

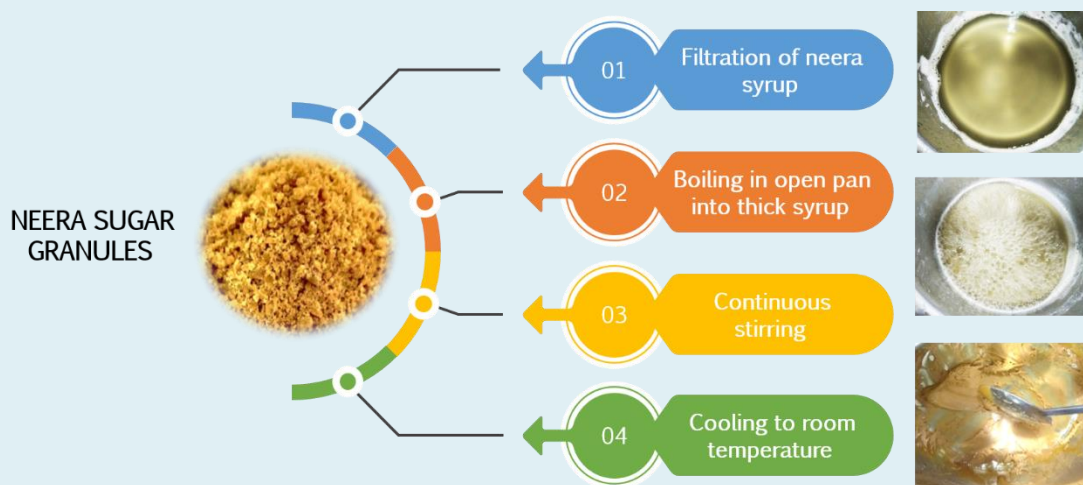
Neera Sugar Granules

Salient features

- Compared to cane sugar, coconut sugar granules have two, four and ten times the amount of iron, magnesium and Zinc, respectively.
- It also contains essential amino acids required for protein synthesis and is rich in Vitamins.

Advantages

- ✓ Significant improvement in the socioeconomic conditions of coconut farmers living in poverty in rural and tribal communities
- ✓ Value addition to the coconut neera, thereby improving its shelf life and also supplies calories and nutrients.



Process of Neera sugar granules

Process Technology developed by

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More information

Patent - 201841035401 – A process for production of sugar like granules from coconut sap (Neera) and crystals thereof