

Sugar Technology
Beet and Cane Sugar Manufacture
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[A German editon is also available](#) [Eine deutsche Ausgabe ist auch erhältlich](#)

For more than 16 years there has been no new handbook on Beet Sugar Technology published in English, although sugar technology has advanced rapidly during this time. "Sugar Technology" closes this gap in the literature. "Sugar Technology" represents a continuation of the two handbooks: "Beet Sugar Technology", edited by Dr. R.A. McGinnis, and "Technologie des Zuckers".

Because beet and cane sugar manufacturing are in many ways complementary, for the first time a sugar technology book encompasses both beet and cane as raw materials. Despite the different raw materials the chemistry of the process steps and the equipment are in part very similar.

The developments in sugar technology in recent years have been so comprehensive that a new framework was employed. The editorial concept has been first to give the chemical and physical background of the process and later to detail the equipment in use.

The handbook presents the state-of-the-art of beet and cane sugar manufacture as of 1998. The parameters influencing the economic value and the possible uses of the main product, sugar, as well as the by-products, pulp, bagasse and molasses, have been given special attention. Because sugar has become a very important ingredient in the food industry, the functional properties of sucrose in foods are discussed in detail.

Ninety-two specialists from around the world agreed to participate in this project.

Based on the chemical and physical properties of sucrose and the composition of sugar beet and sugar cane the individual process steps of sugar manufacture are described.

This handbook therefore has the following objectives:

- To provide a tool for factory managements in day-to-day decisions
- To help management in long-term planning
- To focus on practical aspects

Sugar Technology is directed towards helping the:

- Process engineer
 - Factory chemist
 - Sales engineer
 - Student
- each in their daily work.
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