

ARTISANAL SEMI-LIQUID JAGGERY (JHOLA GUR)

Commercial Tub Packaging & Product Specification Sheet

1. Product Overview & Description

The product evaluated consists of an unrefined, highly viscous semi-liquid sweetener produced via the artisanal reduction of fresh date palm sap or sugarcane juice. Commonly classified as **Jhola Gur** or **Liquid Nolen Gur**, this premium seasonal concentrate is known for its smooth texture, fine micro-grain crystalline dispersion, and rich caramel-bronze hue. Captured during the initial stage of boiling before complete solid-block curing, it yields an intense aroma with rich, molasses-forward top notes.

Packaging Concept: Unlike traditional earthen pots (*kalsis*) which are prone to leaks and moisture absorption, the modern translucent polymer square tub provides a stable container. This preserves volatile flavor compounds and provides high visibility for immediate quality inspection.

2. Orthogonal Packaging & View Analysis

The product packaging is documented from four orthogonal angles to verify fill level consistency, suspension uniformity, and airtight seal parameters.

FRONT VIEW Showcases the clean rectangular tub profile, optimal volumetric headspace fill, and excellent mass consistency.	SIDE VIEW Illustrates the structural side taper of the tub and shows the alignment of the safety rim seal alongside the detached lid.
REAR VIEW Confirms uniform product clarity and color density across the back wall of the transparent container.	TOP VIEW Reveals the gloss surface texture, small micro-aeration pockets, and the rounded corners of the tub opening.

3. Product Technical Specifications

Product Category	Semi-Liquid / Viscous Jhola Gur (Natural Sweetener)
Container Type	Food-Grade Translucent PP (Polypropylene) Square Tub with Snap-Lock Lid
Color Spectrometry	Rich Milk-Chocolate Bronze to Deep Caramel Brown
Texture Index	Smooth, highly viscous paste with micro-fine crystalline mouthfeel
Chemical Profile	100% Raw Plant Concentrate (0% added commercial glucose or anti-crystallization salts)

4. Nutritional Value & Bioactive Composition

By retaining the natural molasses matrix, this semi-liquid jaggery delivers essential minerals along with its carbohydrate profile, making it a functional food choice.

Nutritional Component	Average Value (per 100g)	Primary Physiological Utility
Total Carbohydrates	68g – 72g	Provides steady, unrefined energetic fuel for cells.
Moisture Level	15% – 18%	Maintains natural pourability and velvety spoon texture.
Iron (<i>Fe</i>)	11.5 mg	Supports optimal oxygen transport and energy metabolism.
Potassium (<i>K</i>)	150 mg – 180 mg	Helps maintain cell turgor and healthy blood pressure levels.

5. Storage Protocols & Culinary Usage

- **Refrigeration Standard:** Given its higher moisture content relative to solid block variants, store between 4°C – 8°C after opening to prevent natural atmospheric fermentation.
- **Moisture Care:** Use clean, bone-dry utensils to scoop. Ambient water droplets can trigger rapid surface spoilage.
- **Culinary Functionality:** Dissolves easily in hot milk without causing curdling. Excellent for preparing winter desserts, sweetening porridge, or spreading over baked goods.