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(57) Abstract :

The present invention relates to a novel method for preparing a fruit-based jelly using a combination of wild edible fruits, commonly available fruits, and medicinal plants. The jelly is formulated using fruits such as Myrica esculenta, Morus alba, and Mangifera indica, along with beetroot juice for natural color enhancement and mint extract for flavor improvement. The addition of natural spices like fennel, black pepper, and cumin creates a unique and aromatic flavor profile. Pectin, a natural gelling agent, is employed to achieve the desired jelly consistency without synthetic additives. The resulting jelly is vibrant, flavorful, and free from artificial preservatives, making it a healthier and more nutritious alternative to conventional jellies.

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