

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE-570 020, INDIA**

**AN IMPROVED PROCESS FOR THE PRESERVATION OF *NEERA*
(in PET bottles)**

Introduction: *Coconut sap (Neera)* is a refreshing, highly nutritious beverage having several health benefits. As freshly tapped *neera* ferments rapidly to become 'toddy' ensuring the availability of *neera* at any given time and place is a challenge. It is in this context a process has been developed to preserve *neera* in PET bottles.

Shelf life of the product : About 2 months.

Raw material : . Fresh *neera* / coconut sap

EQUIPMENTS REQUIRED: SS feeding tank , Vibroscreen , Tubular centrifuge , Holding tank (insulated) with chilling, Heating - Plate Heat Exchanger, Steam Boiler, Bottling line etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	500
Building (Approx. in Sq. Metres)	218
Plant & Machinery (Approx. Rs. in '000)	8200
Total Project cost (Approx. Rs. in '000)	17000
Cost of production/kg : ~ Rs. 212	

Capacity: 3000 L *neera* /Day

For Technology and Technical assistance please contact

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