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Crystallization and analysis of beet and cane sugar blends

K. Schlumbach, A. Pautov, E. Flöter



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A systematic study on color inclusion in sugar production is presented.

Focus of the analysis is on effects of blends of beet thick juice and raw cane sugar.

Colorants originating from different origin suppress each other's rate of inclusion.

The data allow to develop a forecasting model for sugar color values of mixed syrups.

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