



Jaggery



1. Physical Characteristics

Parameter	Specification
Appearance	Solid blocks/cakes or moulded shapes
Color	Golden yellow to dark brown
Texture	Hard, crystalline to amorphous
Moisture Content	Max. 7%
Odor/Taste	Sweet, caramel-like, characteristic of sugarcane

2. Chemical Specifications

Parameter	Specification Range
Sucrose	65 – 85 %
Reducing Sugars	10 – 20 %
Minerals (Ca, Mg, K, Fe, P)	1 – 5 %
Ash (Sulphated)	Max. 3 %
pH (10% solution)	5.5 – 6.5
Sulphur Dioxide (SO ₂)	< 70 ppm (as per FSSAI)

3. Microbiological Standards

Test	Acceptable Limit
Total Plate Count (TPC)	< 50,000 cfu/g
Yeast & Mold	< 1,000 cfu/g
E. coli	Absent in 1 g
Salmonella	Absent in 25 g
Coliforms	< 10 cfu/g



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4 Nutritional Value

Nutrient (per 100 g)	Value
Energy	360 – 380 kcal
Carbohydrates	90 – 95 g
Protein	0.5 – 1 g
Fat	< 0.5 g
Minerals (Ca, Fe, Mg, K)	Calcium 80–100 mg, Iron 10–12 mg

5 Packaging And Storage

Aspect	Specification
Retail Packs	500 g, 1 kg, 2 kg, 5 kg (poly pouch, LDPE, laminated bag)
Bulk Packs	25 kg, 50 kg multi-layer laminated bags with liner
Export Packs	As per buyer requirement (25 kg HDPE bags)
Shelf Life	6 – 12 months under proper storage
Storage Conditions	Cool, dry place (< 25°C), RH < 60%, away from sunlight

