

Beet Sugar Handbook Asadi Mosen

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The first all-in-one reference for the beet-sugar industry Beet-Sugar Handbook is a practical and concise reference for technologists, chemists, farmers, and research personnel involved with the beet-sugar industry. It covers: * Basics of beet-sugar technology * Sugarbeet farming * Sugarbeet processing * Laboratory methods of analysis The book also includes technologies that improve the operation and profitability of the beet-sugar factories, such as: * Juice-softening process * Molasses-softening process * Molasses-desugaring process * Refining cane-raw sugar in a beet-sugar factory The book ends with a review of the following: * Environmental concerns of a beet-sugar factory * Basics of science related to sugar technology * Related tables for use in calculations Written in a conversational, engaging style, the book is userfriendly and practical in its presentation of relevant scientific and mathematical concepts for readers without a significant background in these areas. For ease of use, the book highlights important notes, defines technical terms, and presents units in both metric and British systems. Operating problem-solving related to all stations of sugarbeet processing, frequent practical examples, and given material/energy balances are other special features of this book.

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Contributing Authors Austin A. Armer, F. H. Ballou, Jr., M. J. Blish And Many Others.

Introduction to Cane Sugar Technology provides a concise introduction to sugar technology; more specifically, cane sugar technology up to the production of raw sugar. Being intended originally for use in a post-graduate university course, the book assumes a knowledge of elementary chemical engineering as well as adequate knowledge of chemistry. In the field of sugar manufacture itself, the object of the book is to place more emphasis on aspects which are not adequately covered elsewhere. In accordance with this objective, attention has been concentrated mainly on processes and operation of the factory, and description of equipment is made as brief as possible, with numerous references to other books where more detail is available. The emphasis on operation rather than equipment has also been prompted by observation of quite a few factories in different countries where good equipment is giving less than its proper performance due to inefficient operation and supervision. The book is confined to the raw sugar process, which has been the author's main interest. Refining is discussed only to the extent required to explain refiners' requirements concerning quality of raw sugar.

This book provides an up-to-date overview of the economic, chemical, physical, analytical and engineering aspects of the subject, gathering together information which would otherwise be scattered over a wide variety of sources.

Biotechnology is a rapidly growing research area which is immediately translated into industrial applications. Although over 1000 research papers have emerged on various aspects of red beet and the chemistry of betalaines pigments, surprisingly no comprehensive book is available. The proposed Red Beet book encompasses a scholarly compilation of recent biotechnological research developments made in basic science, biochemistry of the chief components, technological developments in augmenting and recovery of such useful compounds and value-added products with discussions on future perspectives. The book will provide detailed information of the chemistry of the main components of normal and genetically engineered beetroot.

A sweet tooth is a powerful thing. Babies everywhere seem to smile when tasting sweetness for the first time, a trait inherited, perhaps, from our ancestors who foraged for sweet foods that were generally safer to eat than their bitter counterparts. But the "science of sweet" is only the beginning of a fascinating story, because it is not basic human need or simple biological impulse that prompts us to decorate elaborate wedding cakes, scoop ice cream into a cone, or drop sugar cubes into coffee. These are matters of culture and aesthetics, of history and society, and we might ask many other questions. Why do sweets feature so prominently in children's literature? When was sugar called a spice? And how did chocolate evolve from an ancient drink to a modern candy bar? The Oxford Companion to Sugar and Sweets explores these questions and more through the collective knowledge of 265 expert contributors, from food historians to chemists, restaurateurs to cookbook writers, neuroscientists to pastry chefs. The Companion takes readers around the globe and throughout time, affording glimpses deep into the brain as well as stratospheric flights into the world of sugar-crafted fantasies. More than just a compendium of pastries, candies, ices, preserves, and confections, this reference work reveals how the human proclivity for sweet has brought richness to our language, our art, and, of course, our gastronomy. In nearly 600 entries, beginning with "à la mode" and ending with the Italian trifle known as "zuppa inglese," the Companion traces sugar's journey from a rare luxury to a ubiquitous commodity. In between, readers will learn about numerous sweeteners (as well-known as agave nectar and as obscure as castoreum, or beaver extract), the evolution of the dessert course, the production of chocolate, and the neurological, psychological, and cultural responses to sweetness. The Companion also delves into the darker side of sugar, from its ties to colonialism and slavery to its addictive qualities. Celebrating sugar while acknowledging its complex history, The Oxford Companion to Sugar and Sweets is the definitive guide to one of humankind's greatest sources of pleasure. Like kids in a candy shop, fans of sugar (and aren't we all?) will enjoy perusing the wondrous variety to be found in this volume.

The aim of this book is to provide a practice-oriented overview of risk management issues, with particular reference to approaches which may be adopted in identifying and measuring risks, and, therefore, how action to address those risks may be prioritised.

D.A. Cooke and R.K. Scott Sugar beet is one of just two crops (the other being sugar cane) which constitute the only important sources of sucrose - a product with sweetening and preserving properties that make it a major component of, or additive to, a vast range of foods, beverages and pharmaceuticals. Sugar, as sucrose is almost invariably called, has been a valued component of the human diet for thousands of years. For the great majority of that time the only source of pure sucrose was the sugar-cane plant, varieties of which are all species or hybrids within the genus Saccharum. The sugar-cane crop was, and is, restricted to tropical and subtropical regions, and until the eighteenth century the sugar produced from it was available in Europe only to the privileged few. However, the expansion of cane production, particularly in the Caribbean area, in the late seventeenth and the eighteenth centuries, and the new sugar-beet crop in Europe in the nineteenth century, meant that sugar became available to an increasing proportion of the world's population.

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