

HPD: Sugar Mill Pan Decolorant

- S-Type is a liquid high performance decolorant that can be applied to the raw syrup or into the boiling pans.
- Water soluble, big molecular size preventing occlusion inside sugar crystal.

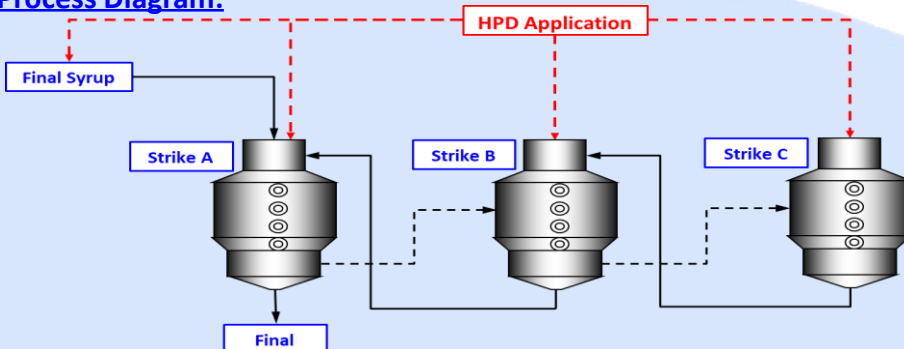
Functionality:

- ✓ Strong cationic radicals and activated-adsorbent which precipitate color bodies.
- ✓ Improves the “color transfer”.
- ✓ Impurities will attach to S-type and leaving easier in the molasses run-off.
- ✓ Reduces centrifugal washings.
- ✓ Energy savings.
- ✓ Low color and sparkling sugar crystals.
- ✓ Increases the overall yield of the refinery.

Projected Benefits:

Parameter	Effect
Sugar Color Removal	(+) 20 - 30 %
Centrifugal Washing Time	(-) 10 - 30 %
Production Increase	(+) 1 – 10 %

Process Diagram:



Feasibility study:

	HPD Test in Brazil	
	Traditional Process	HPD in Syrup
HPD Dosage (ppm)	-	260
Sugar Color (IU)	165	148
Centrifugal Washing (sec)	16.5	12.5
Overall Factory Recovery	74.6	78.5
50 Kg Sugar Bag/Ton Cane	1.30	1.4
Final Molasses/50 Kg Sugar Bag	41	33
Final Molasses Purity (%)	58.6	57.4
B Sugar Color (IU)	2881	2792

HPD application in Pans reduced the color, centrifugal washing and molasses purity. It also increase the sugar yield per ton cane.



Application:

S Type could be added to the raw syrup before clarification and/or directly in A with options to B/C pans.