

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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BOTTLING OF SUGARCANE JUICE

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.

Raw Material

Sugarcane containing 50-55% juice

Process

Sugarcane → Cleaning → Soaking → Washing → Crushing → Filtering → Homogenization → Bottling → Pasteurization → Cooling → Storage

Plants and Machinery

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

Production Capacity

Capacity of raw material processing	- 2.5 Tons
Finished product /day	- 1000 Litre of juice
Working days	- 250 days

Project Cost

Land & Land development (625 m ²)	10 Lakhs
Plant and machinery	13.20 Lakhs
Working capital margin	7 Lakhs
Total Project cost	30.20 Lakhs
Total energy required	3750 KWH/Annum