

***Development of low sugar bael jam with pectin and gelatin.***

Bael( *Aegle marmelos*) is considered as a nutritive fruit and it contains high amount of dietary fiber. It also used in controlling diarrhea and dysentery. The market demand for low sugar products is increasing among the health conscious population of the country. In this context, low sugar Bael jam not only provides low calorie but also high nutrients. This study was conducted to develop low sugar bael jam using pectin and gelatin. Six treatments with two different sugar contents (10%& 20%) and three pectin and gelatin combinations (0.75:0.25, 0.5:0.5, and 0.25:0.75) were used in this study. Results of the sensory evaluation reveal that the product containing 20% sugar and pectin and gelatin combination of 0.75: 0.25% was found to be the best treatment in terms of texture and overall acceptability. Plate count studies conducted at 1 & 6 weeks after packing reveal that the product was free from microbiological spoilage.