Sugarcane Juice- Anywhere Any Time

Sugarcane juice as such is highly nutritious and prone for microbial contamination and spoilage. Even within few hours of extraction of the juice, fermentation sets in and the juice loses its natural refreshing properties.

ICAR-SBI has developed a technology for making powdered form of sugarcane juice by spray drying or freeze drying. This technology produces powder or granule product of sugarcane juice. Variants of the product can be produced by addition of natural or synthetic substances in compliance with FPO and PFA Act.

Product can be safely stored for longer periods without deterioration in appropriate moisture proof packs. Freeze dried powder is considered best product for making sugarcane juice compared to spray dried powder in terms of taste and consumer acceptance. Sugarcane juice powder as a healthy drink can be reconstituted any time anywhere. Flavoured variants can be prepared by adding natural and synthetic flavourants, taste agents and colour.

This product can be used as a regular sweetener and flavour enhancer in preparation of conventional sweets, candies, confectionery, bakery products, dairy products and medicinal /nutraceuticals preparations.

Efforts are being taken for popularization of the technology. ICAR-SBI has licensed spray drying technology to one firm (M/s Gannawala Beverages L L P, Belgaum), but commercial production has not yet available.
Nutritional facts about sugarcane juice powder

- Sugars: 93%
- Ash (mineral content): 3%
- Protein: 2%
- Others: 3% (fibres, chlorophyll, phenols, carotenoids and flavonoids)
- Fat: 0%