

How to Start Sugarcane Juice Preservation and Bottling Plant. Business Ideas of Profitable Food Beverage Manufacturing & Processing.

Description:

Sugarcane juice is not only like any other sweet juice but it has many other nutrients. Sugarcane juice is extracted from the cane by pressing it through iron rollers. It is nutritious and refreshing. It contains about 15 % natural sugar and is rich in organic salts and vitamins. The juice can also be used for drinking or sweetening. In hot summer days, it is a cooling drink. A little lime juice may be mixed in the juice to improve its flavour.

Sugarcane juice is used as a delicious drink in both urban and rural areas in many countries. Sugarcane juice is highly nutritious and thirst quenching drink. The preservation of raw sugarcane juice is very difficult because it turns brown soon after extraction and gets spoiled due to fermentation within hours. The total production of sugarcane in India is about 271 million tonnes. It is grown mainly for producing sweeteners such as sugar, jaggery and khandasari. A small portion of sugarcane is also utilized for other purposes. Sugarcane juice is available almost throughout the country.

Nutritional value of Sugarcane: The juice Sugarcane per serving (28.35 grams) contain Energy-111.13 kJ (26.56 kcal), Carbohydrates-27.51 g, Protein-0.27 g, Calcium 11.23 mg (1%), Iron 0.37 mg (3%), Potassium 41.96 mg (1%), Sodium 17.01 mg (1%).

For more details download PDF file.

Keywords: How to Preserve and Make Sugarcane Juice, Sugar Cane Juice Packing, How to Preserve Sugarcane Juice, How to Preserve Fresh Juice, How to Store Sugar Cane, How to Set up Sugarcane Juice Business, Sugarcane Juice Making, How to Make Sugar Cane Juice, Sugarcane Juice Making, How to Extract of Sugarcane Juice, Sugarcane Juice Extraction, Preservation of Sugarcane Juice, Start Bottling of Sugarcane Juice, Sugarcane Juice Beverage, Sugarcane Juice Processing, Project on Preserved Sugarcane Juice, Suga

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