



Agri Articles

(e-Magazine for Agricultural Articles)

Volume: 02, Issue: 03 (MAY-JUNE, 2022)

Available online at <http://www.agriarticles.com>

© Agri Articles, ISSN: 2582-9882

Paan Syrup: An Important and Nutritive Value Added Product

(Sumit Raj Khare , Sanjeev Singh Baghel , Brajesh Gour , Ankit Singh Rajawat , Sonal Shukla , Praful Sharma , Roshan Ekka , Satendra Singh Parihar and *Dr. Harendra)

ITM University, Gwalior, Madhya Pradesh

* a7906837701@gmail.com

PAan (*Piper betle*) is already associated with the ancient history and traditions of India, whose place of origin is given in Malaya Archipelago. Paan is known by different names in different Indian languages like: - Tambul (Sanskrit), Pakku (Telugu), Vetilai (Tamil and Malayalam), Nagvel (Marathi) and Nagurvel (Gujarati) etc. The use of betel leaves is associated with Hindu rituals, such as naming, yajnopaveet etc. The sacredness of consuming betel leaves is also described in the Vedas and paan is also brought for various uses, which are mostly offered as food and in the form of food with betel nut. It is also found to have medicinal properties in various ways. We have commented on this here. Here we are telling that many types of paan products are made, but we have made one product of paan in our college laboratory which is in the form of paan syrup which is being presented to you here.



Raw Material:- Paan (Common Name)

Scientific Name:- *Piper betle*

Family:- Piperaceae

Product Name:- (Value added product paan syrup)

Introduction

There are many value added food products available nowadays, but most of them are adulterated. Due to which there is a bad effect on our health, but in view of this, we have made paan syrup very easily and very healthy and very useful method and in this we have not used any kind of adulterated stuff. It is very beneficial for our health.



These synthetic colours and flavours are carcinogenic and May cause allergens. For that reason, todays consumers are Increasingly interested in natural sources with high Anthocyanin contents for manufacture of products



Paan syrup is made from the extracts of paan petals by adding sugar into it

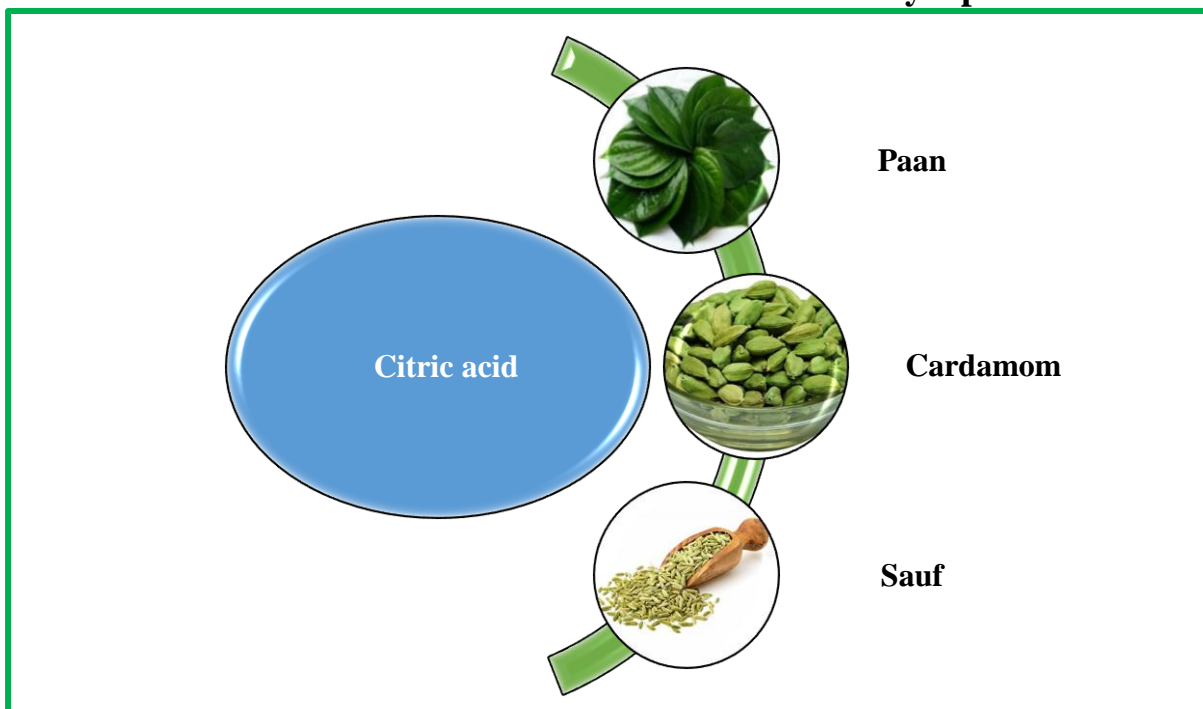


Paan syrup can be be stored for a long time and can be used to avoid hot air like heat in summer . it is endowed with various medicinal properties.

Ingredients

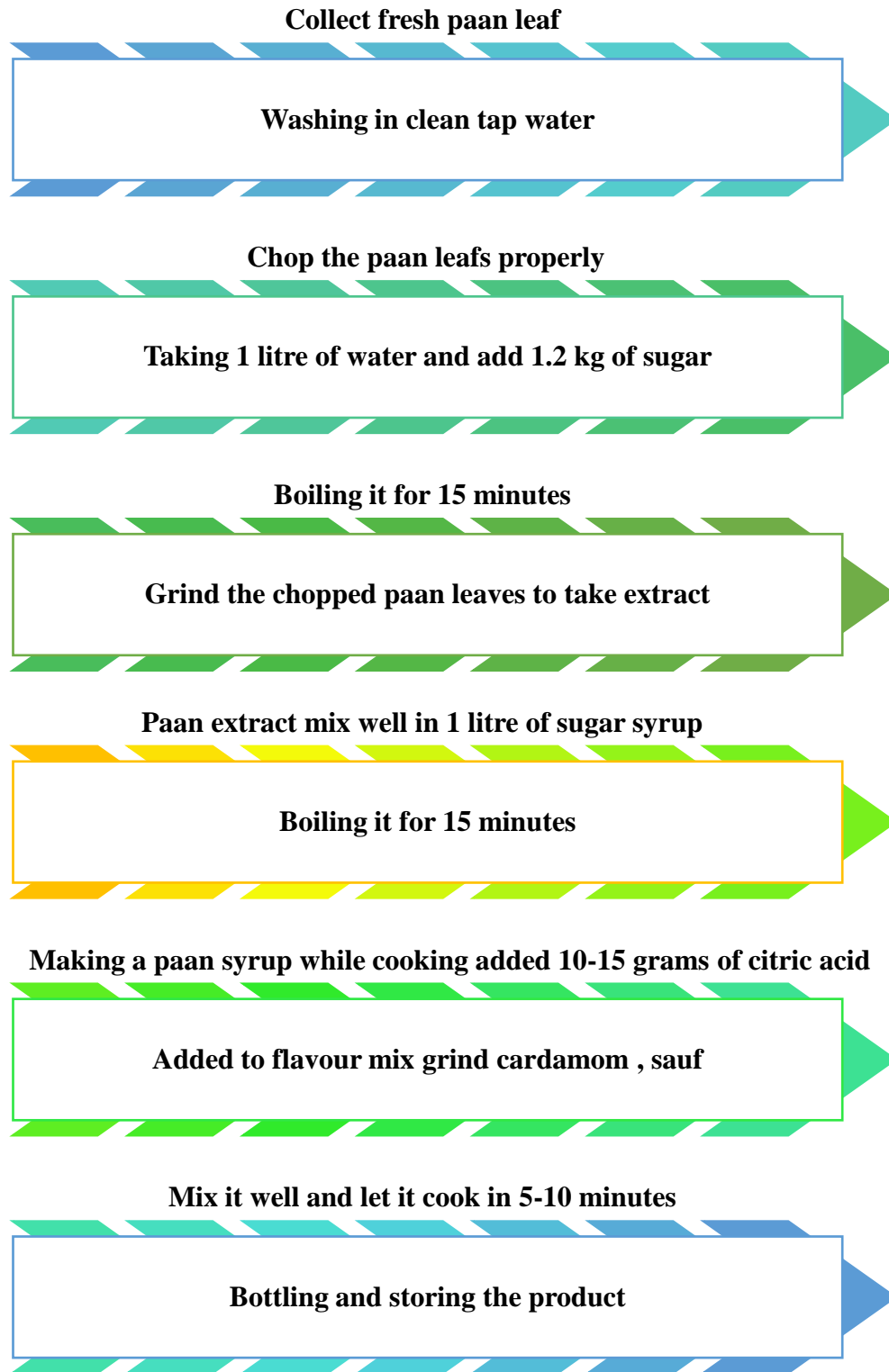


These Substances were Added to Enhance the Taste in Syrup

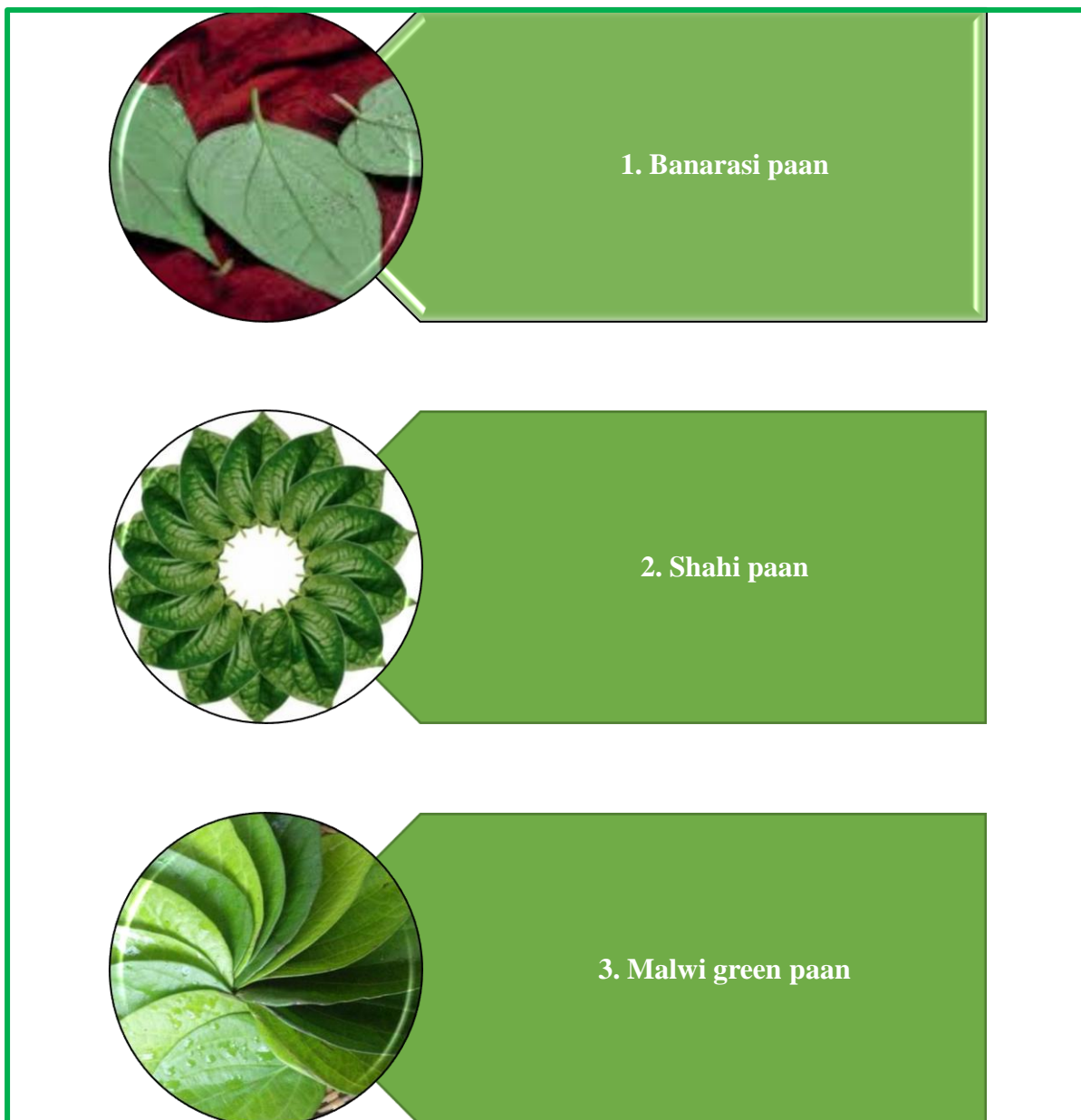


Flow Chart for Making Paan Syrup (Low Cost Method)

(Making In 1 Litre To Take 60 Leaf)



Varieties of Paan in Madhya Pradesh to Also Use in Paan Syrup



Learning Outcomes

In this subject, our course instructor Sir Kunal Adhikary Sir told us about the products made from different types of paan and gave detailed information about them. They told us about different types of rule while making the product. And explain about his method, and explain about the benefits of it and told about all the good qualities that it has.