

***LEMON SYRUP***

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*Open Education Resource*

**AIM- Prepare lemon syrup with addition of appropriate addition of sugar.**

**REQUIREMENTS-** lemon, sugar, water, corn starch, lemon zest, corn starch, pot, spoon, glass, gas

**Ingredients-**

1. 1 cup lemon juice
2. 1 cup water
3. 1 cup white sugar
4. 1 table spoon lemon zest
5. 1 table spoon corn starch

**Observations-**

1. Initial weight of lemon…………….
2. Weight of lemon juice…………..
3. Final refractometer reading…………..
4. Final weight of the product…………….

**PROCEDURE-**

1. Receiving of raw material from market.
2. Selection of good quality lemon for the preparation of lemon syrup.
3. After that remove 1 cup of lemon juice from that lemon.
4. Add 1 cup of water in that lemon juice.
5. Then add other ingredients as per the requirements.
6. After that 5 min boiling of it is carried out with the help of gas.

FLOW CHART-

**BASIC INFORMATION**

1. Simple syrup is a mixture of sugar and water.
2. It is simple to prepare.
3. It is made up of 2 parts of sugar and 1 part of water.
4. It is also base for instant sharbat.
5. Sugar is commonly known as sucrose made up of glucose and fructose .When boiled in water; these two separate and make a sweetener that is sweeter than the original.

**Note: Please record the observations while preparation.**

**Thank you**