Title (en)

Noncentrifugal sugar composition and a process for the preparation of a sugar product

Title (de)

Zusammensetzung eines nichtzentrifugierten Zuckers und Verfahren zur Herstellung eines Zuckerproduktes

Title (fr)

Composition de sucre non-centrifugé et procédé de préparation d'un produit de sucre

Publication

EP 0826781 A3 20000112 (EN)

Application

EP 97202392 A 19970731

Priority

- JP 21692996 A 19960731
- JP 19072497 A 19970702
- JP 21390897 A 19970725

Abstract (en)

[origin: EP0826781A2] The present invention provides a noncentrifugal sugar composition comprising sugar cane juice and sucrose and/or liquid sucrose, characterized in that the composition has a color value of not more than AI2000, a purity of 93.1 to 86.0 % by weight and a moisture of not more than 2.0 % by weight. The present composition is excellent in stability with the passage of time and has rich flavor. The present invention also provides a process for the preparation of a noncentrifugal sugar composition. The process comprises the following steps: cane juice is filtered; a pH of the juice is adjusted to 5.0-6.0; sucrose or liquid sucrose or both is added to adjust a purity of the mixture to a range of 87.0 to 95.1 % by weight; the mixture is heated and evaporated; and then the mixture is cooled to solidify with a strong shearing force being applied to obtain granules. The present invention also provides a process for the preparation of granule-formed sugar which comprises (1) a step of preparing sugar syrup, (2) a step of heating and evaporating the sugar syrup, (3) a step of crystallizing the sugar syrup to obtain sugar and (4) a step of drying, cooling and conditioning the sugar. In the process, a purity of the sugar syrup obtained from step (1) is adjusted to a range of 87.0 to 95.1 % by weight before step (2); the crystallization of the sugar syrup is carried out with a strong shearing force being applied to obtain granule -formed sugar; and step (4) is carried out in a way where the granule-formed sugar obtained from step (3) is fed and dried in a hopper through the bottom of which dry air is blown in.

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C13F 1/02; C13F 3/00

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C13B 30/02 (2011.01); **C13B 50/00** (2011.01)

CPC (source: EP)

C13B 30/02 (2013.01); **C13B 50/00** (2013.01)

Citation (search report)

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AT BE CH DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

DOCDB simple family (publication)

EP 0826781 A2 19980304; **EP 0826781 A3 20000112**; **EP 0826781 B1 20041124**; AU 3242397 A 19980205; AU 731295 B2 20010329; DE 69731697 D1 20041230

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