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Chapter 7 Molasses-Softening Process

Chapter 8 Molasses-Desugaring ProcessChapter 9 Refining Raw Cane Sugar in a Beet-Sugar Factory; Chapter 10 Environmental Concerns of a Beet-Sugar Factory; Chapter 11 Sugar Laboratory and Methods of Analysis; Section 1 Laboratory Organization; Section 2 Laboratory Analytical Instruments; Section 3 Laboratory Reagents; Section 4 Beet-End Methods of Analysis; Section 5 Sugar-End Methods of Analysis; Section 6 Quality-Control Methods of Analysis; Section 7 Special Methods of Analysis; Section 8 Molasses-Desugaring Methods of Analysis; Section 9 Environmental Methods of Analysis
Section 10 Laboratory Safety and First AidChapter 12 Basics of Science Related to Sugar Technology; Section 1 Basics of Chemistry; Section 2 Basics of Mathematics and Statistics; Appendix; Tables; References; Glossary; Index

Sommario/riassunto

The first all-in-one reference for the beet-sugar industryBeet-Sugar Handbook is a practical and concise reference for technologists, chemists, farmers, and research personnel involved with the beet-sugar industry. It covers:* Basics of beet-sugar technology* Sugarbeet farming* Sugarbeet processing* Laboratory methods of analysisThe book also includes technologies that improve the operation and profitability of the beet-sugar factories, such as:* Juice-softening process* Molasses-softening process* Molasses-desugaring process* Refining cane-r
