

# JAGGERY HERITAGE

## A Legacy of Indian Jaggery

India has a centuries-old tradition of producing jaggery, a natural sweetener deeply rooted in agricultural and culinary heritage. Produced by concentrating sugarcane juice without chemical refining, jaggery retains its natural sweetness, rich flavour, and valuable minerals.

Today, Indian jaggery is globally appreciated as a healthier alternative to refined sugar and is widely used across food processing, beverages, confectionery, wellness products, and natural nutrition industries.



## OUR PRODUCT RANGE

### JAGGERY POWDER



Fine free-flowing powder offering convenience, natural sweetness, and easy blending for food and beverage applications.

### JAGGERY BLOCKS / SLABS



Traditional form of jaggery known for authentic flavour, natural sweetness, and long shelf life.

### JAGGERY CUBES



Ready-to-use portioned jaggery suitable for hospitality, retail, beverage, and wellness applications.

## KEY APPLICATIONS



Food Processing



Bakery Products



Beverage Industry



Confectionery



Dairy Products



Functional Foods



Wellness Products



Retail Consumer Packs



CALL & WHATSAPP  
(+91) 73777 33365



WEBSITE  
[www.andromageglobal.com](http://www.andromageglobal.com)



EMAIL & SALES  
[info@andromageglobal.com](mailto:info@andromageglobal.com) | [sales@andromageglobal.com](mailto:sales@andromageglobal.com)



# PRODUCT SPECIFICATIONS

## & QUALITY SOLUTIONS

Our jaggery is produced from fresh sugarcane juice using traditional methods without chemical refining. It retains its natural sweetness, rich flavour, minerals, and goodness.



### JAGGERY POWDER

|  |            |                            |
|--|------------|----------------------------|
|  | Colour     | Golden Brown to Dark Brown |
|  | Moisture   | Max 5–8%                   |
|  | Form       | Fine Powder                |
|  | Taste      | Natural Sweet              |
|  | Shelf Life | 12–18 Months               |



### JAGGERY BLOCKS / SLABS

|  |            |                            |
|--|------------|----------------------------|
|  | Colour     | Golden Brown to Dark Brown |
|  | Moisture   | Max 8–10%                  |
|  | Form       | Block / Slab               |
|  | Taste      | Rich Natural Sweetness     |
|  | Shelf Life | 12–18 Months               |



### JAGGERY CUBES

|  |            |               |
|--|------------|---------------|
|  | Colour     | Golden Brown  |
|  | Moisture   | Max 5–8%      |
|  | Form       | Cube          |
|  | Taste      | Natural Sweet |
|  | Shelf Life | 12–18 Months  |



### COMMON QUALITY PARAMETERS

- ✓ Hygienically Processed
- ✓ Chemical Refining Free
- ✓ Export Quality Production
- ✓ Batch Traceability
- ✓ Characteristic Sugarcane Aroma
- ✓ Natural Colour Consistency
- ✓ Foreign Matter Free
- ✓ Quality Inspected Lots



### EXPORT GRADE SAFETY STANDARDS

- ✓ E. Coli Absent
- ✓ Salmonella Absent
- ✓ Controlled Yeast & Mold
- ✓ Export Standard Compliance
- ✓ Food Grade Processing



### PACKAGING OPTIONS

- ✓ 10 KG Cartons
- ✓ 20 KG Cartons
- ✓ 25 KG Cartons
- ✓ HDPE Bags with Food Grade Liner
- ✓ Retail-Ready Packaging
- ✓ Custom Branding
- ✓ Private Label Packaging
- ✓ Customized Labels



### EXPORT SUPPORT

- ✓ Export Documentation Assistance
- ✓ Container Loading Coordination
- ✓ Shipment Management
- ✓ Bulk Order Fulfillment
- ✓ Private Label Support
- ✓ Customized Packaging Solutions
- ✓ Third-Party Inspection Support
- ✓ Buyer-Specific Compliance Assistance



### WHY GLOBAL BUYERS CHOOSE INDIAN JAGGERY

- ✓ Natural Alternative to Refined Sugar
- ✓ Traditional Processing Methods
- ✓ Rich Mineral Content
- ✓ Growing Global Demand
- ✓ Multiple Product Formats
- ✓ Wellness Market Acceptance
- ✓ Reliable Export Supply



**CALL & WHATSAPP**  
(+91) 73777 33365



**WEBSITE**  
[www.andromageglobal.com](http://www.andromageglobal.com)



**EMAIL & SALES**  
[info@andromageglobal.com](mailto:info@andromageglobal.com) | [sales@andromageglobal.com](mailto:sales@andromageglobal.com)