Cane Sugar Engineering

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By-products of the Cane Sugar Industry J. Maurice Paturau 1989-01-01 Much has happened in the last ten years in the cane sugar industry, and especially in the utilization of its by-products. The serious inroads made in the sugar trade by the increasing consumption of high fructose corn syrup and the rapidly decreasing U.S. sugar imports have forced many cane sugar-producing countries to reconsider their development policy and give more attention to improved efficiency and a more productive utlization of cane sugar by-products. Changes in sugar technology have rendered possible great savings of bagasse to be used for energy generation or other activities. The large scale production of ethanol from cane juice in Brazil has indicated the possibility of countering any future petroleum shock. The general improvement of biotechnology has ensured new avenues for upgrading by-products of the sugar industry. All these changes have clearly pointed to the need for a third edition of By-Products of the Cane Sugar Industry - a book which has been highly recommended and described as "indispensable for sugar technologists, chemists laboratories and sugar mills alike." (Sugarland). The general object and presentation of the new work follow the pattern set by preceding editions, but with a large proportion of new text added to replace what was no longer up-to-date and representative of present technology. All prices and production capacity data have been

updated and the book now gives a more comprehensive and balanced view of by-products utilization. This new edition will be extremely useful to undergraduate level students in sugar engineering and agricultural chemistry. It will also be of real value to factory managers, chemists and engineers, and generally to industrialists looking for new developments.

Sugarcane and Sugar in Gorakhpur Shahid Amin 1984 A study of the sugarcan production processes of peasants in the Gorakhpur region of India, examining the conditions under which the reproduction of small peasant economies came to be dependent on sugarcane for the market. The author addresses the questions of what happens to peasant producers, their production processes, and their relationship with the traditionally dominant agrarian classes; how the additional presence of capitalist enterprise impinges on the peasantry; and what role the colonial state plays through its pricing and marketing policies.

Cane Sugar Engineering Peter Rein 2017

Investigation of the Scientific and Economic Relations of the Sorghum Sugar Industry National Academy of Sciences (U.S.) 1883

Chemical Engineering Design Gavin Towler 2012-01-25 Chemical Engineering Design, Second Edition, deals with the application of chemical engineering principles to the design of chemical processes and equipment. Revised throughout, this edition has been specifically developed for the U.S. market. It provides the latest US codes and standards, including API, ASME and ISA design codes and ANSI standards. It contains new discussions of conceptual plant design, flowsheet development, and revamp design; extended coverage of capital cost estimation, process costing, and economics; and new chapters on equipment selection, reactor design, and solids handling processes. A rigorous pedagogy assists learning, with detailed worked examples, end of chapter exercises, plus supporting data, and Excel spreadsheet calculations, plus over 150 Patent References for downloading from the companion website. Extensive instructor resources, including 1170 lecture slides and a fully worked solutions manual are available to adopting instructors. This text is designed for chemical and biochemical engineering students (senior undergraduate year, plus appropriate for capstone design courses where taken, plus graduates) and lecturers/tutors, and professionals in industry (chemical process, biochemical, pharmaceutical, petrochemical sectors). New to this edition: Revised organization into Part I: Process Design, and Part II: Plant Design. The broad themes of Part I are flowsheet development, economic analysis, safety and environmental impact and optimization.

Part II contains chapters on equipment design and selection that can be used as supplements to a lecture course or as essential references for students or practicing engineers working on design projects. New discussion of conceptual plant design, flowsheet development and revamp design Significantly increased coverage of capital cost estimation, process costing and economics New chapters on equipment selection, reactor design and solids handling processes New sections on fermentation, adsorption, membrane separations, ion exchange and chromatography Increased coverage of batch processing, food, pharmaceutical and biological processes All equipment chapters in Part II revised and updated with current information Updated throughout for latest US codes and standards, including API, ASME and ISA design codes and ANSI standards Additional worked examples and homework problems The most complete and up to date coverage of equipment selection 108 realistic commercial design projects from diverse industries A rigorous pedagogy assists learning, with detailed worked examples, end of chapter exercises, plus supporting data and Excel spreadsheet calculations plus over 150 Patent References, for downloading from the companion website Extensive instructor resources: 1170 lecture slides plus fully worked solutions manual available to adopting instructors

Handbook of Sugar Refining Chung Chi Chou 2000-08-14 This book provides a reference work on the design and operation of cane sugar manufacturing facilities. It covers cane sugar decolorization, filtration, evaporation and crystallization, centrifugation, drying, and packaging,

Modelling and Analysis of Hybrid Supervisory Systems Emilia Villani 2010-10-21 This book introduces a formalism for modeling complex and large-scale systems that merges Petri nets, differential equation systems, and object-oriented methods. It describes a method that starts from the requirements of a supervisory system and results in a proposal for such a system. The book also presents a validation procedure that allows verification of the formal properties of the hybrid model.

Layout of Cane Sugar Factory W. F. Herbert 1924

Handbook of Cane Sugar Engineering E. Hugot 2014-05-12 Handbook of Cane Sugar Engineering focuses on the technologies, equipment, methodologies, and processes involved in cane sugar engineering. The handbook first underscores the delivery, unloading, and handling of cane, cane carrier and knives, and tramp iron separators. The text then examines crushers, shredders, combinations of cane preparators, and feeding of mills and conveying bagasse. The manuscript takes a look at roller grooving, pressures in milling, mill speeds and capacity, and mill

settings. Topics include setting of feed and delivery openings and trash plate, factors influencing capacity, formula for capacity, fiber loading, tonnage records, linear speed and speed of rotation, sequence of speeds, hydraulic pressure, and types of roller grooving. The book then elaborates on electric and turbine mill drives, mill gearing, construction of mills, extraction, milling control, purification of juice, filtration, evaporation, sugar boiling, and centrifugal separation. The handbook is a valuable source of data for engineers involved in sugar cane engineering.
Sugar Fredrick Caras 2019-03-29 A variety of analytical techniques have been developed to determine the content of sugars in honey, such as spectroscopic, chromatographic, and electrochemical ones. In this collection, the authors present the cross-section of results on sugar composition, obtained by contemporary analytical methods used in honey authentication. The following chapter addresses how sago fronds can be used to produce sugar, which contains cellobiose and glucose as the main sugars at about 10 g/L and 5 g/L, respectively. SFS has been used as the complete fermentation medium for the production of L-lactic acid using L. lactis IO-1 without the need for further amendment. Next, the authors address the impact of processing on the physicochemical characteristics and elemental composition of brown sugar produced in Brazil. 15 brown sugar samples of 5 distinct brands in 3 different were evaluated, and the moisture contents of the samples were determined by Karl Fischer titration, and thermogravimetric analysis determined the melting point. The typical process of producing solid sugar from sugarcane and mapping by-products and residues that are generated at each stage is presented. By-products are characterized and the technologies prominent in energy reuse are addressed. Recent studies, applications, trends, challenges and constraints for the future use of sucrose and sucrochemistry derivatives are also discussed. This represents a diversification-promising productive concept of green organic chemistry, based on an accessible, low-priced, ecological and renewable source, which stands in the short and long terms as the best opportunity to compete economically with petrochemicals. In addition, several factors related to the sustainability production of sugar as a raw material, that include innovative production processes, natural and artificial substitute sweeteners, geopolitics, medical research and new end uses are discussed. The concluding work seeks to examine the changes in the properties of elastomeric compounds as a consequence of conventional additives such as zinc oxide and stearic acid by sugar cane bagasse, a green option for obtaining environmentally friendly elastomeric compounds.
Model Cane Sugar Factory Exhibited in the Palace of Engineering, Etc. [With Plates.]. 1938
Introduction to Cane Sugar Technology G. H. Jenkins 2013-09-03 Introduction to Cane Sugar Technology provides

a concise introduction to sugar technology; more specifically, cane sugar technology up to the production of raw sugar. Being intended originally for use in a post-graduate university course, the book assumes a knowledge of elementary chemical engineering as well as adequate knowledge of chemistry. In the field of sugar manufacture itself, the object of the book is to place more emphasis on aspects which are not adequately covered elsewhere. In accordance with this objective, attention has been concentrated mainly on processes and operation of the factory, and description of equipment is made as brief as possible, with numerous references to other books where more detail is available. The emphasis on operation rather than equipment has also been prompted by observation of quite a few factories in different countries where good equipment is giving less than its proper performance due to inefficient operation and supervision. The book is confined to the raw sugar process, which has been the author's main interest. Refining is discussed only to the extent required to explain refiners' requirements concerning quality of raw sugar.

Book of Cane Sugar Engineering Kolli Satyanarayana 2003 With reference to India.

Handbook of Cane Sugar Engineering Emile Hugot 1972 Delivery, unloading and handling of cane. Tramp iron separators. Combinations of cane preparators. Feeding of mills and conveying of bagasse. Pressures in milling. Mill capacity. Extraction. Milling control. Fine bagasse separators. Clarification with phosphoric acid. Juice heating. Evaporation. Crystallisation. Sugar. Molasses. Steam production and usage. Piping and fuid flow.

Advances in Sugarcane Biorefinery Anuj Chandel 2017-12-14 Advances in Sugarcane Biorefinery: Technologies, Commercialization, Policy Issues and Paradigm Shift for Bioethanol and By-Products, by Chandel and Tomé, compiles the basic and applied information covering cane and biomass processing for sugar and ethanol production, as well as by-products utilization for improving the economy of sugarcane biorefineries. In this unique collection of 14 chapters, specialists in their field provide critical insights into several topics, review the current research, and discuss future progress in this research area. The book presents the most current advances in sugarcane biorefinery, including sugarcane crop cultivation, new sugarcane varieties, soil health, mechanization of crop, technical aspects of first and second generation ethanol production, economic analysis, life cycle assessment, biomass logistics and storage, co-generation of heat and electricity, process intensification and alternative by-products utilization. The book also explores the business ecosystem of sugarcane biorefineries, marketing analysis of ethanol demand and price dwindling patterns, aiming for a futuristic scenario. This book will be especially useful

for scientists, researchers and technicians who are working in the area of biomass based biorefineries, as well as professionals in the sugar and alcohol industry. It also brings relevant content for policy makers, market analysts, agriculture scientists and managers. Presents technological updates on biomass processing, system biology, microbial fermentation, catalysis, regeneration and monitoring of renewable energy and recovery processes Includes topics on techno-economic analysis, life cycle assessment, sustainability, markets and policy Explores the future potential of biorefineries with zero or near zero waste, and the potential of valorization of all by-products, including alternatives to current applications and the management of a large amount of residues

Sugar Cane Cultivation and Management H. Bakker 2012-12-06 This volume is intended for reference by the commercial sugar cane grower. Disciplines are covered for the successful production of a sugar cane crop. A number of good books exist on field practices related to the growing of sugar cane. Two examples are R.P. Humbert's The Growing of Sugar Cane and Alex G. Alexander's Sugarcane Physiology. Volumes of technical papers, produced regularly by the International Society of Sugar Cane Technologists, are also a source of reference. Perhaps foremost, local associations, such as the South African Sugar Technologists' Association, do excellent work in this regard. In my forty-five years of experience with the day-to-day problems of producing a satisfactory crop of sugar cane, deciding what should be done to produce such a crop was not straightforward. Although the literature dealing with specific subjects is extensive, I tried to consolidate some of the material to provide the man in the field with information, or an overview of the subject matter.

Fermented Beverage Production Andrew G.H. Lea 2012-12-06 Fermented Beverage Production, Second Edition is an essential resource for any company producing or selling fermented alcoholic beverages. In addition it would be of value to anyone who needs a contemporary introduction to the science and technology of alcoholic beverages. This authoritative volume provides an up-to-date, practical overview of fermented beverage production, focusing on concepts and processes pertinent to all fermented alcoholic beverages, as well as those specific to a variety of individual beverages. The second edition features three new chapters on sparkling wines, rums, and Latin American beverages such as tequila, as well as thorough updating of information on new technologies and current scientific references.

The Sugar Cane Industry J. H. Galloway 2005-11-10 This book is a geography of the sugar cane industry from its origins to 1914. It describes its spread from India into the Mediterranean during medieval times, to the Americas and

its subsequent diffusion to most parts of the tropics. It examines the changes in agricultural and manufacturing techniques over the centuries, and its impact in forming the multicultural societies of the tropical world.
Sugar: User's Guide To Sucrose Neil L. Pennington 1990-10-31
Cane Sugar Engineering Peter Rein 2007
Handbook of Cane Sugar Engineering Emile Hugot 1972
Principles of Sugar Technology Pieter Honig 2013-10-22 Principles of Sugar Technology focuses on the principles, methodologies, and processes involved in sugar technology, including properties of sugar and agents involved in its manufacture. The selection first offers information on the chemical and physical properties of sucrose, as well as decomposition, structure of the sucrose molecule, sucrose derivatives, crystallized and amorphous sucrose, and solvents. The book then takes a look at the physical and chemical properties of reducing sugars and non-nitrogenous organic acids of sugarcane. The publication ponders on nitrogen-containing nonsugars (amino acids and proteins), complex organic nonsugars of high molecular weight, and lipids of sugarcane. Discussions focus on the distribution of nitrogen in sugarcane, amino acids in cane juice and leaves, lignin, pectin, proteins, and significance of waxy and fatty lipids in sugar manufacture. The text also examines color and colored nonsugars, inorganic nonsugars, and agents used in sugar manufacture. The selection is a dependable reference for readers interested in sugar technology.
Manufacture and Refining of Raw Cane Sugar V. E. Baikow 2013-09-03 Manufacture and Refining of Raw Cane Sugar provides an operating manual to the workers in cane raw sugar factories and refineries. While there are many excellent reference and text books written by prominent authors, there is none that tell briefly to the superintendent of fabrication the best and simplest procedures in sugar production. This book is not meant to replace existing books treating sugar production, but rather to supplement them. All that is written in this book, each chapter of which deals with a separate station in a raw sugar factory and refinery, is also based on material already published and known to many in the sugar industry. The book is organized into two parts. Part I covers raw sugar and includes chapters on the harvesting and transportation of sugar cane to the factory; washing of sugar cane and juice extraction; weighing of cane juice; boiling of raw sugar massecuites; and storing and shipping bulk sugar. Part II on refining deals with processes such as clarification and treatment of refinery melt; filtration; and drying, cooling,

conditioning, and bulk handling of refined sugar.

Sugarcane-based Biofuels and Bioproducts Ian O'Hara 2016-05-16 Sugarcane has garnered much interest for its potential as a viable renewable energy crop. While the use of sugar juice for ethanol production has been in practice for years, a new focus on using the fibrous co-product known as bagasse for producing renewable fuels and bio-based chemicals is growing in interest. The success of these efforts, and the development of new varieties of energy canes, could greatly increase the use of sugarcane and sugarcane biomass for fuels while enhancing industry sustainability and competitiveness. Sugarcane-Based Biofuels and Bioproducts examines the development of a suite of established and developing biofuels and other renewable products derived from sugarcane and sugarcane-based co-products, such as bagasse. Chapters provide broad-ranging coverage of sugarcane biology, biotechnological advances, and breakthroughs in production and processing techniques. This text brings together essential information regarding the development and utilization of new fuels and bioproducts derived from sugarcane. Authored by experts in the field, Sugarcane-Based Biofuels and Bioproducts is an invaluable resource for researchers studying biofuels, sugarcane, and plant biotechnology as well as sugar and biofuels industry personnel.

Standard Fabrication Practices for Cane Sugar Mills E. Delden 2015-07-14 Sugar Series, Vol. 1: Standard Fabrication Practices for Cane Sugar Mills focuses on the processes, methodologies, and principles involved in standard fabrication practices for cane sugar mills. The publication first tackles the storage and transportation of cane, separation of juice from cane, use and behavior of bagasse, and juice weighing or measuring. The book then elaborates on liming, clarification, carbonatation, and sulfitation processes, and special clarification agents and their history. Topics include phosphate, magnesium compounds, clay, bauxite, charcoal and carbon, blankit, lime kiln, sulfur dioxide, and sample calculation of a sulfur burner. The text examines ion-exchange, evaporation, evaporator cleaning, measurement of heat-transfer coefficient, boiling house operation, seeding and crystallization, molasses centrifugation, and crystallizers. Discussions focus on water circulation, powdered-sugar preparation, crystallization procedure in practice, soda and acid facilities, cleaning shut-down, and variations on chemical cleaning. The manuscript is a vital source of data for researchers wanting to study the standard fabrication practices for cane sugar mills.

The Growing of Sugar Cane Roger P. Humbert 2013-09-24 The Growing of Sugar Cane develops the fundamental

principles of the growing of cane in the hope that cane culture throughout the world will benefit by it. The tremendous strides made in recent years in the knowledge of how to improve the growing of sugar cane, form the subject of this treatise. Cane growing is not a science. As the results of research replace tradition and guesswork, yields are expected to continue to rise. The book opens with a chapter on the factors that affect sugar cane growth. This is followed by separate chapters on seedbed preparation, sugar cane planting, the nutrition and irrigation of sugar cane, drainage, weed control, flowering control, ripening and maturity, harvesting and transportation, and pest and disease control.

Chemistry and Processing of Sugarbeet and Sugarcane M.A. Clarke 2013-10-22 The world of sugar production has undergone massive changes in the last decade which have resulted in the emergence of many technological changes as technologists strive to develop more efficient and cheaper processes. This is the first book to be published for several years which describes the current state of sugar technology. It presents the recent developments in beet and cane sugar manufacturing; describes the chemistry of sugar processing and products; and considers trends and future possibilities in sugar production systems and products. The book comprises two sections: beet and cane. The overview of the crop and the production systems that begins each section serves as a framework for the papers that follow. Several papers, i.e. those on sucrose chemistry - are relevant to both sugarcane and sugarbeet. The authors of the papers are all invited speakers well known in their respective fields. The book should be on the shelf of all sugarcane and sugarbeet factories and refiners around the world as well as those companies who are sugar users or who supply goods and services to the sugar industry. It can also be used as a text by universities offering training courses in sugar processing technology.

Handbook of Cane Sugar Engineering Paul Zindel 1972

Sugarcane Biorefinery, Technology and Perspectives Fernando Santos 2019-11-21 Sugarcane Biorefinery, Technology and Perspectives provides the reader with a current view of the global scenario of sugarcane biorefinery, launching a new expectation on this important crop from a chemical, energy and sustainability point-of-view. The book explores the existing biorefinery platforms that can be used to convert sugarcane to new high value added products. It also addresses one of today's most controversial issues involving energy cane, in addition to the dilemma "sugar cane vs. food vs. the environment", adding even more value in a culture that is already a symbol of case study around the world. Focusing on the chemical composition of sugarcane, and the production and

processes that optimize it for either agricultural or energy use, the book is designed to provide practical insights for current application and inspire the further exploration of options for balancing food and fuel demands. Presents the productive chain of sugarcane and its implications on food production and the environment Includes discussions on the evolution of the sustainable development of the sugar-energy sector Contextualizes and premises for the technological road mapping of energy-cane Provides information on new technologies in the sugar-energy sector
Cogeneration in the Cane Sugar Industry J.H. Payne 2012-12-02 The cane plant is probably the most efficient utilizer of sun energy for food production, and at the same time provides an equivalent quantity of biomass. The purpose of this book is to set down the unique position of sugar cane in the cogeneration field. Simultaneous with the development of distance-transmission of electricity, sugar cane processors started cogeneration, making use of the cane plant to supply the power for its own processing, and in recent years excess power for export. A broad view of cogeneration in the cane industry, covering the energy available in a crop, the technology of processing for optimum recovery of energy as well as sugar is presented here. The book describes the most practicable processes for recovering energy in the form of process steam and electricity. Cogeneration in the Cane Sugar Industry should be of interest to a broad spectrum, including government agencies, biomass interests, power generators, public utilities as well as sugar producers and technologist.
Beet-Sugar Handbook Mosen Asadi 2006-06-23 The first all-in-one reference for the beet-sugar industry Beet-Sugar Handbook is a practical and concise reference fortechnologists, chemists, farmers, and research personnel involvedwith the beet-sugar industry. It covers: * Basics of beet-sugar technology * Sugarbeet farming * Sugarbeet processing * Laboratory methods of analysis The book also includes technologies that improve the operation andprofitability of the beet-sugar factories, such as: * Juice-softening process * Molasses-softening process * Molasses-desugaring process * Refining cane-raw sugar in a beet-sugar factory The book ends with a review of the following: * Environmental concerns of a beet-sugar factory * Basics of science related to sugar technology * Related tables for use in calculations Written in a conversational, engaging style, the book is userfriendly and practical in its presentation of relevant scientificand mathematical concepts for readers without a significantbackground in these areas. For ease of use, the book highlightsimportant notes, defines technical terms, and presents units inboth metric and British systems. Operating problem-solving relatedto all stations of sugarbeet

processing, frequent practicalexamples, and given material/energy balances are other specialfeatures of this book.
Fuel Ethanol Production from Sugarcane Thalita Peixoto Basso 2019-01-23 This book offers a broad understanding of bioethanol production from sugarcane, although a few other substrates, except corn, will also be mentioned. The 10 chapters are grouped in five sections. The Fuel Ethanol Production from Sugarcane in Brazil section consists of two chapters dealing with the first-generation ethanol Brazilian industrial process. The Strategies for Sugarcane Bagasse Pretreatment section deals with emerging physicochemical methods for biomass pretreatment, and the non-conventional biomass source for lignocellulosic ethanol production addresses the potential of weed biomass as alternative feedstock. In the Recent Approaches for Increasing Fermentation Efficiency of Lignocellulosic Ethanol section, potential and research progress using thermophile bacteria and yeasts is presented, taking advantage of microorganisms involved in consolidating or simultaneous hydrolysis and fermentation processes. Finally, the Recent Advances in Ethanol Fermentation section presents the use of cold plasma and hydrostatic pressure to increase ethanol production efficiency. Also in this section the use of metabolic-engineered autotrophic cyanobacteria to produce ethanol from carbon dioxide is mentioned.
Cane Sugar Handbook James C. P. Chen 1993-12-16 In print for over a century, it is the definitive guide to cane sugar processing, treatment and analysis. This edition expands coverage of new developments during the past decade--specialty sugars, plant maintenance, automation, computer control systems and the latest in instrumental analysis for the sugar industry.
Sugar Technology Pieter W. van der Poel 1998
Sugarcane Alexandre De Oliveira 2018-05-16 Sugarcane (Saccharum officinarum L.) is considered one of the major bioenergy crops grown globally. Thus, sugarcane research to improve sustainable production worldwide is a vital task of the scientific community, to address the increasing demands and needs for their products, especially biofuels. In this context, this book covers the most recent research areas related to sugarcane production and its applications. It is composed of 14 chapters, divided into 5 sections that highlight fundamental insights into the current research and technology on this crop. Sugarcane: Technology and Research intends to provide the reader with a comprehensive overview in technology, production, and applied and basic research of this bioenergy species, approaching the latest developments on varied topics related to this crop.
Recent Trends in Sustainable Engineering Karen Lizbeth Flores Rodríguez 2021-11-03 The book is a

multidisciplinary space and serves as a platform to share and learn about the frontier knowledge between different areas related to “Recent trends in sustainable engineering.” Sustainable engineering promotes the responsible use of resources and materials involved in the different manufacturing processes or the execution stages of a service. An interdisciplinary approach is required in all aspects of engineering. In this sense, engineers, researchers, and the academic community will play a fundamental role in developing new technologies that respect the environment, still, at the same time, that considers social and economic factors.

Handbook of Cane Sugar Engineering Emile Hugot 1964

Energy efficiency in sugar manufacturing process Yasabie Abatneh 2013-04-17 Project Report from the year 2013 in the subject Engineering - Chemical Engineering, Wollo University (Kombolcha Institute Of Technology), course: Sugrar Technology, language: English, abstract: People were arguing that whether sugarcane is native to India or New Guinea. They do agree that ancient people liked it and carried with them in their migration and spread throughout south pacific area. Although sugar cane was possibly known in the holy land in biblical time only syrups could be obtained from it. In the 7th- 10th centuries AD, the Arabs spread sugarcane throughout their region of influence in the Mediterranean and eastwards. By the 12th century sugarcane reached Europe and Marco polo reported advanced sugar refining in china toward the end of 13th century. The ancient process for obtaining sugar consisted of boiling the juice until solids formed as the syrup cooled. Egyptians were using lime as purifying agent and carrying out recrystallization, which is still the main step in refining. The development of the sugar industry from the 16th century onward is closely associated with slavery, which supplied the largest amount of labor used at the time. The law cost of labor and price for sugar made many fortunes. The abolition of slavery introduces steam power as a replacement for the animal or human power that drove the cane mills. The use of steam in steady of direct firing was soon applied for evaporating the cane and following this vacuum pans and centrifuge were applied. The manufacturing of sugar is an energy intensive process which was the cause for deforestation, and then later replaced by bagasse burning and using energy efficiently by designing a multiple effect evaporators.

Unit Operations in Cane Sugar Production J.H. Payne 2013-10-22 An indispensable, practical guide for everyone involved in the processing of sugar cane. Confined to essentials, the book is a compact and concise delineation of the unit processes in the manufacture of raw sugar from sugar cane, giving recommended procedures for achieving

optimum results.
Spencer-Meade Cane Sugar Handbook George Peterkin Meade 1963