

Replace White Sugar with Jaggery in your Products

Using jaggery as a sweetener instead of white sugar can not only elevate the taste of your baked goods but also make it a hit among the health-conscious.

Jaggery

Type of an unrefined cane sugar

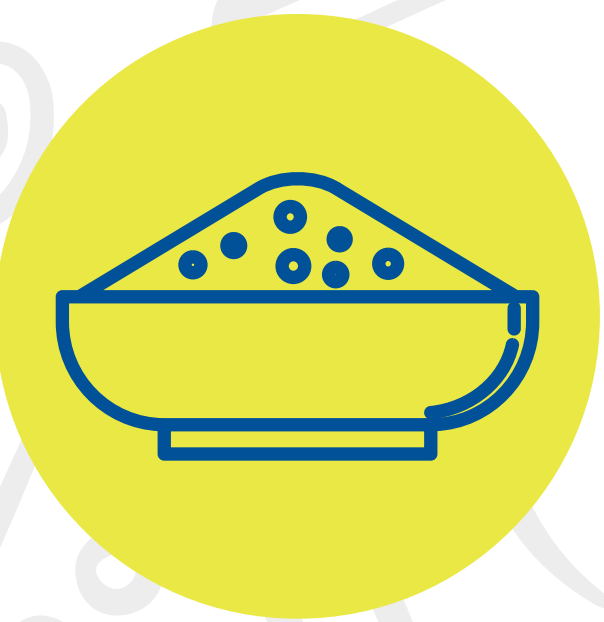
White Sugar

Refined, almost pure sucrose

Form



Hard, lumpy mass



Golden yellow or brown in colour



Less sweet than white sugar



Contain molasses



White, crystalline texture



Sweeter than jaggery



Does not contain molasses

Contains



70% Sucrose



Vitamins Minerals



99.7% Sucrose

Flavours notes



Sweet



Caramelly



Nutty

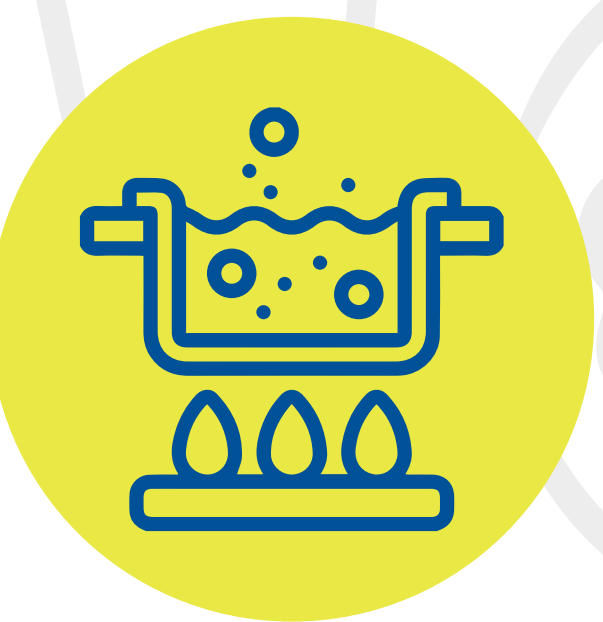


Wine-like



Purely sweet

Manufacture



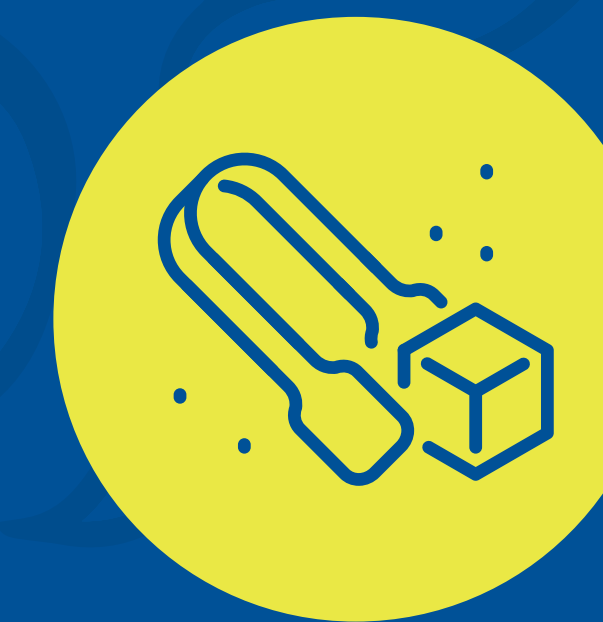
Sugarcane juice boiled and stirred



Impurities removed



Sugarcane juice boiled



Sugar separated by centrifugation

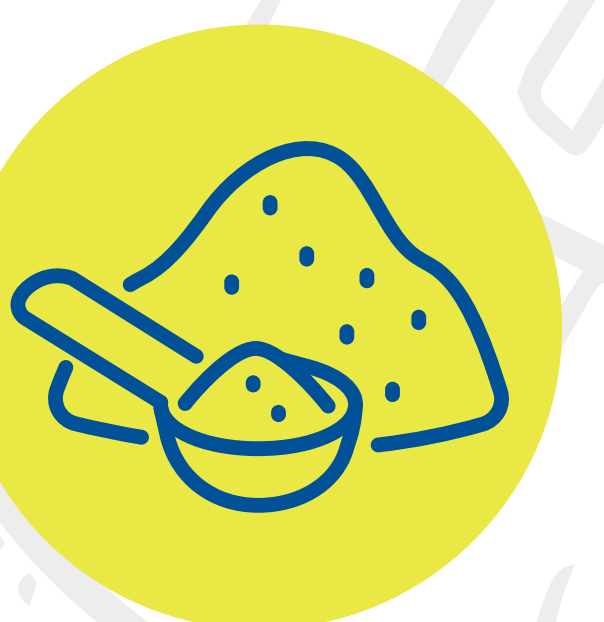


Multiple refinement processes to get pure sucrose

Available as



Hard blocks



Jaggery powder



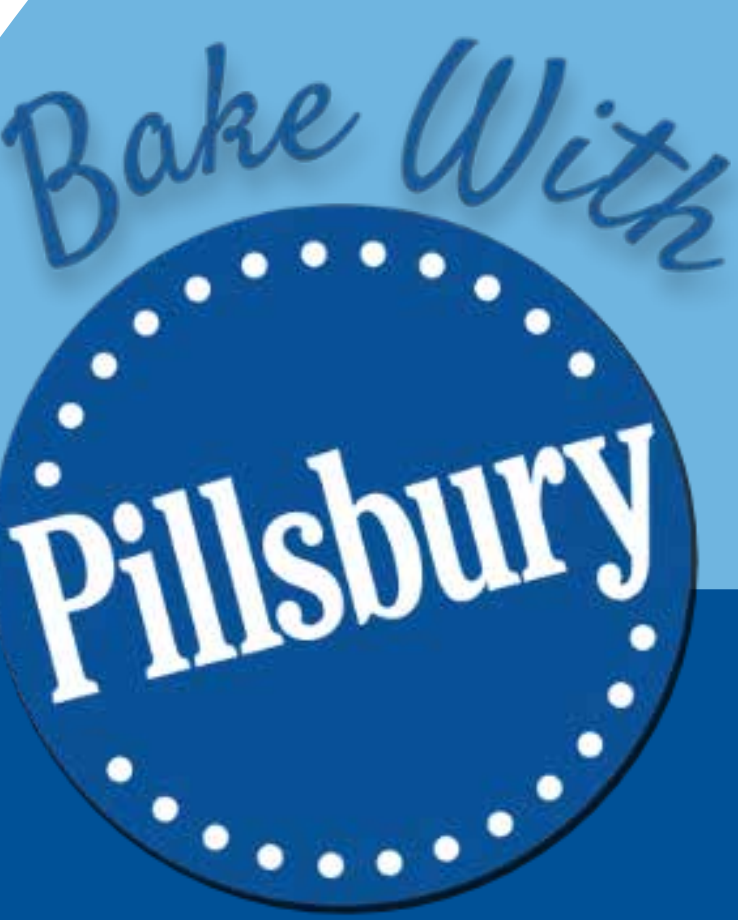
Granulated sugar



Caster Sugar



Powdered sugar



Jaggery substitution in baking

Replace 1 cup of white sugar with 1+1/3 cups of jaggery.

