



SYRUP CLARIFICATION

KEY BENEFITS

- 80% reduction in clarified juice turbidity
- 10-20% reduction in raw sugar color
- Substantial reduction in insoluble solids e.g. bagacillo
- Substantial reduction in ash
- Substantial improvement in the filterability of the raw sugar
- Reduction in pan boiling cycle times
- Reduced starch levels in raw sugar
- Standard sizes up to 1,000 TCH capacity in a single system.

