

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.

IPC 1-7
C13F 1/02; **C13F 3/00**

IPC 8 full level
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)
• [A] EP 0655507 A2 19950531 - APPLEXION [FR]
• [A] US 3257236 A 19660621 - SCHWER FREDERICK W, et al
• [A] US 5281279 A 19940125 - GIL ENRIQUE G [US], et al
• [DA] EP 0052413 A2 19820526 - AMSTAR CORP [US] & JP S57138400 A 19820826 - AMSTAR CORP
• [DA] GB 1460614 A 19770106 - TATE & LYLE LTD & JP S559200 B2 19800308
• [DXA] US 3194682 A 19650713 - TIPPENS DORR E, et al
• [A] GB 1247866 A 19710929 - CANADA AND DOMINION SUGAR COMP [CA]
• [A] US 4159210 A 19790626 - CHEN ANDY C C [US], et al

Cited by
EP0944742A4; CN111781908A

Designated contracting state (EPC)
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

DOCDB simple family (application)
EP 97202392 A 19970731; AU 3242397 A 19970731; DE 69731697 T 19970731