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Identification of hazards in palm candy and palm jaggery prepared by traditional method

Muthu Mareeswari
Nutrition Research Center, India

India is the largest consumer and the second largest producer of sugar in the world. Sugar industry is the second largest organized sector industry in the country. Among the sugar yielding crops, like sugarcane, palms and sorghum. Palm candy and jaggery is a natural sweetener made from its sap (neera). Palm candy and jaggery was the staple sweetener used by Indians. Palm sugar is rich in nutraceuticals. In any Industrial production particularly in agro-industries the raw materials should be consistent in quality to maintain uniform quality standard in the end products. In the process of preparing palm candy commercial superphosphates is used as for adjusting the PH and as clarificant. Further impurities like thread, sand dust and stones present in this product.

The method of preparing palm candy and jaggery is quite interesting. Lime juice is collected, slightly heated, clarified by adding superphosphate of phosphoric acid, and strained to eliminate the added lime and other impurities. The clear juice is then further boiled up to nearly 116°C to 118°C for jaggery and moulded in different shapes.

Considering the deleterious effect of consuming this type of palm candy, a necessity has arisen to develop a technical processing methods regarding that the investigator interested to know the hazards and residues in candy and jaggery

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ess.dansh@gmail.com