

COCONUT PALM SUGAR

The coconut palm syrup or jaggery can be crystallized to produce fine granules of sugar. Transition of coconut jaggery into a ground granule sweetener is more accepted by global markets. The recovery of palm sugar from coconut palm jaggery is 15%. The application of this sugar is tremendous and offers huge potential owing to its most important health attributes, the low Glycemic index and the high nutrient content. It can be the most suited alternative sweetener, especially when agave sugar is being rejected owing to the high fructose content. This alternative sugar industry is estimated to be a \$1.3 billion industry and hence the market prospects are enormous.

It is understood that in producing countries like Indonesia, around 50,000 MT of coconut sugar is produced per month and 6 lakh MT produced per year. The product has good local market in Indonesia.



Nutritional composition of coconut palm sugar (in 100g)

Component	Quantity
Moisture	0.06 %
Protein	432 mg
Minerals	5.24 mg
Carbohydrate	11.0 mg
Calcium	18.9 mg
Phosphorous	1.9 mg
Iron	5.2 mg

COCONUT DEVELOPMENT BOARD

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