

## ICAR-SBI STANDARDISED LIQUID JAGGERY PROCESS

### *Salient features*

- Process for preparation of liquid jaggery (an intermediate product during the process of solid jaggery making) with good density (1.07 – 1.10 g/mL).
- Standardized method achieves good clarity of liquid jaggery, removed impurities and heat coagulated suspension to achieve better quality of product.
- Method separates dissolved colloidal albumins, wax and gum
- Product pH range was 5.0 to 6.8 and the moisture content less than 12%.
- 7½ month old cane yielded only 14.6% on the volume of sugarcane juice as against 24% yield from 11-12 months old cane.

### *Advantages*

- ✓ Liquid jaggery with appreciable good gloss and shelf life.
- ✓ Good quality liquid jaggery without any addition of chemicals
- ✓ Healthy sweetener without any chemical additives like clarificants, coloring agents and preservatives: beneficial for community health and doubling of the income of farmers cum small entrepreneurs supported on sugarcane.
- ✓ A hassle-free process/ technology for production of liquid jaggery
- ✓ An adulterant-free healthy raw material for various confectionery and ayurvedic items



### *Process Technology / Product developed by*

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### *Year*

2020

*Source of  
funding*

ICAR-Sugarcane Breeding Institute, Coimbatore

*More  
information*

**Status of commercialization / Patent / Publications**

**Technology transfer**

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