CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE MYSORE – 570 020

SUGARCANE JUICE SPREAD

1. INTRODUCTION

With the ever-increasing demand for jams and spreads which are made out of sugar as the raw material. There is a large potential for marketing these products. Since, India produces sugarcane in plenty there is scope for diversification of the uses of sugarcane in various products. By using sugarcane juice spread, an extra step of converting the juice into crystal sugar can be eliminated and a better product with all the natural nutrients can be retained in the finish product. It is in juice spread incorporating certain spice flavors which are compatible.

2. RAW MATERIAL

Sugarcane containing 50-55% juice

3. PROCESS

Sugarcane \longrightarrow Cleaning \longrightarrow Soaking \longrightarrow Washing \longrightarrow Crushing \longrightarrow Filtering \longrightarrow Concentration \longrightarrow Heat processing \longrightarrow Filling in bottles \longrightarrow Cooling

4. PLANTS AND MACHINERY

Crusher, filter press, Bottle filling machine, Sealing machine, Hot water generator, De-mineralizer, Heating kettles, Material handling equipment, High pressure jet washer, soaking tanks

5. PROJECT COST

Land (Rented shed)	10 Lakhs
Plant and machinery	29 Lakhs
Working capital margin	4.2 Lakhs
Total Project cost	43.2 Lakhs
Total energy required in KWH (Annual)	3750

6. PRODUCTION CAPACITY

Capacity of raw material processing	- 2.5 Tons
Finished product	- 350 Kg/day
Working days	- 250 days