

ARTISANAL SOLID BLOCK JAGGERY

Traditional Cane / Palm Concentrate Technical Data Sheet

1. Product Characterization & Description

The product consists of an unrefined, solid block sweetener derived through the thermal reduction and concentration of plant saccharine sap (either sugarcane juice or date palm sap). Known regionally as **Gur**, **Piloncillo**, or **Panela**, this solid sweet block retains its natural molasses matrix. It features a deep reddish-caramel coloration and displays a distinct decorative mass cluster concentrated at the center of the top profile, serving as a hallmark of hand-molded artisanal production.

Material Integrity Notice: Unlike centrifuge-separated refined sugars, solid block jaggery preserves long-chain mineral salts, trace vitamins, and natural moisture balances. This ensures a complex, earthy flavor profile containing rich underlying notes of toffee, smoke, and molasses.

2. Packaging & Spatial View Analysis

The solid jaggery disk is individually shrink-wrapped inside an airtight, transparent protective polymer film. This moisture-barrier wrap isolates the product from atmospheric humidity, prevents sticky surface syneresis, and provides clear multi-directional quality verification.

FRONT VIEW (PLAN VIEW) <i>Illustrates the circular disk architecture and the raised textural central mold mark embedded into the core.</i>	RIGHT VIEW (ELEVATION VIEW) <i>Demonstrates the uniform vertical thickness, clean outer cylindrical borders, and flat base alignment.</i>
REAR VIEW (BASE VIEW) <i>Confirms a smooth, uniform underside profile free of cavities, air bubbles, or physical impurities.</i>	LEFT VIEW (PROFILE VIEW) <i>Validates structural consistency and shows the secure wrap contour around the product edges.</i>

3. Product Technical Specifications

Product Category	Artisanal Solid Block Jaggery (Gur)
Enclosure Medium	Hermetic Transparent Protective Shrink-Wrap Film
Geometry & Form	Solid Cylindrical Disk with an Ornamental Raised Center Core
Color Spectrometry	Deep Caramel Amber to Dark Reddish Brown
Chemical Processing	100% Sulfur-free, chemical-free processing without bleaching agents

4. Nutritional Breakdown & Composition

Because the plant juices undergo minimal filtration and simple thermal concentration, the inherent mineral matrices remain completely bound within the crystalline structure.

Constituent	Typical Component Range	Physiological / Dietary Significance
Sucrose & Fructose	70% – 85%	Natural complex carbohydrate matrix for sustained energy.
Moisture Content	5% – 8%	Regulates solid state hardness and prevents early degradation.
Iron (<i>Fe</i>)	10 mg – 13 mg per 100g	Provides dietary iron support for vital metabolic functions.
Mineral Ash (K, Ca, Mg)	0.6% – 1.0%	Provides essential alkaline salts to aid systemic balance.

5. Storage, Handling & Usage Directives

- **Moisture Control:** Extremely hygroscopic. Once the protective clear polymer film is broken, store in an airtight container to block atmospheric moisture absorption.
- **Thermal Safety:** Store in a cool, dark pantry. Avoid high temperatures to keep the block solid and prevent structural softening.
- **Culinary Processing:** Easily grated, shaved, or chopped. Excellent for sweetening traditional beverages, block-sugar baking, and balancing complex curries or sauces.