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# Neera set for new avatar in tie-up

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MARGAO: Goans will soon be able to relish their most popular non-alcoholic beverage, neera, produced through advanced technology developed by the Central Plantation Crops Research Institute (CPCRI), Kasargod, Kerala.

The institute has signed a memorandum of agreement with Krishna Plantations Pvt Ltd, Colomb, to provide technological support for the collection of fresh and hygienic neera from coconut palms and to market the same, besides production of natural coconut sugar, jaggery and honey.

Branded 'Nanukalparasa', the project launch will be at Nanu Farms, Kevona, Colomb, on May 28.

Neera is the fresh and unfermented sap extracted from the inflorescence of coconut palms.

Known for its high nutritional content, it is consumed as a health drink, mostly in villages.

Addressing mediapersons on Tuesday, P Chowdappa and K B Hubbar of CPCRI said the institute-developed 'coco sap chiller' "not only ensures the collected sap is fresh and non-alcoholic but is also free from dust, pollen and other contaminants".

"Apart from assuring stable and lucrative income to coconut farmers, switching to neera-tapping provides multiple advantages to the economy, environment, farmer and consumer," Chowdappa said.

Pravas Naik, director, Krishna Plantations, said 100 coconut trees at their farms will be used for neera-tapping in the initial phase, and Nanukalparasa will be made available in local markets. tnn

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