



Schoharie County

173 South Grand St
Cobleskill, NY 12043
518.234.4303
518.296.8310
Fax: 518.234.4305
schoharie@cornell.edu

Otsego County

123 Lake St
Cooperstown, NY 13326
607.547.2536
Fax: 607.547.5180
otsego@cornell.edu

Oneonta Outreach

31 Maple St
Oneonta, NY 13820
607.433.2521
Fax: 607.436.9682

cceschoharie-otsego.org

CERTO® Premium Liquid Fruit Pectin Remake Directions for No-Cook Freezer Jam or Jelly

These directions may also be used for Ball® Liquid Fruit Pectin

1. Rinse clean container and lid with boiling water.
2. Prepare trial batch as follows:

1 cup non-gelled jam or jelly 3 tablespoons sugar
1 ½ teaspoons lemon juice
1 ½ teaspoon CERTO Fruit Pectin

Measure jam or jelly into a bowl. Add sugar and lemon juice. Stir constantly until sugar is dissolved, about 3 minutes. Add CERTO and stir until blended, about 3 minutes longer. Quickly pour into prepared container. Cover and let stand at room temperature up to 24 hours to check for gel. Store opened pouch of CERTO in refrigerator.

3. If trial batch sets satisfactorily, follow the trial recipe, using the listed measures of sugar, lemon juice and CERTO for each 1 cup of jam or jelly. Do not try to make more than 8 cups at one time. Follow trial batch directions.
4. Place remade jam or jelly in prepared containers. Allow to set at room temperature for 24 hours before refrigerating or freezing.
5. After preparing the product, discard CERTO in opened pouch.

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