



1. Introduction

The Asian palmyrah palm which is native to the Indian subcontinent and Southeast Asia is also called toddy palm or wine palm as it produces the raw material from which toddy, wine and other alcoholic beverages are produced. The fresh sweet sap collected from the inflorescence of palmyrah trees is allowed to ferment to produce palmyrah toddy. The sweet sap contains sugars, vitamins and minerals and this makes an excellent refreshing drink. The sweet sap contains 6.66 ± 0.59 GAE mg/ 100g Total Phenolic Content (TPC) and the IC₅₀ value (mg/ ml) of the sweet sap as determined using the DPPH radical scavenging assay is 90.72 ± 3.6 (Aruanraj – Palmyrah Research Institute). The water soluble vitamins, minerals and sugar content of Palmyrah sweet sap have been quantified and given in the tables below:

Table 01: Water soluble vitamins in palmyrah sweet sap

Parameter	Test Results
Thiamine (mg/100g)	2.81 ± 0.83
Niacin (mg/100g)	4.35 ± 0.46
Pyridoxine (mg/100g)	4.44 ± 0.17
Ascorbic acid (mg/100g)	5.42 ± 0.39

Source- Aruanraj- Palmyrah Research Institute

Table 02: Mineral content of palmyrah sweet sap

Parameter	Test Results
Ash content (%)	0.44 ± 0.01
Ca content (mg/100g)	186.84 ± 5.8
Mg content (mg/100g)	5.03 ± 0.96
Na content (mg/100g)	47.73 ± 1.99
K content (mg/100g)	34.76 ± 3.36
Fe content (mg/100g)	5.11 ± 0.99
P content (mg/100g)	79.91 ± 5.78

Source- Aruanraj- Palmyrah Research Institute

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