



Technical Calculations for Sugar Works; A Contribution to the Chemical Control of Sugar Manufacture

By Otto Mittelstaedt

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1909 Excerpt: . juices of too high a concentration must be avoided, 60 Brix being considered as a maximum. In case syrups from the centrifugals are to be drawn into the pan, which does not impair the quality of the raw sugar, as is often represented, they must be diluted with waste water or thin juice, submitted to mechanical filtration, if necessary, with addition of a small quantity of lime cake, and drawn into the pan about the end of the boiling. By the dilution the viscosity is completely destroyed, as the viscosity is due to nothing else but over-saturation of the solution with sugar. Furthermore, by the dilution the energy of crystallization is greatly increased, the sugar gains the molecular mobility necessary for overcoming the resistance to crystallization, while at the same time an easier displacement of the non-sugar and coloring substance is attained. In this way...



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