

Preservation and value addition of jaggery

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■ **ABSTRACT** : Sugarcane has mainly three processed products viz., *Sugar, Jaggery* and *Khandsary*, of which jaggery is traditional Indian sweetener. The jaggery industries are grown in different parts of country such as Andhra Pradesh, Bihar, Haryana, Karnataka, Punjab, Maharashtra, Tamil Nadu and Uttar Pradesh. Over 37.2 per cent of the total sugarcane produced was processed for making jaggery and *Khandsari*. Various institutes and number of scientists are working on the jaggery processing and preservation. Many of them have been developed new processing technologies, equipments for production of jaggery, different storage methods for preservation of jaggery, and the value added products to enrich the jaggery. The IISR, Lucknow had developed various processing equipments (pan) and standardized the manufacturing process for hygienic preparation of jaggery. Due to nutritious as well as medicinal value of jaggery, it is more popular in world with great export potential.

■ **KEY WORDS** : Jaggery; Value addition, Sugarcane, Processing, Preservation

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