

TECHNOLOGY FOR PRODUCTION OF SPRAY DRIED SUGARCANE JUICE

Salient features

- Process to produce a dry product of sugarcane juice with longer shelf life and suitability for commercial applications.
- Filtered sugarcane juice added with bulking agents is spray dried to form a dry product using standardized process parameters.
- The dry product obtained may be blended with natural or permitted synthetic food flavors, color, stabilizers, anti caking agents etc.
- Spheroid/granule product developed through downstream processing by applying dry extrusion and spheronization/granulation.
- Product has very low moisture content, good flow ability, low hygroscopicity and good shelf life when stored in ambient conditions and exposure to atmospheric air.

Advantages

- ✓ The dry product can be stored about six months under ambient conditions. If stored under refrigerated conditions can be stored for more than a year.
- ✓ Product retains all the flavor components, sugars, protein, ash, minerals, vitamins, phenol, flavonoids and antioxidant activity.
- ✓ Product is comparable with fresh sugarcane juice, can be used for production of healthier products for human consumption like preparation of instant sugarcane juice or as a regular sweetener.
- ✓ Product is useful as flavor enhancer of food, beverages, sweets, confectioneries, bakery items, dairy products, weaning food, novel value added foods and medicinal / pharmaceutical preparations.



Process

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<i>More information</i>	Status of commercialization / Patent / Publications Patent Title: Method for preparing spray dried sugarcane juice. Patent Application Number: 1829/CHE/2006 Patent status: Application Refused U/S 15, dated-02.07.2016 Technology transfer In Progress through Agrinnovate Pvt. Ltd.