

Jam vs Jelly (vsdiff.com)

Aspect	Jam	Jelly
Primary texture	<i>Chunky, spreadable</i>	<i>Clear, firm gel</i>
Fruit content	Whole or mashed fruit pieces	Fruit juice only (strained)
Pectin role	Often relies on both natural pectin and added pectin	Depends heavily on added or naturally extracted pectin
Sugar	Typically ~40-65% by weight (recipe-dependent)	Typically ~50-70% by weight (recipe-dependent)
Typical uses	Toasts, baking fillings, sauces with texture	Sandwich spreads, glazing, clear fruit flavor
Visual	Opaque, textured	Transparent to translucent
Commercial clarity	Less clarified	Clarified and filtered

Source: <https://vsdiff.com/jam-vs-jelly/>