
	Granulated sugar or Splenda® No Calorie Sweetener, Granulated	1 2/3 cup
	Bottled Lemon Juice	2 Tbsp + 1 1/2 tsp
6	Prepared fruit	5 cups

NUMBER OF JARS	INSTANT JAM
Ball® RealFruit™ Instant Pectin	6 Tbsp
Granulated sugar or Splenda® No Calorie Sweetener, Granulated	2 cups
Bottled Lemon Juice	3 Tbsp