

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

Designated contracting state (EPC)

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DOCDB simple family (publication)

EP 0153448 A2 19850904; EP 0153448 A3 19871104; EP 0153448 B1 19890524; AT E43360 T1 19890615; DE 3407364 A1 19850829; DE 3478311 D1 19890629; US 4627880 A 19861209

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