

Jaggery

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Jaggery Latest News

India accounts for over 70% of global jaggery production, firmly establishing itself as the world leader in natural sweeteners.

About Jaggery

- It is **commonly known as gur**, is a traditional, unrefined, natural sweetener.
- It is **produced by concentrating sugarcane juice** without the use of chemicals.
- It **retains essential minerals and micronutrients** that are typically lost during the sugar-refining process.
- Jaggery is widely consumed across Asia, Africa, Latin America, and the Caribbean.
- **Minerals:** It retains minerals like **calcium, magnesium, potassium, phosphorus**, sodium, iron, zinc, copper, and manganese.
- It also contains trace amounts of vitamins, including **follic acid and B-complex vitamins**, as well as **vitamins A, C, D, and E**.
- **Production**

- **India accounts** for over **70 percent of global jaggery production**. This makes it the world's largest jaggery producer.
- **Uttar Pradesh** contributed 48.5 percent of total production, followed by **Maharashtra** (24.1 percent) and **Karnataka** (10.5 percent).
- **Benefits**
 - It provides **sustained energy**.
 - It is beneficial to **address anemia**.
 - The presence of mineral salts and micronutrients supports **overall health and strengthens immunity**.
- **Geographical Indication (GI) Tagged Jaggery Varieties in India**
 - **Kolhapur Jaggery** (Maharashtra): It is valued for its golden colour and high sucrose content.
 - **Muzaffarnagar gur** (Uttar Pradesh): It is export-oriented and made from high-quality cane.
 - **Marayoor and Central Travancore jiggery** (Keralam): These are recognized for their purity, medicinal value, traditional processing and regional distinctiveness.

Source: PIB

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