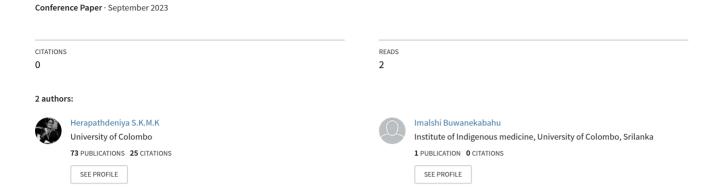
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ANALYTICAL STUDY OF DIFFERENT SAMPLE OF KITHUL JAGGERY (PREPARED BY USING Caryota urens)

I.P. Buwanekabahu*, S.K.M.K. Herapathdeniya

Faculty of Indigenous Medicine, University of Colombo, Sri Lanka. *1603299@iim.stu.cmb.ac.lk

Kithul jaggery a unique unrefined sugar derived from the sap of the Kithul palm (Caryota urens) in Sri Lanka. It is widely distributed palm in Asia, which is recognized for its smooth cylindrical trunk, large crown-like leaves, and pendulous flowers. The general objective is to investigate the preparation methods and characteristics of Kithul jaggery. The specific objectives include studying the preparation methods, analyzing the physicochemical and organoleptic properties, and conducting a comparative study of Jaggery from different regions. The methodology involves collecting Jaggery from multiple locations such as Deniyaya, Galle, Rathnapura, Kurunegala, Monaragala, Badulla, Kegalla, Mathale, and Kothmale, followed by thorough physicochemical analysis. The sap extracted from the Kithul flower is rich in glucose, fructose, and sucrose, making it ideal for producing jaggery or treacle. Due to health benefits and its nutritional richness Kithul jaggery having major role as medicinal material. But in open market consumers faced problems in selecting high quality Kithul jaggery. All Kithul jaggery samples having good sweet taste, pleasant smell, solid consistency and half sphere shape. But colour is different. Highest moisture content in Mathale (14.4) and lowest in Kothmale (3.1). Badulla has the highest pH (6.68) and lowest in Kurunegala (5.66). Kegalle shows the highest total ash value (0.964) and Badulla shows lowest (0.100). Acid insoluble ash value highest in Kegalle (0.596) and lowest in Badulla (0.016). Water soluble ash is highest in Badulla (0.197) and lowest in Rathnapura (0.012). Highest sugar content in Galle (1943) and lowest in Badulla (126). Among all Kithul jaggery samples Kotmale variety considered as best and having least amount of foreign materials. Due to having lowest moisture content of this variety not dissolve quickly. Due to different extraction methods of Kithul sap the concentration of the sap can changed. Therefore, different physic chemical parameters can observe from different *Kithul* jaggery varieties.

Keywords: Kithul palm, Kithul sap, Kithul jaggery, Organoleptic, Physicochemical