

## INTRODUCTION

Fruit jellies are semisolid, preserved mixtures of fruit juice and sugar. Fruit jelly is a fairly easy-to-prepare product and can be made at home without special equipments. Cocoa Pulp Jelly is produced by cooking fresh pulp mixed with sugar. The pulp contains about 1% pectin. The Cocoa Pulp Jelly has a fruit-acid flavour and is a popular delicacy in Brazil.

## PRODUCTION OF COCOA PULP JELLY

### Extraction of Pulp / Jelly Formulation

The extraction process of the pulp is done using cocoa depulper and filtered by muslin cloth. Steps to produce jelly from cocoa pulp are shown in Figure 1. Several formulations were tested as illustrated in Table 1.

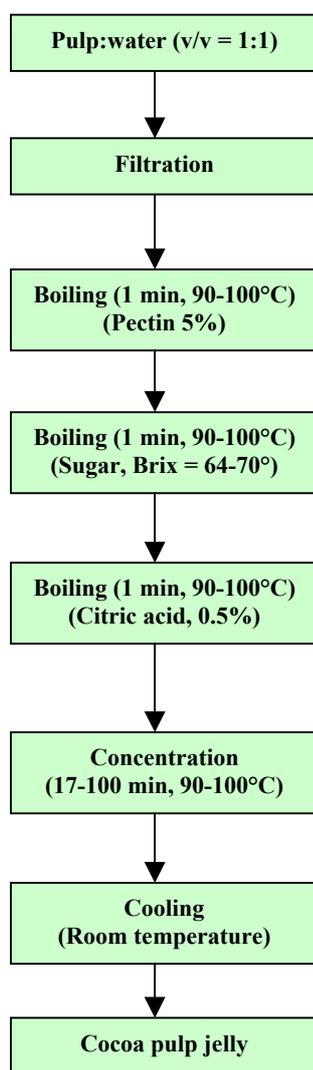


Figure 1. Formulation of cocoa pulp jelly

Table1 Cocoa pulp jelly formulation

Ingredients	Jelly Formulations				
	A	B	C	D	E
Pulp (g)	200	200	200	200	200
Sugar (g)	72.1	97.6	93	101	98
Pectin (g)	0.8	0.9	0.8	0.8	0.8
Citric acid (g)	1.0	0.9	1.0	0.9	0.5
Brix	64	65	68	68	66.5
pH	3	3.32	3.37	3.46	3.34

Sensory evaluation results showed that formulation A and C were most preferred compared to the others.

### Pectin Analyses

All fruits contain pectin. Pectin is formed from a parent compound, protopectin, during the ripening of fruit and during the cooking of under-ripe fruit to extract juice. Fully ripe fruits contain less pectin than partially ripe fruits. For this reason, some jelly formulations specify the use of a portion of under-ripe fruit. The pectin content of cocoa pulp was analysed by precipitation method. Pectin was dried to constant weight and the pectin content was determined. Percentage of pectin in fresh pulp is 2.9%.



Cocoa Pulp Jelly

## CONCLUSION

The cocoa pulp jelly has potential to be commercialized. However the physical appearance of the jelly is similar to honey but the cocoa pulp flavour is weak. In order to improve the appearance and flavour of the cocoa pulp jelly, colouring and flavouring agents are added into the product.

## ENQUIRIES

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