## MOLASSES UTILIZATION

## CONTENTS

1.	DEFINITION OF TERMS				
2.	COMPOSITION OF SUGAR BEET AND SUGAR CANE				
3.	COMPOSITION OF BEET MOLASSES AND CANE MOLASSES 2				
4.	SURVEY C	ON MOLASSES UTILIZATION	3		
5.	MOLASSES IN ANIMAL FEEDING				
6.	EXPORT OF MOLASSES				
7.	DESUGAR	IZATION OF MOLASSES	8		
	7.1	Recovery of Sucrose	8		
	7.1.1	Baryte Process by Deguide	8		
	7.1.2	Lime Process by Steffen	9		
	7.1.3	R.T. Process	9		
	7.1.4	Spreckels Process	10		
	7.1.5	Sudzucker Process	10		
	7.2	Liquid Sugar Production	11		
	7.2.1	Reggiane L.S. Process	11		
	7.2.2	H.V.A. Process	12		
8.	3. FERMENTATION OF MOLASSES				
	8.1	Yeast Production	12		
	8.1.1	Baker's yeast	14		
	8.1.2	Food and feed yeast	15		
	8.1.3	Fat yeast	17		
	8.2	Ethyl alcohol production	17		
	8.3	Byproducts of alcoholic fermentation	21		
	8.4	Rum production	23		
	8.5	Production of organic acids	23		
	8.5.1	Acetic acid – Vinegar	23		
	8.5.2	Citric Acid	25		
	8.5.3	Lactic Acid	26		
	8.5.4	Glutamic acid	27		
	8.5.5	Itaconic acid	28		
	8.5.6	Aconitic acid	29		
	8.5.7	Fumaric acid	29		
	8.5.8	Malic acid	29		
	8.5.9	Other organic acids			

	8.6	Other fermentation products	29
	8.6.1	Butanol-Acetone	29
	8.6.2	2.3-Butylene glycol	31
	8.6.3	Glycerol	31
9.	OTHER UTILIZATIONS OF MOLASSES		32

## References

Annex – World sugar production and consumption, world molasses production (graph and table)