



NIMBKAR AGRICULTURAL RESEARCH INSTITUTE

Natural and nutritious
Sugarcane Jaggery



100%
natural!

What other jaggery makers will **NOT** tell you:

- They add chemicals like calcium hydroxide, phosphoric acid or alum to make jaggery look good (misleadingly writing 'natural' or 'organic').
- They use non food-grade containers.
- They prepare jaggery in unhygienic conditions.

At NARI:

- We only add natural additives: okra (bhindi) water and safflower oil.
- We use stainless-steel 304 equipment for manufacturing and food-grade containers.
- We minimize manual handling to ensure hygiene.
- We store jaggery in cold and dry environment.

For more information and ordering, please email us at
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or call us at

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