

SUGARCANNE SYRUP





Sugar Processing Toolkit



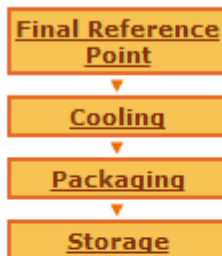
SUGARCANE SYRUP

1.- General information

The sugarcane syrup is the concentrated sugarcane juice with a solid content between 72% and 75% that is transformed into syrup without crystallized sugar. In general, the sugarcane syrup with a concentration higher than 75 ° Brix can crystallize, except when the concentration of the reducing sugars is higher than 15%. This product should be produced with unfermented raw materials free of earthy matter, parasites, animal and vegetal detritus. The addition of essences, natural and artificial colorants, conservatives and sweetening are forbidden. It has a liquid viscous aspect, a brilliant brown color, sweet flavor and a specially own smell. The sugarcane syrup should contain at least 50% total sugars. The higher is the ° Brix of the sugarcane syrup the longer will be its validity period, that is its useful life, but lower will be its output. Thus, the point °Brix depends on the type of the market the producer wants to assist or is available. The best way to verify the reference point is measuring the Brix of the sugarcane syrup, by using a refractometer.

2.- Sugarcane Syrup Processing Details

Sugarcane Syrup Processing Details



2.1.-Final Reference Point

The final point of the sugarcane syrup occurs at a point previous to that referred in the production of both the muscovado and rapadura. The verification of the final concentration of the syrup is commonly performed by the amount of the formed bubbles. When these bubbles are numerous and small, the point is called as "sugarcane syruplet ". When these bubbles

become larger, the point of the sugarcane syrup is on. By using a skimmer, the sugarcane syrup flows off toward the large boiler. If this flowing is slower and viscous, the final point is confirmed.

2.2.-Cooling

The final point of the sugarcane syrup occurs at a point previous to that referred in the production of both the muscovado and rapadura. The verification of the final concentration of the syrup is commonly performed by the amount of the formed bubbles. When these bubbles are numerous and small, the point is called as "sugarcane syruplet ". When these bubbles become larger, the point of the sugarcane syrup is on. By using a skimmer, the sugarcane syrup flows off toward the large boiler. If this flowing is slower and viscous, the final point is confirmed.

2.3.- Packaging

The glass is the packaging usually used. The packaging is made through a dosing device (funnel). The packaging and the lid should be strictly hygienized sanitized before packaging. After closed, the packaging is placed upside down for about 1 to 2 minutes. Following, the cooling is performed with jets of cold water until the temperature decreases down to 37 °C. The cooling process is performed until reaching the room temperature, then it is naturally completed.

2.4.- Storage

The packagings are conditioned in boxes with capacity for 12 to 24 units. These boxes must be stored in fresh and ventilated place.