

Title (en)

NATURALLY MAINTAINED INTEGRAL CANE SUGAR AND PROCESS TO PREPARE IT

Publication

**EP 0153448 B1 19890524 (DE)**

Application

**EP 84112249 A 19841011**

Priority

DE 3407364 A 19840229

Abstract (en)

[origin: US4627880A] To produce an unprocessed complete cane sugar with approximately the color and flavor of fresh sugarcane juice and still containing valuable amino acids and vitamins, only up to 50% of the sugarcane juice in terms of the weight of the cane is pressed from ripe, de-leaved, and clean sugarcane with a high sucrose content, the juice is pasteurized at a temperature above the second flocculation point of the waxes, fats, proteins, and pentosans, the flocculate is gently separated out, the purified juice gently thickened below the pasteurization temperature, and the resulting syrup converted into a dry and pourable product by suddenly extracting the residual water.

IPC 1-7

**C13D 1/00; C13D 3/00; C13F 3/00**

IPC 8 full level

**C13B 10/00** (2011.01); **C13B 10/02** (2011.01); **C13B 20/00** (2011.01); **C13B 30/02** (2011.01); **C13B 40/00** (2011.01); **C13B 50/00** (2011.01)

CPC (source: EP US)

**C13B 10/02** (2013.01 - EP US); **C13B 20/00** (2013.01 - EP US); **C13B 30/022** (2013.01 - EP US); **C13B 40/002** (2013.01 - EP US); **C13B 50/002** (2013.01 - EP US)

Cited by

DE3842751A1; EP0994194A4; EP0737753A3; EP0899344A3; WO9010719A3

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DOCDB simple family (publication)

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