

# NSI develops sugarcane spread

PIONEER NEWS SERVICE ■ KANPUR

National Sugar Institute, Kanpur was committed for developing value-added products in sugar factories so as to enhance their revenue pot for achieving economic sustainability. Keeping this in view and to train the sugar factory personnel, the institute had established a 'Special Sugar Division' which was now in the process of setting up a 10 tonnes per day refined sugar unit. After two years of continuous efforts, the Sugar Technology division of the institute had come up with a 'Natural Sugarcane Spread' which can be used in place of commercially available jam and jelly's.

This was stated by the Director, Prof Narendra Mohan while addressing the presspersons during a workshop on Wednesday. He said that the product prepared was natural in which no chemical was used for juice clarification and preservation. He said the basic process involved dual filtration including high degree of filtration using membrane filters, clarification of cane juice using vegetable mucilage's and skimmed milk etc. He added that about 80 to 85 per cent of the water present in the juice was removed by carrying out evaporation at reduced pressure and thus the



NSI Director, Prof Narendra Mohan informing about Natural Sugarcane Spread prepared indigenously on Wednesday [Pioneer](#)

product was natural and besides sucrose contained carbohydrates, vitamins, glucose, fructose, proteins, fats and minerals originally present in cane juice with no added sugar.

He said it can be prepared in various flavours like chocolate, ginger, cardamom, mint and lemon using natural extracts depending upon the consumer choice and preferences. He said it can thus be termed as a real natural nutritious health product also. He

said even without adding any preservative, the shelf life of the product was estimated to be one year which can be extended further by adopting superior packaging techniques. He added that as regards economics, from 100 kg of sugarcane, about 15 to 16 kgs of 'Natural Sugarcane Spread' can be produced and thus considering the present sugarcane prices, the estimated cost of the product shall be around ₹ 27 or 28 per kg. only.

He said keeping in view

the surplus sugar production which had kept the sugar prices depressed and looking to growing market of such natural & chemical free products, this can be value-added product for the Indian sugar factories.

He added that the institute had already received preliminary inquiries for technical know how from many organisations prominent being Novel Sugars Ltd., Pilibhit and M/s Balaji Foods, Lucknow.