

POWDER JAGGERY

Salient features

- Process for development of powder jaggery from sugarcane juice
- Concentration and crystallization process with continuous aeration is used to form powder or granular form.
- Superior to traditional method of solid jaggery or jaggery powder making as conventional method involves various chemicals, clarificants and emulsifiers indiscriminately.

Advantages

- ✓ “Powder jaggery” has advantages over the block jaggery as the powder gets equilibrated at lower moisture compared to solid jaggery blocks.
- ✓ Extra stirring involved in making jaggery increase the crystallinity of jaggery powder compared to corresponding solid blocks which make the product more user friendly.
- ✓ Jaggery powder is more stable even under severe storage conditions and hence has more shelf life.



Process

Technology /

Product

developed by

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ICAR-Sugarcane Breeding Institute, Coimbatore

More information

Status of commercialization / Patent / Publications

Technology transfer

In progress