

Sugar Making



Sugar beet and sugarcane could be processed sugar by various processing. The process basically includes clarification of the cane juice by milling or diffusion, clarification of sugarcane juice, concentration of the juice by evaporation, crystallization of sugar and sugar crystals drying. After all these process, raw sugars could be produced, while cane sugar does not strictly need refining, sugar from beet is always under sugar refining process to get white refined sugar to be used in households and used as ingredient in soft drinks and foods.

Our SINOFLOC polymers could be used in clarification of sugarcane process. After the extraction of the cane juice, mixed juice from the extraction mills need to be purified by adding heat, lime and a flocculants. The lime will be used as a suspension of calcium hydroxide in a sucrose solution, which will form a calcium saccharate compound. The enzymes in the juice will be removed by heat and lime and the PH will be increased from a natural acid level of 5 - 6.5 to a neutral level. When heating over 100°C, the neutralized juice is treated with other types of flocculants and pumped to a clarification vessel where the mud settles and the clarified liquor overflows which could be used to the evaporation stage for further processing of [juice clarification](#).

[SINOFLOC](#) team will help our customers to choose the right flocculants for the sugar refining process.