

**GOVERNMENT ARTS & COMMERCE COLLEGE
TALALA – GIR
SSIP 2.0
PROJECT - JAGGERY GEMS**

Student :- Dharmik Patoliya
Mentor :- Dr. Dharmesh P Vavaiya

TITLE OF THE PROPOSAL :- JAGGERY GEMS

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PROBLEM STATEMENT

The consumption of chocolate is highly increased now a days which are made by using heavy chemicals and essence causing damage to the health of children. The children are fond of chewing and eating chocolates that decrease the hunger because of chemicals in it. As a result, they face nutrient deficiency that can be a cause of any decease.

SOLUTION :-

Because of the above-mentioned problem, we are planning to prepare Jaggery Gems which will be containing a friendly taste of chocolate. Jaggery Gems is a highly nutrient product which will build a healthy society. It is totally chemical and essence free product without any preservative.

DESCRIPTION

Jaggery is known to have therapeutic and medicinal benefits we are fully aware of the medicinal and culinary importance of jaggery holds in the Indian cuisine. Jaggery Gems are generally used for Tea, Coffee, Milkshakes, Sabji, Dal etc to make them delicious and healthy sugar alternative for daily use, organically grown without pesticides and fertilizers. Jaggery Gems fends off constipation by aiding digestion. It activates the digestive enzymes in our body, thus helps in proper digestion of food. We use the most nutritious sugar canes to extract our Jaggery Gems and ensure it is brought to you free of all chemicals and rich in vitamins and minerals.

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Generally, kids avoid to have jaggery because of chocolate taste. They are more found of chocolate than such organic healthy nutritious products rich in vitamins, minerals, protein, fats and carbohydrates. We have thought to add more nutrients and making it tasty and delicious that can make a healthy childhood. We shall also add dry fruits in it so that product can attract children to eat it. We shall also add ginger in it that will enhance health ratio in children. Jaggery Gems will be moulded in a certain shape like a chocolate in a small piece and also packed like a chocolate.

Jaggery Gems is Chemical Free Product(Gud) [Pure, Natural, No Preservatives Added]. Jaggery (Gud) is a natural product of sugarcane. It is more unrefined form than sugarcane . It is a brown raw mass of sucrose which gets it Brown in colour. Jaggery can replace refined white sugar in foods and drinks. this is the most widely used variant of jaggery which is basically unrefined sugarcane juice extracted from sugarcane, which is manually prepared by using traditional techniques, which gives this jaggery that unique taste and texture. Prepared by boiling, churning and filtering by age-old Vedic methods, this jaggery is usually relished in its crystallized form. Jaggery Gems is a sweeter and tasty variant of jaggery, which has a melt-in the mouth texture. Jaggery can be added to lentil soups to add sweetness to balance the spicy, salty and sour components, particularly in Gujarati – Kahthiyawadi cuisine.

OBJECTIVE :-

- To enhance health ration in children
- To build a healthy and wealthy society
- To fulfil mottos like Vocal for Local and Make in India
- To decrease the consumption chemical and essence added chocolate

BUDGET :- 90,000/- (Total Amount)

Breakup of Fund :-

- Components and Raw Material – 30,000
- Labour Charge and Consumable – 20,000
- Packing Charge and Other – 20,000
- Testing and Other – 15,000

DURATION :-

It may take Six Months to conclude the whole project.