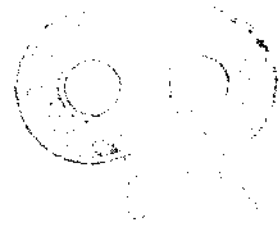


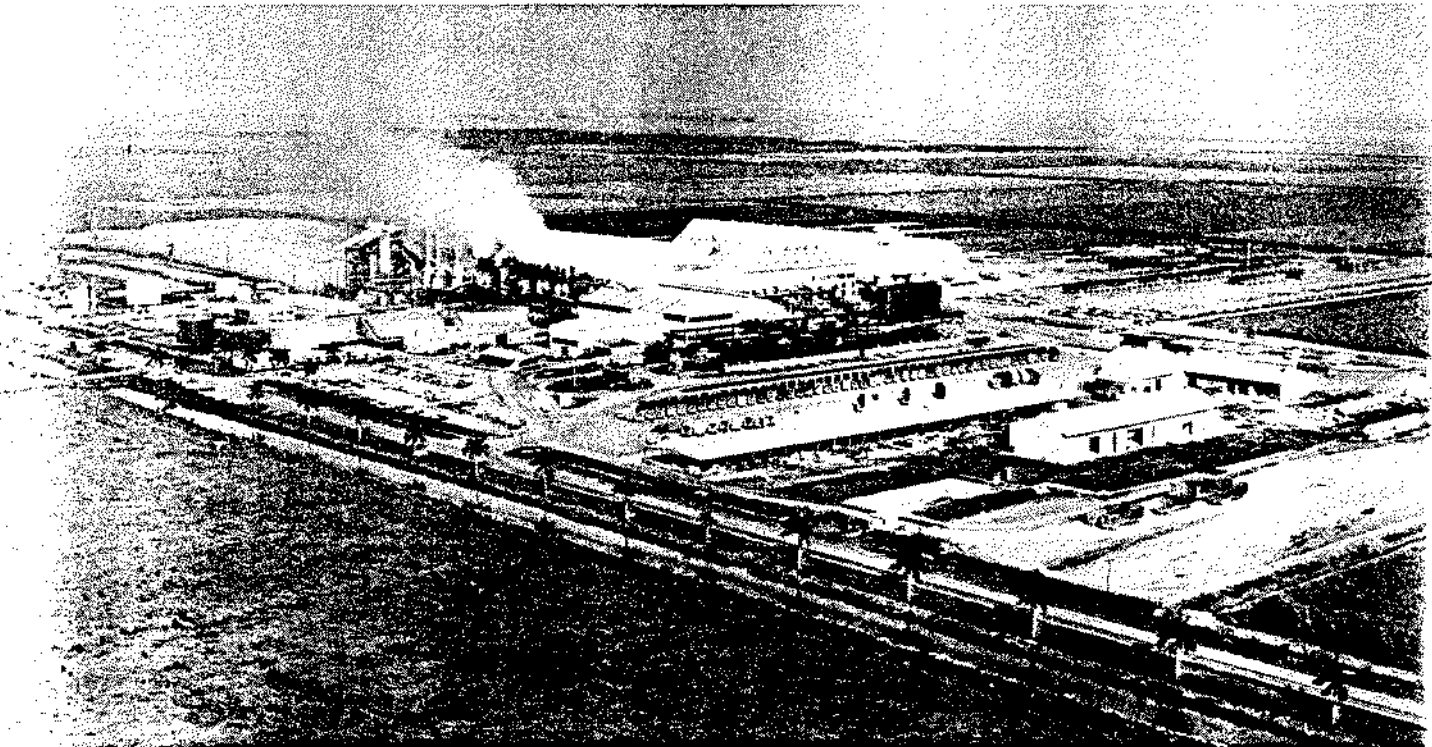
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*Meade-Chen*

# ***Cane Sugar Handbook***

a manual for cane sugar manufacturers and their chemists



**TENTH EDITION**

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# Contents

Reference Tables (see list on pp. xiii–xiv)

References and Abbreviations xv–xviii

## Sugar and Sugarcane

- 1 Sugarcane, *James E. Irvine* 3
- 2 Composition of Cane and Juice, *James E. Irvine* 15
- 3 Economic Aspects of the Sugar Industry, *James E. Irvine* 30

## Raw Sugar Manufacture and Refining

- 4 Outline of Process for Manufacturing Raw Cane Sugar 43
- 5 Extraction of the Juice 48
- 6 Bagasse and Its Uses 95
- 7 Purification of the Juice: I 109  
clarification reactions and control
- 8 Purification of the Juice: II 140  
clarification apparatus and special processes
- 9 Treatment of Mud Waters and Clarified Juice 164
- 10 Chemical Reagents in Sugar Processes 180
- 11 Evaporation and Heating, *Thomas W. Baker* 185
- 12 The Crystallization of Sugar 235
- 13 Crystallization in Motion 290
- 14 Purging, Packing, and Warehousing the Sugar 334
- 15 Blackstrap Molasses and Edible Syrups 359
- 16 Keeping and Refining Qualities of Raw Sugar 378
- 17 Microbiology of Sugar Manufacture and Refining 405
- 18 Cane Sugar Refining: I 423  
introductory; affination; clarification, *Henry G. Gerstner*
- 19 Cane Sugar Refining: II 455  
decolorization, *Frank G. Carpenter and Margaret A. Clarke*

*xii*      **Contents**

- 20      Cane Sugar Refining: III    494  
         crystallization and finishing, *Henry G. Gerstner*

**Analytical Procedures**

- 21      Polarimetry in Sugar Analysis    515  
22      Double-Polarization Methods    546  
23      Chemical Methods in Sugar Analysis    551  
24      Density and Total Solids Determination    569  
25      Determination of Ash    595  
26      pH    603  
27      Color and Turbidity in Sugar Products, *Philip F. Meads*    613  
28      Sampling and Averaging    629  
29      Analysis of the Sugarcane    649  
30      Analysis of the Juice    658  
31      Analysis of the Syrup, Massecuites, and Molasses    666  
32      Analysis of Sugars    677  
33      Examination of Refined Sugar    688  
34      Analysis of Bagasse and Press Cake    704  
35      Sugar Industry Wastewater Effluents and Air Emission    713  
36      Special Laboratory Reagents    727  
37      Special Techniques for Analysis of Sugars and Nonsugars, *Margaret A. Clarke  
         and Frank G. Carpenter*    734

**Chemical Control**

- 38      Definitions and Terms in Sugar Factory Control    761  
39      Chemical Control    769  
40      Sugar House Calculations    806  
41      Methods of Cane Purchase    815

Reference Tables    823

Index    919