

INTRODUCTION

- Jaggery commonly known as Gur in India.
- Jaggery is the natural sweetener obtained on concentrating the sweet juices of sugarcane with or without prior purification of juice and without use of any chemical/ synthetic additives or preservatives, into a solid or semisolid state.
- jaggery is considered as a food material, as it contains a large quantity of minerals in addition to energy and is consumed directly as.
- There are mainly three forms of jaggery available to us. which is solid jaggery, liquid jaggery and granular jaggery. In India, approximately 80 per cent of jaggery prepared is solid jaggery and remaining 20 per cent includes liquid and granular jaggery.



Export Product

Jaggery Ball



Jaggery Cube



- **FOB Price:** Pricing on Request
- **Min. Order Quantity:** 500kgs
- **Supply Ability:** 1×20 ft Container
- **Port of Loading:** Mumbai
- **HSN:** 170113

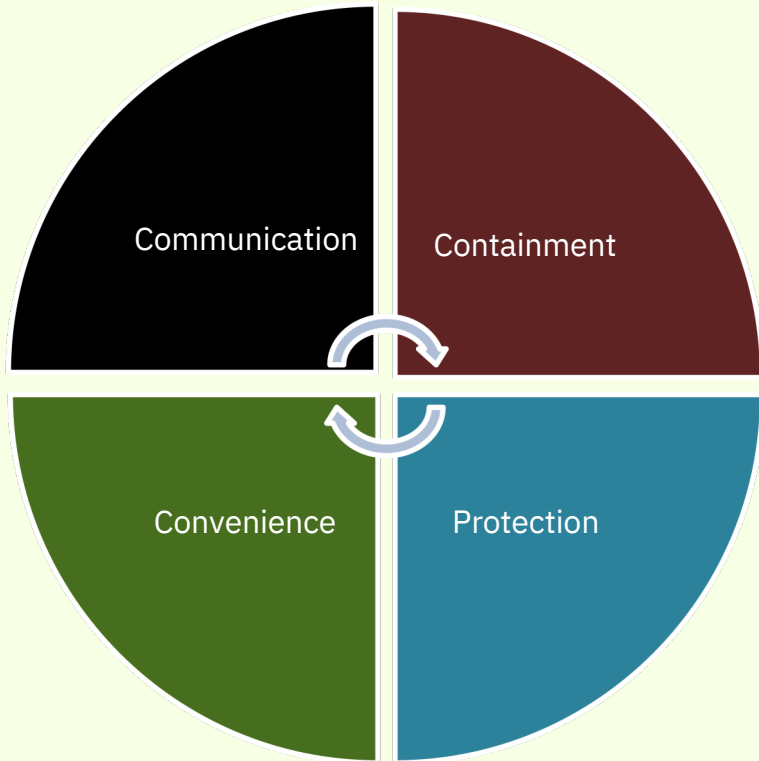
DETERIORATIVE FACTORS OF JAGGERY

Moisture Content

- Moisture absorption from humid atmospheres promotes inversion of reducing sugars which in turn leads to loss of structure, texture, and body hardness of jaggery and often to liquefaction.



FUNCTIONS OF PACKAGING



- Ability to protect content from spoilage and Spillage
- Prevent insect infestation and insect damage
- Economical, easily available.
- Confirm with food laws
- Offer Protection against environmental conditions-moisture barrier



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THANKYOU