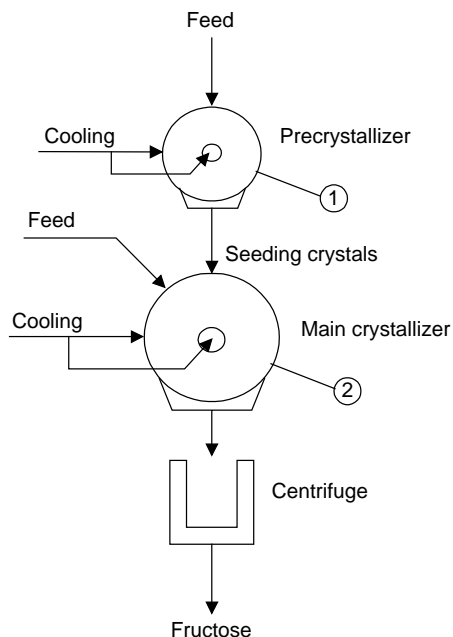


Starch Sweeteners: Crystallizer



Positions where K-Patents
PR-01-S is used:

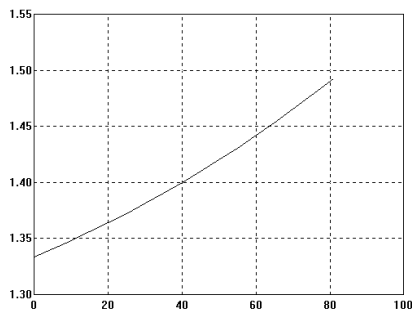
- ① In crystallizer
- ② In crystallizer

Starch Sweeteners

Soluble in
water, alcohol, ether

Typical end products
See APN 1.03.00: Application

Chemical curve: R.I. per Conc%b.w.



R.I. Ref. temp. 20°C

See also

Starch Sweeteners 1.03.00
 Starch Sweeteners Process 1.03.01
 Starch Sweeteners: Ion Exchanger 1.03.02
 Starch Sweeteners: Evaporator 1.03.03
 Starch Sweeteners: Separation 1.03.05
 Starch Sweeteners: Carbon Column 1.03.06

Introduction

A cooling crystallizer is used for crystallizing dextrose and fructose syrups.

Application

The supersaturated syrup begins to crystallize when the temperature is slowly decreasing. Then the concentration of the mother liquid is also decreasing.

Installation

K-Patents Process Refractometer, PR-01-S is used to control the concentration, which makes it possible to keep the supersaturation at the desired level. Typical measurement range of the cooling crystallizer control is 89-96%.