

varieties of jaggery

varieties of jaggery products

Jaggery is a pure, wholesome, traditional, unrefined, whole sugar. It contains the natural goodness of minerals and vitamins inherently present in sugarcane juice. It contains 28 grams per kilo of mineral salts, while only 300 milligrams per kilogram is found in refined sugar.

It is very rich in iron, which, a composite of hemoglobin prevents anemia. TAJ AGRO Jaggery is especially recommended for pregnant women. It is rich in magnesium, iron, & potassium. Magnesium strengthens the nervous system & potassium is vital to conserve the acid balance in the cells. TAJ AGRO Jaggery is chemical free! It does not contain sulphur dioxide, lime, phosphoric acid, bleaching agents or any viscosity reducers that are used in making 'extra white jaggery' by most exporters

Some varieties of jaggery Products

Palm Jaggery
organic Jaggery
Chemical Free Jaggery

Ancient medical scriptures dating back to 2500 years state how jaggery purifies the blood, prevents rheumatic afflictions and disorders of bile and possesses nutritive properties of high order. It is useful in health conditions like Dry Cough, Cough with Sputum, Indigestion, and Constipation.



We are one of the highly renowned Chemical Free Jaggery manufacturers and suppliers, established in India. Indian Jaggery is a healthy alternative to Sugar. Sugarcane Jaggery is a natural sweetener made by the concentration of sugarcane juice. It is a dark, coarse, unrefined sugar. Jaggery, which a

Jaggery stores well. Once in 3 or 4 months, I buy a big block of jaggery from Indian stores. I break it using a knife and Place the knife in the middle of the block and lightly hit it with hammer. Jaggery breaks into pieces. Further gentle tapping with results in small pieces and powdered jaggery. I keep what I need in a small container in kitchen cabinet and store the remaining pieces for later use in a Ziploc bag in the refrigerator. Just with 15 minutes work, I would be set for at least 3 months. I use jaggery in different traditional Indian preparations - to sweeten the curry sauces, for pappu chaaru and also to prepare sweets like payasam, kheer and cashew sweets etc. Back in home, in India, people often prepare sweets with jaggery. Particularly for naivedyam, jaggery sweets are preferred to sugar sweets. Our elders, they may not have degrees, but they do know where the ingredients come from and how they are made. They avoid sugar in india...

One complaint I often hear about jaggery is presense of sand or dust particles in it. The reason for it is jaggery is still prepared in ancient way, in the fields. There will be harvesting of sugar cane going on one side and on the other end concentrating the sugar cane juice will be going on. Air carries some particles into this liquid. The farmers do filter the liquid before pouring into molds but one or two particles always find a way to join in. For some, these particles are reason why they avoid jaggery and prefer sugar. For me, I prefer sand particles to bonechar contamination anytime of the day. Atleast I know how to deal with jaggery impurities - melt and strain.

Hegde holds a number of training camps each year to popularise oles of all kinds -- to make jaggery, to cook food and to heat bathing water.



Contact Us

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