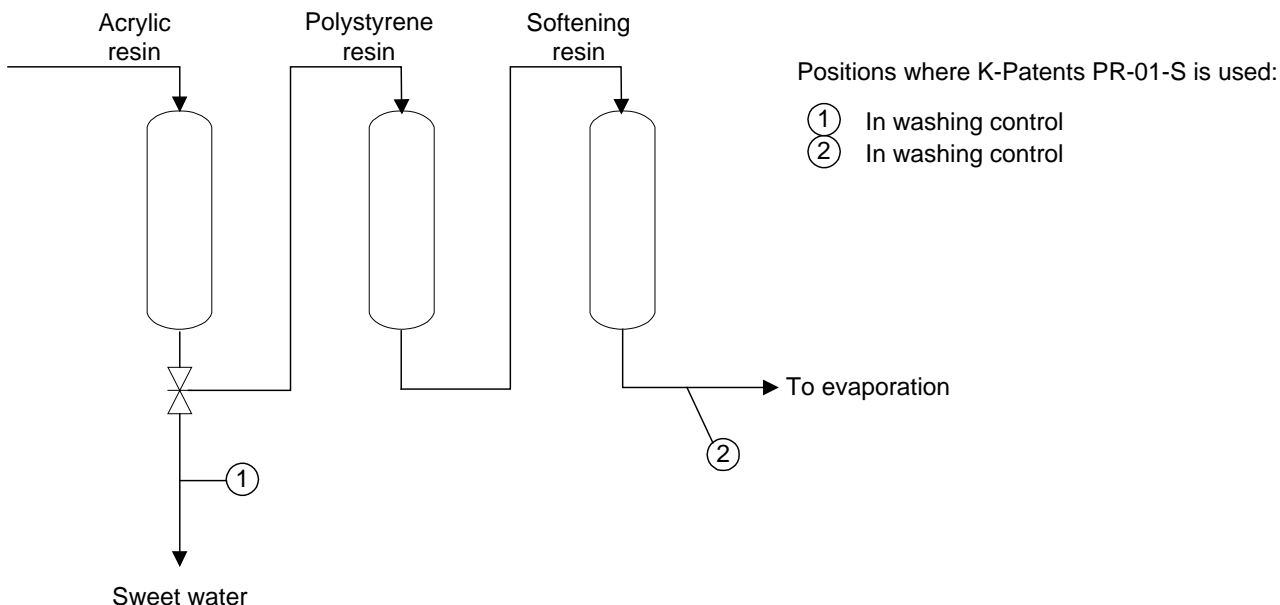


Cane Sugar Decolourisation



Cane Sugar

See also

- Cane Sugar Process (Milling and Refining) 1.02.00*
- Cane Sugar Affination 1.02.01*
- Cane Sugar Evaporation 1.02.03*
- Cane Sugar Vacuum Pan 1.02.04*
- Cane Sugar Recovery Pan 1.02.05*

Introduction

The clarified effluent liquor still contains too large an amount of dissolved impurities and colours. These impurities are removed by ion exchange columns.

Application

The clear brown syrup is passed over a series of acrylic and styrene resin columns and granular activated carbon columns. Depending on liquor quality, different resins and/or resin combinations can be used.

The resulting light coloured syrup or fine liquor is used for crystallization of white sugar or, after further treatment, for the production of bulk liquid sugar.

In the decolourisation process the resins require periodic "back washing". When the sweetening is off, a column hot water is pumped into the column and the discharge flow is diverted to the

sweet water line. After the hot water starts to break through the carbon bed the discharge is ready for carbon transfer.

Installation

K-Patents Process Refractometer, PR-01-S is used in the washing control. In the carbon columns control K-Patents PR-01-S is used in the sweet water discharge line from the carbon column.

Typical measurement range is 0-20 Brix and typical process temperature about 60°C (140°F).