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Chapter 7 Molasses-Softening Process

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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

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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

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