

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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FORTIFIED SUGARCANE BEVERAGE IN GLASS BOTTLES

Introduction

With the ever-increasing demand for soft beverages and fruit based beverages, both carbonated and still are available in the market in plenty. India offers itself a potential market for these products. Our country holds, perhaps a second position in the production of sugarcane, next only to Brazil. All the sugarcane produced in the country is not lifted by the sugar mills, leaving almost one third for use in the production of *gur* and *khandsari*. Again, there is not much market potential for these products. This necessitates finding ways and means of using sugarcane for other purpose. It is in this context, a process has been developed for the preservation of sugarcane juice as a bottled beverage. The beverage, being natural, possesses a lot of medicinal and curative properties in the treatment of several ailments. The beverage is calorific and nutritive. In addition it is designed (fortified) to provide the desired essential minerals and vitamin.

Raw Material

Sugarcane containing 40-70% juice

Plants and Machinery

Sugarcane crusher, Bottle filling machine, Sealing machine, Boiler, Heating kettles, Material handling equipment, High pressure jet washer, soaking tanks, Bottle pasteurizer, Homogenizer, Sparkler filter, Mixing Tank, Bottle washer, Bottle crown corking machine.

Production Capacity

Capacity of raw material processing - 6500 bottles (200 ml capacity/ shift)

Working days - 300 days

Project Cost

Land & Land development (750 m ²)	45 Lakhs
Plant and machinery	74 Lakhs
Pre-operative expenses	7 lakhs
Working capital margin	8.2 Lakhs
Total Project cost	134.2 Lakhs