



BANANA FRUIT JAM

Taj Food Products has carved a niche as one of the leading manufacturers of Canned Food Products. In the global market and consumers, Taj Food Products has made an ineradicable impression with its finest food products. Our food products beat other brands in the market in terms of quality, taste and health values! We at Taj Food Products are able to serve such wonderful food products just because of the use of most advanced techniques of preparing and processing. Our foods products are prepared using best ingredients so that they are tastier and gratifying.

Taj Food Products was established in the year 2005 in Mumbai, Maharashtra State, with the support of experienced local farmers. With vast experience of our CEO, ----- in the domain of planting, grafting, farming and other activities, we are able to produce highly nutritious Mango Products. His industrious efforts ahs assisted us to stand among the overriding Mango Fruit JamManufacturers and suppliers in India.

Quality

Quality is the forte of the organization and it is maintained at every level of production. Right from the selection of the seeds to the packing of the final products, stringent quality tests are conducted. Our talented quality control executives keep a strict vigil on every single step of the production to assure the quality of the canned food products.

Note : - Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order



A Spiced Jam...

Call it Bannana Fruit Jam, or call it a "get rid of summer posts" frenzy. I am trying to make the best use of whatever time I have at hand; both with the fruit & the posts. After a few weeks the King of the Fruits will be gone for the year or will be perched up on the shelf with the royal unrealistic price sticker on it. The best way is to preserve it!

I had the jam in mind when I first saw it in Kichu Khon. At that time I was paying more attention indulging in the few fresh fruits we get here & the project was shelved. Recently another Mxied Fruit Jam Jam made its delicious appearance in RedChillies, too much temptation to resist this time.

I made a slightly spiced version, a lot like a chutney... the kind which is versatile enough to be used for breakfast or with any other meal with grilled foods.

Ingredients:

- * 4-5 medium to large ripe bananas
- * juice of one lime
- * 1 1/2 cup of castor sugar
- * 1 cup of water
- * 1 tsp of ground cinnamon
- * 1/4 of a vanilla bean

Preparation

Peel the Bananas, discard the stone & just use the chopped/crushed pulp. Combine all ingredients together.



Method

1. Chop up your bananas in small chunky pieces and place in a bowl with the lime juice.
2. Bring the sugar and water to a boil over a medium heat.
3. Once the sugar syrup is bubbling away, lower the heat, add the chopped bananas and stir everything up.
4. Add the cinnamon and vanilla bean.
5. Keep stirring to make sure things don't get too sticky!
6. Keep an eye on things, (constantly stirring) for about half an hour.
7. The jam is ready when it coats the back of a wooden spoon and it sticks well.
8. Store in a sterilised jar.

Note to find out the end point

1. in the beginning jam will boil in the centre of the vessel ,finally you will find the bubbles at the sides of the vessel,
2. take some jam in a plate ,allow to cool.it it sets alright,the jam is ready
3. if you just dip a wooden laddle in a jam,raise it high,and allow it to drop.if it forms a "V" shape(sheet) the jam can be taken as ready.

I plan on making more of this jam but varying some of the ingredients. I think I will try it with some brown sugar, coconut maybe even some rum!

Available Packing :

- 240ml./cup; 250ml./plastic bottle
- 285ml./plastic bottle; 1 liter/plastic bottle
- 2 liters/plastic bottle; 1-gallon/plastic bottle

Case Packing :

- 240ml. x 90 cups/case
- 250ml. x 48 plastic bottles/case
- 285ml. 48 plastic bottles/case
- 2 liters x 6 plastic bottles/case
- 1-gallon x 4 plastic bottles/case

It is like eating the real Banana. Made from fresh mangoes of Uttarakhand it is so tasty that you would like to use with various recipes.



Contact Us

Contact information for Taj Group companies in India.

TAJ AGRO INTERNATIONAL
(A Division of Taj Pharmaceuticals Limited)
<http://www.tajagroproducts.com>
E-mail :
tajagroproducts@gmail.com
tajagrointernational@gmail.com