

CHAPTER-III
JAGGERY PRODUCTION IN KARVEER
TALUKA
(KOLHAPUR DISTRICT)

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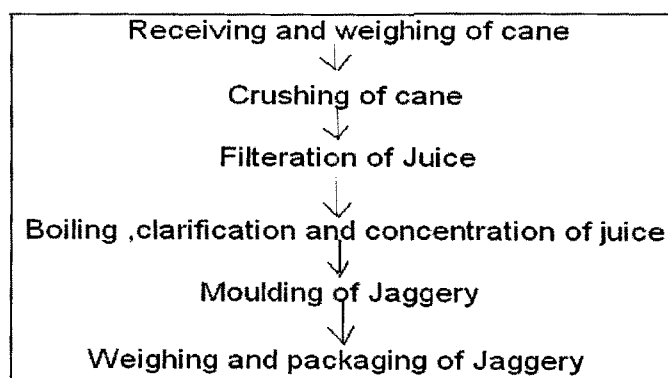
3.1 Introduction:

Karveer Taluka is one of the twelve talukas of Kolhapur District. It is famous for good quality of Jaggery and 27% sugarcane is use for Jaggery production. Only Kolhapur District has 80% Jaggery export to England, America, Canda, Pakistan, Saudi Arabia, Aakhati countries, Srilanka etc. Good quality of Jaggery is depending upon liquid Jaggery, land varieties of sugarcane and Harvesting etc. Generally per year India has 3 to 4 thousand tones Jaggery export to foreign countries.

3.2 Techniques of processing of Jaggery:

The geographic location, climate conditions, soil, irrigation facilities and the economic conditions of agriculture population have a significant influence on his extent and methods of Jaggery production¹

Process flow chart of Jaggery



Source: M. Phil Dissertation Competitive Studies on Jaggery Manufacturing units and Development of Device for its-1995.

3.3 Profile of Kolhapur District:

Kolhapur is famous centre of Art, Education, Industry and sports. Kolhapur city and its sounding regions prominently come under the sugarcane belt where the sugarcane is main cash crop. Kolhapur carved its name, in the world map, due to the production of

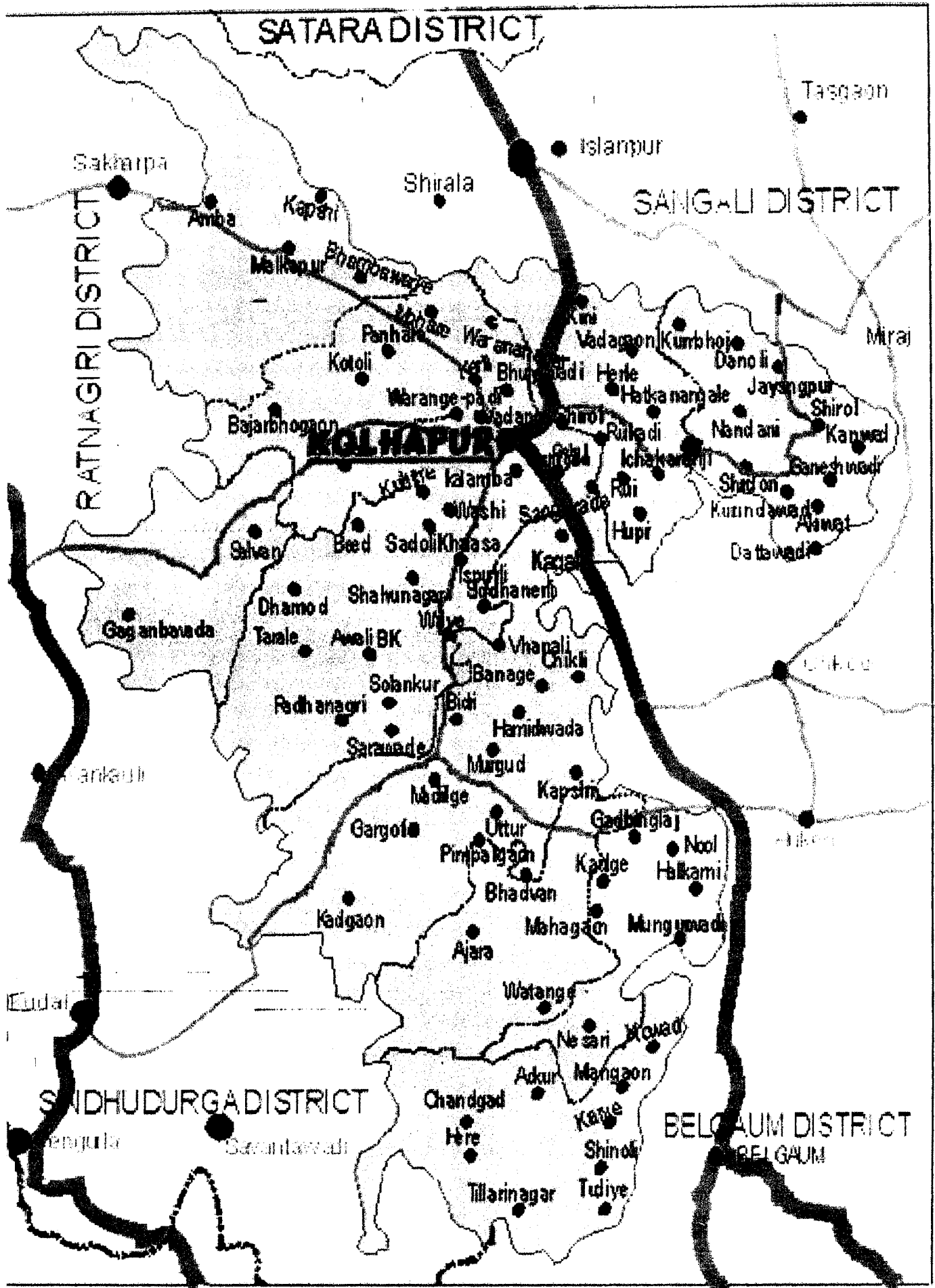
quality Jaggery famous by the name “Kolhapur Gul”. The city stands on the bank of river panchanganga. It’s known as’ Dakshin Kashi’. The place of ‘Jotibha’ is about 15 kms towards north of the city. The famous hill station ‘Panala’ is about 18 kms towards North West of the town. Rainfall in the city is comparatively good. Average rainfall is 1025m. Kolhapur is one of the economically established cities due to the good quality of soil.

The important district producing Jaggery in Maharashtra is Kolhapur. Kolhapur district is famous for its quality Jaggery. Its taste, color texture and durability are famous. Jaggery is used as food article, especially in rural areas. The price of Jaggery remains less than that of sugar. Therefore, the people of low income group prefer Jaggery to sugar. Jaggery is used for tea and coffee making purposes as well as for many food items mostly in festivals. Jaggery has a good medicinal value in Ayurvedic. Jaggery making is considered as a village industry using local raw material, local skill and, local labour and it have the local market too. Therefore, from employment point of view, it is very helpful to generate seasonal employment i.e. for 4 to 5 marginal and landless labour during the season of manufacturing of Jaggery.

Kolhapur District is known as leading and well developing sugarcane producing centre in Maharashtra. The district comprises of 12 Talukas. The total population of the district as per census carried out in the year 1981 is 25, 06,330 and that of Kolhapur city is 3, 40,625. The geographical area of the district is 20, 21,010 area and gross area under cultivation is 10, 51,670 acres. At present, more than one lakh and fifty thousand acres area is under sugarcane cultivation, about 110000 acres of area is captured by total 12 sugar factories of the district for the manufacture of white sugar and rest is turned into Jaggery production. Western Maharashtra is known as is popular for production of sugarcane.

3.3.1 Transport and communication:

Roads in the city are like veins of the human body. Kolhapur has been recognized as an important religious and commercial centre of the region. The national highway No.4 (Poona to Bangalore highway) passes through Kolhapur. Kolhapur is a centre of central railway, having a railway terminal station named ‘Chatrapati Shahu Maharaj Terminus’. Kolhapur is an important linkage between ‘Konkan’ and rest of the state.



▶ National Highway

▶ State Highway

3.3.2 Geography:

Kolhapur city is located in South-western Maharashtra. Kolhapur is 228 km south of Pune, 6615 km north-west of Bangalore and 53 km west of Hyderabad. The nearest cities and towns within Maharashtra are Ichalkaranji (20Km), Kagal (17km), Sangli (50), Mira (45 km), Gadhingalaj (55 km).

3.3.3 Climate:

Kolhapur climate is a blend of coastal and inland climate of Maharashtra. The temperature has a relatively narrow range between 12 c to 35 c. The city receives abundant rainfall from June to September due to its proximity to the Western Ghats. Kolhapur experiences winter from November to February. In 2005 and 2006 there was excessive rainfall in Kolhapur resulting in floods.

3.3.4 Culture:

Majority of the city dwellers are Marathas along with smaller communities of Gujarat's, Marwadis, Maharashtrian jains, Lingayats and Sindhi. Kolhapur has one of the highest per-capita incomes for a city farming of cash crops like sugarcane, the metal foundry engineering industry with important inputs from textile and mining.

3.3.5 Economy:

Kolhapur is home to many successful business and industries. Major businesses include sugar industry, Jaggery houses, foundry industry, machine shops, textile, equipment manufacturing, and Milk industry. It has recorded the highest per-capita income in Asia.

3.3.6 Air:

The city has an airport near Ujlaiwadi, 13 km from the city centre connecting Kolhapur to Mumbai. King fisher Airlines offers daily flights from Mumbai and Bengaam which take about an hour to reach Kolhapur².

3.4 Profile of Karveer Taluka:

Kolhapur city is known as Karveer Nagari. Kolhapur is located on the Sahayadri mountain range and south western part of the Maharashtra state. The city is close to the Konkan coast which is connected by 12 Ghats going through Western Ghats like Amba, Phonda, Amboli, Bawada etc. Kolhapur has been the centre of the great Maratha kingdom ruled by Chhatrapati Shahu Maharaj, Chhatrapati Rajaram Maharaj who was an

architect and founder of modern Kolhapur. The main crop of Karveer taluka is sugarcane. In Karveer taluka, Panchanganga River is main source of water supply for Agricultural area. In Kolhapur city have a one Research centre this name is Regional sugarcane and Jaggery Research station, Kolhapur. Most of the Varieties of sugarcane are available in Kolhapur District like co740, co-775, co-7219, co-7527, co-671, this is useful for Jaggery. The main sources of income Kolhapur district is Jaggery. Maximum production of Jaggery would supply in other state and other country side. Number of Jaggery houses available in Kolhapur district and Karveer taluka for storage in Jaggery product. Big demand for Jaggery in international level.

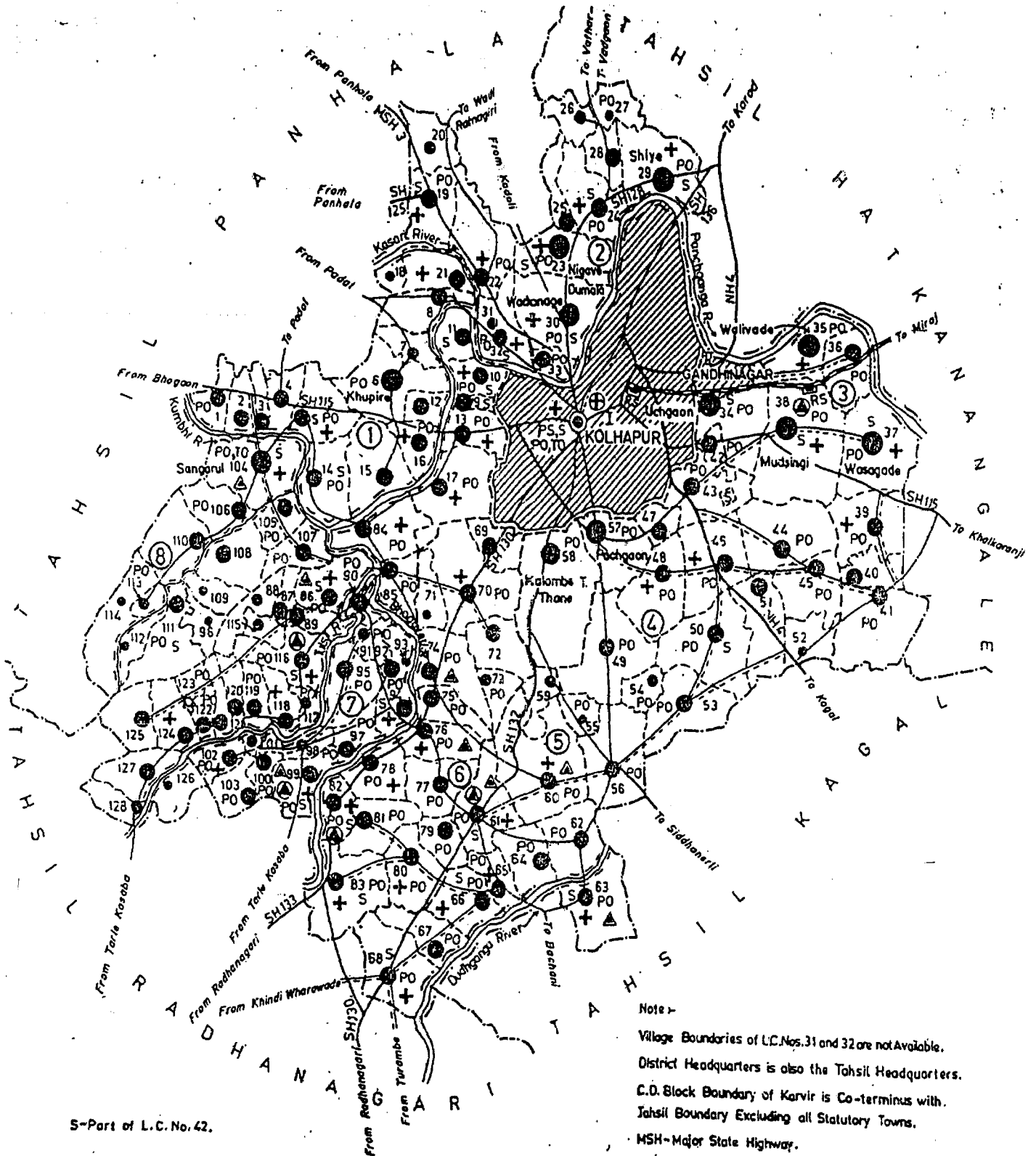
2.5 Million People in Kolhapur district are involved in Jaggery production. 41% sugarcane is used for Jaggery production. In India out of 30 crors, Total Jaggery production of India out of that 63% Jaggery production in Uttar Pradesh. Only 11% sugarcane is used for Jaggery because number of sugar factories is greater in Maharashtra than other states³.

3.5 Jaggery Business in Kolhapur District:

In Maharashtra production of Jaggery is undertaken in many districts, particularly Kolhapur, Satara, Sangli Solapur, Pune, Nasik, Auragabad. There are more than that the major Jaggery Marketing centres in the state. All these centers handle more than 50% of the total Jaggery market in the state. Out of the District market centers, Kolhapur market occupies the first position in Jaggery marketing. Jaggery is consumed not only in Maharashtra, but also is exported to other states in India. The export quality Jaggery is prepared especially in Kolhapur district. The Jaggery produced in solid, liquid or powder form has never been reported to possess any health hazards. It is known as an eco-friendly nutritive sweetener. The quality of Jaggery depends on the quality of phenolics, color pigments and the PH of cane juice.

The district of Kolhapur has generations sold reputation of being a major Jaggery producing district. Jaggery- making is a seasonal activity and the producers are anxious to bring it to the market as soon as it is ready. Jaggery is brought to the commission agents premises in the market yard in the tractor-trollers, peck-up and bullock and is stored in sheds for inspection by the prospective buyers. The individual's lots of Jaggery blocks are sold by open auction system by way of rotation, each turn starting from the successive

KARVEER TALUKA



S-Part of L.C.No.42.

shop. A specific time is given to each shop, as fixed by the market committee according to the quantity of Jaggery kept for sale by each commission agent. The time usually allowed for a auction is about 6 minutes, In the peck season. It becomes difficult to dispose off the total quantity of Jaggery arrived on the same day. It takes about 3 to 4 weeks to complete one turn of auction for sale of Jaggery in the market.

The auction supervisor employed by the market committee records the consignments, lots, prices and the names of the auction purchases. The prices are settled on the quintal basis of the Jaggery. During the data collection period of the present work (2005-2006), there were a total of 929 Jaggery making units functional in the district⁴.

3.6 Kolhapuri Jaggery - a Brand:

Kolhapur is also famous for its own style of Jaggery. Kolhapur district has been producing sugarcane and Jaggery since long. In 1854, Graham in his report mentions that Kolhapur State produced annually 1,296 Khandis of ' Gur' valued at Rs. 1, 20,539. Jaggery is sold by brokers on behalf of agriculturists and is bought by traders who export it to Bombay, Gujarat, Karnatak and other parts of India. It is also exported to Africa, Malaya and other countries. Largest trade directory of Kolhapuri Jaggery wholesale suppliers, distributors, manufacturers, importers and wholesalers in china. The godown facilities are, however, woefully inadequate and during the season, a lot of Jaggery is stored on the road in the open until it is exported by truck or rail⁵.

3.7 Jaggery Business in Karveer Taluka:

Jaggery production is found to have been concentrated generally in the northern and central parts, of the district particularly in Karveer taluka. The taluka generally has the maximum number of Jaggery making units. Favorable climate conditions have helped the district to increase its sugarcane production.

3.7.1 Chhatrapati Shahu Market Yard: A Jaggery Market:

Kolhapur district has been producing sugarcane and Jaggery since long. In 1895, Shahu Chhatrapati ordered the establishment of a market near station. Traders were given plots and other concessions and were persuaded to start market in Shahupuri. In addition to Jaggery, groundnut is also sold in the market. Jaggery is sold by brokers on behalf of agriculturists in India as well as other countries. In 1957, because of inadequate space and

Godown, market was shifted to 120 acre area on Poona-Bangalore road as Shahu market yard. There are around 300 establishments which deal with various agricultural products including Jaggery, groundnut, fruits, vegetables etc. and has become a centre of economy of Kolhapur

3.7.1.2 System of Weight:

The weighmen scheme in the market yard is peculiar and unique in its kind. The scheme was formulated in the year 1957-58. All the licensed weighmen work under the direct control and supervision of the market committee. Earlier, they used to work independently in a particular shop. Now, there is a special weighment sub-committee. The market committee's inspector checks and inspects the weighment made by the weighmen periodically. The monthly weighment charges of Rs.50 are collected by the market committee from the commission agent and the total amount 50 collected is equally distributed among the weighmen working in the market yard.

3.7.1.3 Banking and Credit Facilities:

In the shahu market Yard, Kolhapur; at present, there are 6 branches of different nationalized banks, including the State Bank of India. The banks are assisting for performing cash and credit transactions in the market area.

3.7.1.4 Market charges:

License fee and market fee are the two major sources of income for the market committee. The present rate of the market fee is Rs.1 to 1.5 per hundred Rupees worth of sale of Jaggery.

3.7. 1.5 System of Sale:

During the Jaggery marketing season, the cultivators bring their Jaggery by tractor trailers and bullock carts to the commission agents shop in the market Yard. The Jaggery brought to the market Yard for sale by the cultivators is kept open in the sheds for being inspected by the tractors. Individual's lots of Jaggery blocks are sold by an open auction system of conducting the auction of by way of rotation, starting each turn from a successive shop. A specific time is given to each shop, as fixed by the committee, According to the quality of Jaggery kept for sale by each commission agent. The time allowed for an auction sale to complete is 6 minutes. In the peak season, it becomes rather difficult to dispose off the total quality of Jaggery arrived in the yard on the same day. Sometimes, it takes about library to user's weeks to complete one turn of auction.

The auction clerk employed by committee records the consignments, lots, prices and the names purchasers at time of auction. In the peak season auction starts by 9.00 a.m. and by 1.00 p.m. each day, except Sunday, which is a weekly holiday. The prices are settled on the quintal basis of the Jaggery⁶.

3.7.1.6 Storage of Jaggery:

The season for the manufacture of Jaggery is confined to the cold months extending from November to the remaining part of the year. Jaggery under storage is liable to undergo losses in quality and quantity, and the problem of storage of Jaggery is of paramount importance. Farmers store gur in their houses for consumption over the year but this quantity is small. Immediately after it is produced the product is sold at the nearest mandi and large stocks accumulate in mandis where storage is necessary for a long period. Storage of gur has not been satisfactory during the history of its production and considerable wastage (50%) has occurred. Use of air – tight earthen pots gunny bags, closed room's bhusa and other methods have been in use for year. All the above methods are considered imperfect. Hence, considerable research has been done during the last 3-4 decades, on the storage of gur, both for the small farmers and the bigger growers. The main causes for the deterioration of gur are (i) its hygroscopic nature; absorbing moisture from the atmosphere (ii) Larger amounts of invests sugars⁷.

3.7.1.7 Arrivals of Jaggery and prices Realized

The information on arrivals and prices is helpful to the producers in planning the production of Jaggery. The data on the arrivals and the prices of Jaggery realized in the Shahu Market Yard, Kolhapur, during the period from 2005-06 to 2009-2010⁸.

Table 3.1
Agricultural Product Market Committee, Kolhapur (APMC)
Five Years Turnover Structure

Year	Inwards	Quintals	Total Turnover(Rs.)	Minimum Rate	Maximum Rate	Average Rate
2005-2006	22,85,674	6,85,704	1,25,63,84,875	1,250	5,555	1,850
2006-2007	22,37,725	6,71,318	1,05,63,33,000	850	5,500	1,550
2007-2008	26,070,164	8,01,049	99,25,77,33,000	800	3,511	1,200
2008-2009	26,85,211	8,05,563	177,22,60,600	1,500	3,800	2,200
2009-2010	27,05,360	8,12,818	3, 518178	1,800	4,300	2,650

Source: APMC, office records, Kolhapur

Table 3.5 shows that in 2007-2008 the average rate and also minimum and maximum rate of Jaggery production is less than the 2006-2007 and 2008-2009. Shri. Shahu Market Yard, Kolhapur, is well developed agricultural produce market and provides all sorts of facilities. The commission charges for sale of while the weighing and hamali charges are 35 paise and 30 paise respectively for a 30kg lump of Jaggery. Jaggery is sold in the market through 'Open Auction' method. At present private traders are reaping the benefits of the exports of Jaggery.

3.8 Conclusion:

Jaggery production units in Karveer Taluka have number of problems. So it was a need of the investigation to find out facts about those problems so this study has been conducted and the results on the basis of field survey have been analyzed, interpreted and presented in the next two chapters.

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