

**Title:** A process for the preparation of sugarcane juice spread

**Abstract:**

A process for the preparation of sugarcane juice spread by soaking the canes in water containing 0.1% by wt. potassium meta bisulphite and 0.01% by wt. citric acid for 2-4 hours, washing the sugarcanes and crushing the same to obtain sugarcane juice having a concentration of 18-20°Brix, filtering the sugarcane juice at 25-28°C, concentrating the filtered juice to a solid content of 45-60°Brix, adding 0.1-1.0% by wt of food preservatives selected from citric acid to the concentrated juice, thickening or emulsifying the concentrated juice by adding 0.5 to 5% by wt pectin and 0.03 to 0.5% by wt. of a heteropolysaccharide, adding 0.03-1.0% by wt. carrageenan to the emulsified sugarcane juice, heating the mixture for 6-15 min to 90-98°C to achieve setting, adding 1-100 ppm of p-carotene to the mixture, optionally adding ginger/cumin oleoresin at a concentration range of 0.1-0.6% by wt. followed by stirring and cooling the mixture at 25-30°C to obtain the sugarcane juice spread.