Effect of different clarifying agents on the quality of jaggery. - CAB Direct

Jaggery is a healthy sweetener popularly known as the "medicinal sugar" in India prepared using sugarcane juice. To avoid the present use of chemicals in jaggery production, a study was conducted to produce jaggery using naturally available plant based clarifying agents. The quality of the jaggery was compared with the chemically prepared Jaggery. The results have revealed that the plant based clarifying agents had produced good quality jaggery in terms of sucrose content, hardness, reducing sugar content, moisture content, porosity, microbial load, ash content, net rendement value and dirt & impurities compared to chemically prepared Jaggery. The colour was much darker in case of castor milk based jaggery. The ground nut milk based jaggery was found to be the best in the organoleptic evaluation.
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http://www.cabdirect.org/abstracts/20133131476.html
organoleptic properties
saccharose

Broad term
Commonwealth of Nations
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South Asia
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