

HOW WHITE SATIN SUGAR IS PRODUCED

1. The sugarbeets are dug by the growers with specialized harvesters. The crown and green leaves are removed from the sugarbeets and left in the field. The sugarbeets are then delivered to the factory by farm trucks for storage in beet piles, or by rail car for direct delivery into the wet hopper, and then to the beet washer.
2. The sugarbeets are washed thoroughly in preparation for processing.
3. Then, razor sharp knives slice the sugarbeets into thin strips called cossettes.
4. Through diffusion - a process which involves soaking the cossettes in hot water - the sugar is removed in liquid called Raw Juice. With the sugar removed, the cossettes are called Wet Pulp.
5. The Raw Juice leaves the Diffuser and goes through various purifying processes. Milk of Lime and Carbon Dioxide gas precipitate (solidify) non-sugar substances in the juice.

6. Filtering removes the solidified particles and thus removes non-sugars. Carbonating and filtering are repeated.
7. The purified juice is thickened by evaporating excess moisture.
8. Crystals are formed in the Thick Juice by boiling in huge vacuum "Pans" and seeding with pulverized sugar.

- 8A. One-half of the thick juice produced is stored until after all the sugarbeets have been processed.
9. Crystals are separated from the remaining liquid by whirling in high speed Centrifugals.
- 9A. The molasses is desugared in a proprietary ion exclusion process, then the liquid desugared molasses is added to press pulp before being dried and pelletized. In dried pellet form, sugarbeet pulp is highly desirable livestock feed.

10. Pure White Satin Sugar is then stored in large bulk sugar bins, packaged or mixed with water and delivered as liquid sugar.
11. The separator allows recovery of sugar and amino acids previously inseparable from molasses.

