

ICAR-SBI FREEZE DRIED SUGARCANE JUICE

Salient features

- Process development for production of a dry product from sugarcane juice through freeze drying (-40 °C with 0.5 mTorr or lesser, vacuum dried) or lyophilization
- Preparation of dry extrudes through extrusion process and conversion to the spheroid/granule product.
- Product is obtained in 12 to 48 h, has longer shelf life and suitable for commercial applications.
- Six months storability under ambient conditions and about two years under refrigerated conditions.
- Attractive product as a replacement to the commercially available unhealthy synthetic chemical based soft drinks.

Advantages

- ✓ This freeze dried sugarcane juice product possesses consumer acceptable qualities.
- ✓ Can be reconstituted to juice at any time.
- ✓ An attractive option to replace the synthetic soft drinks.
- ✓ Wide range of uses like instant sugarcane juice mix, preparation of beverages, nutritious sweetening agent for regular use like sweetener for tea, coffee & beverages, sweetener for preparation of conventional sweets, candies, confectionery, bakery products, dairy products, weaning food and medicinal preparations.
- ✓ Novel foods can be prepared by this process using sugarcane juice. Special purpose freeze dried sugarcane juice product can be prepared by optionally fortifying with vitamins, minerals, nutraceuticals, herbal extracts, and medicinal / pharmaceutical substances.



Process

Technology /

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