

## Neera Processing Unit

### *Salient features*

- Convert neera to neera sugar syrup.
- Using the crystallization system, the unit can convert the syrup into neera sugar granules or sugar crystals.

### *Advantages*

- ✓ The unit has the capability to store neera for later processing.
- ✓ It can be used for the production of syrup, sugar granules, and crystals.
- ✓ This process adds value to coconut neera, thereby improving its shelf life.

### *Specifications*

Processing capacity: 50 L

Processing time: 4-6 hours based on product requirement

Manpower requirement: 2



### *Machine developed by*

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### *Year*

2022

### *Price / Unit*

26,55,926Rs only

### *More*

**Status of commercialization / Patent / Publication**

**Paper published only in cited Journals (Published/ communicated)**

1. Kowsalya, P., Kamalapreetha, B., Anbarasan, R., & Mahendran, R. (2022). Processing of Coconut Neera to Produce Sugar Granules and Study on its Properties. Sugar Tech, 1-7. (Published)
2. Influence of different concentrated solutions of neera granule on the yield of crystals and study on its nutritional and chemical properties – Journal of Food Process Engineering – (Communicated).
3. Development of sugar crystals from coconut neera and analysing the effect of syrup concentration on crystal yield – (Writing).

**Paper published in Conference Proceedings, Popular Journals, etc:**

1. **Development of sugar crystals from coconut neera and analyzing the effect of syrup concentration on crystal yield**

*Anbarasan R, Ramyaa B, and Mahendran R  
29th ICFoST - Indian Convention of Food Scientists & Technologists – 2023*

2. **Study of Process development and production of Neera Crystals from Neera granules**

*Ramyaa R, Anbarasan R, and Mahendran R, 29th ICFoST - Indian Convention of Food Scientists & Technologists – 2023*

**Patents filed-**

1. A process for production of sugar like granules from coconut sap (Neera) and crystals thereof; **Filed and published: 201841035401**