

TNAU - NEERA TECHNOLOGY

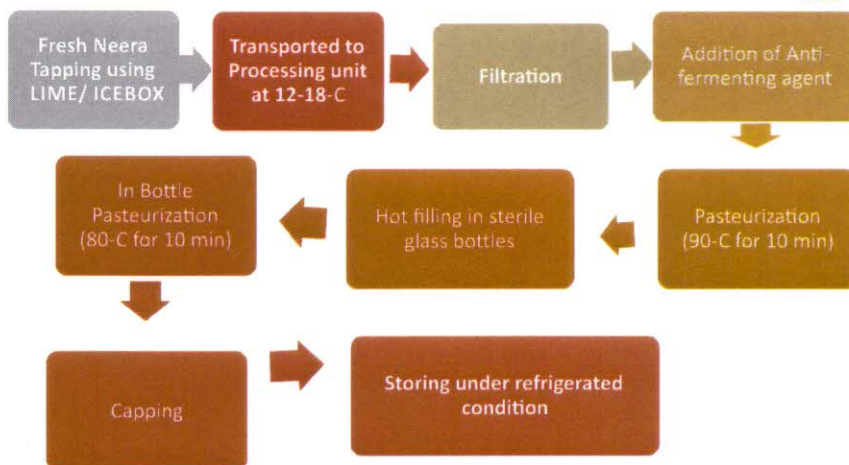


Neera a sweet, translucent white coloured sap tapped from immature inflorescence ('spathe') of coconut. It is a delicious health drink

PROPERTIES

- Rich source of minerals and vitamins.
- Low Glycaemic Index (GI is 35)
- Highly Fermentable
- Poor shelf life
- No acidity and alcohol content
- Microbial diversity differs widely

PROCESSING



Antifermenting solution used are within the limits by codex and FSSAI



**SULPHITES FREE
LOW GLYCEMIC INDEX
NO ALCOHOL**

CONDITIONS

- Check the acidity and pH before and after processing.
- Optimum pH for processing 6.8 to 8.5
- Optimum acidity should be less than 0.02%,
- Prevent cross contamination.
- Sterilized glass bottles should be used
- Process Neera within 1-2 hr of tapping
- Avoid storage of neera beyond 2 hr
- Store under refrigerated condition.

*Suitable only for batch system of Processing with maximum of 25 litres/ Batch and approximately 100 bottles/ Batch.
Maximum of 3-4 batch/day can be done with minimum of 2 manpower. The approximate cost for processing is Rs 17.00/bottle*



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