

Kitchen Chemistry Homework #7

Homework Questions:

1. What is the difference between a jam, jelly and preserve?
2. What is the purpose of making jam?
3. Why do we add sugar to the recipe?
4. Where does pectin come from?
5. What is the purpose of the pectin?
6. Why do we have to boil the jars before we put our jam in?
7. If the lid does not seal after the jam has cooled what does that mean?
8. How does the low sugar version of pectin work?

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