

Sugar Technology Books

From King Cane to the Last Sugar Mill
 Principles of Sugar Technology
 The Complete Book on Sugarcane Processing and By-Products of Molasses (with Analysis of Sugar, Syrup and Molasses)
 Sugarlandia Revisited
 The Growing of Sugar Cane
 King Sugar
 Sugar in Milk
 Handbook of Cane Sugar Engineering
 Unit Operations in Cane Sugar Production
 Beet-Sugar Handbook
 The Manufacture of Sugar from Sugarcane
 Cane Sugar Handbook
 Manufacture and Refining of Raw Cane Sugar
 Handbook of Sugar Refining
 The Case Against Sugar
 The Oxford Companion to Sugar and Sweets
 Sugar
 Traveling with Sugar
 Formulation and Production of Chewing and Bubble Gum
 Sweeteners and Sugar Alternatives in Food Technology
 Principles of Sugar Technology
 Principles of Sugar Technology
 The Chemistry and Technology of Furfural and its Many By-Products
 Sweeteners and Sugar Alternatives in Food Technology
 Principles of Sugar Technology
 Sugar
 Introduction to Cane Sugar Technology
 Beet-sugar Technology
 Sweetness and Power
 Sugar and Society in China
 Sugar
 Cane Sugar Engineering
 Sugar
 The Biography of Sugar
 Sugar Technology
 The Technology of Sugar
 Technology of Sugar
 Confectionery Science and Technology
 Handbook of Cane Sugar Engineering
 Sugarcane Biorefinery, Technology and Perspectives

Sugar Technology Books

Downloaded from [business.itu.edu](#) guest

LANE GARDNER

From King Cane to the Last Sugar Mill NYU Press

In this wide-ranging study, Sucheta Mazumdar offers a new answer to the fundamental question of why China, universally acknowledged one of the most developed economies in the world through the mid-eighteenth century, paused in this development process in the nineteenth. Focusing on cane-sugar production, domestic and international trade, technology, and the history of consumption for over a thousand years as a means of framing the larger questions, the author shows that the economy of late imperial China was not stagnant, nor was the state suppressing trade; indeed, China was integrated into the world market well before the Opium War. But clearly the trajectory of development did not transform the social organization of production or set in motion sustained economic growth.

Principles of Sugar Technology Penguin

This dramatic history of an ingredient that changed the world “offers up a number of fascinating stories” (The New York Times Book Review). Sugar explores the history behind the sweetness, revealing, among other stories, how powerful American interests deposed Queen Lili’uokalani of Hawaii; how Hitler tried to ensure a steady supply of beet sugar when enemies threatened to cut off Germany’s supply of overseas cane sugar; and how

South Africa established a domestic ethanol industry in the wake of anti-apartheid sugar embargos. The book follows the role of sugar in world events and in individual lives up to the present day, showing how it made eating on the run socially acceptable and played an integral role in today’s fast food culture and obesity epidemic. Impressively researched and commandingly written, Sugar will forever change perceptions of this tempting treat. “A highly readable and comprehensive study of a remarkable product.” —The Independent “Epic in ambition and briskly written.” —The Wall Street Journal “Readers will never again be able to casually sweeten tea or eat sweets without considering the long and fascinating history of sugar.” —Booklist

The Complete Book on Sugarcane Processing and By-Products of Molasses (with Analysis of Sugar, Syrup and Molasses) BRILL

Not a cookbook, but an encyclopedia collection of entries on all things sweet. The articles explore the ways in which our taste for sweetness has been shaped-- and been shaped by-- history. In addition, you'll discover the origins of mud pie; who the Sara Lee company was named after; why Walker Smith, Jr. is better known as "Sugar Ray Robinson"; and how lyricists have immortalized sweets from "Blueberry Hill" to "Tutti Frutti".

Sugarlandia Revisited Oxford University Press, USA

From the best-selling author of *Why We Get Fat*, a groundbreaking, eye-opening exposé that makes the convincing case that sugar is the tobacco of the new millennium: backed by powerful lobbies, entrenched in our lives, and making us very sick. Among Americans, diabetes is more prevalent today than ever; obesity is at epidemic proportions; nearly 10% of children are thought to have nonalcoholic fatty liver disease. And sugar is at the

root of these, and other, critical society-wide, health-related problems. With his signature command of both science and straight talk, Gary Taubes delves into Americans' history with sugar: its uses as a preservative, as an additive in cigarettes, the contemporary overuse of high-fructose corn syrup. He explains what research has shown about our addiction to sweets. He clarifies the arguments against sugar, corrects misconceptions about the relationship between sugar and weight loss; and provides the perspective necessary to make informed decisions about sugar as individuals and as a society.

[The Growing of Sugar Cane](#) Academic Press

This book provides a reference work on the design and operation of cane sugar manufacturing facilities. It covers cane sugar decolorization, filtration, evaporation and crystallization, centrifugation, drying, and packaging,

[King Sugar ASIA PACIFIC BUSINESS PRESS](#) Inc.

From King Cane to the Last Sugar Mill focuses on the technological and scientific advances that allowed Hawai'i's sugar industry to become a world leader and Hawaiian Commercial & Sugar Company (HC&S) to survive into the twenty-first century. The authors, both agricultural scientists, offer a detailed history of the industry and its contributions, balanced with discussion of the enormous societal and environmental changes due to its aggressive search for labor, land, and water. Sugarcane cultivation in Hawai'i began with the arrival of Polynesian settlers, expanded into a commercial crop in the mid-1800s, and became a significant economic and political force by the end of the nineteenth century. Hawai'i's sugar industry entered the twentieth century heralding major improvements in sugarcane varieties, irrigation systems, fertilizer use, biological pest control, and the use of steam power for field and factory operations. By the 1920s, the industry was among the most technologically advanced in the world. Its expansion, however, was not without challenges. Hawai'i's annexation by the United States in 1898 invalidated the Kingdom's contract labor laws, reduced the plantations' hold on labor, and resulted in successful strikes by Japanese and Filipino workers. The industry survived the low sugar prices of the Great Depression and labor shortages of World War II by mechanizing to increase productivity. The 1950s and 1960s saw science-driven gains in output and profitability, but the following decades brought unprecedented economic pressures that reduced the number of plantations from twenty-seven in 1970 to only four in 2000. By 2011 only one plantation remained. Hawai'i's last surviving sugar mill, HC&S—with its large size, excellent water resources, and efficient irrigation and automated systems—remained generally profitable into the 2000s. Severe drought conditions, however, caused substantial operating losses in 2008 and 2009. Though profits rebounded, local interest groups have mounted legal challenges to HC&S's historic water rights and the public health effects of preharvest burning. While the company has experimented with alternative harvesting methods to lessen environmental impacts, HC&S has yet to find those to be economically viable. As a result, the future of the last sugar company in Hawai'i remains uncertain.

[Sugar in Milk](#) John Wiley & Sons

The first all-in-one reference for the beet-sugar industry Beet-Sugar Handbook is a practical and concise reference for technologists, chemists, farmers, and research personnel involved with the beet-sugar industry. It covers: * Basics of beet-sugar technology * Sugarbeet farming * Sugarbeet processing * Laboratory methods of analysis The book also includes technologies that improve the operation and profitability of the beet-sugar factories, such as: * Juice-softening process * Molasses-softening process * Molasses-desugaring process * Refining cane-raw sugar in a beet-sugar factory The book ends with a review of the following: * Environmental concerns of a beet-sugar factory * Basics of science related to sugar technology * Related tables for use in calculations Written in a conversational, engaging style, the book is user friendly and practical in its presentation of relevant scientific and mathematical concepts for readers without a significant background in these areas. For ease of use, the book highlights important notes, defines technical terms, and presents units in both metric and British systems. Operating problem-solving related to all stations of sugarbeet processing, frequent practical examples, and given material/energy balances are other special features of this book.

[Handbook of Cane Sugar Engineering](#) Running Press Kids

Traveling with Sugar reframes the rising diabetes epidemic as part of a five-hundred-year-old global history of sweetness and power. Amid eerie injuries, changing bodies, amputated limbs, and untimely deaths, many people across the Caribbean and Central America simply call the affliction “sugar”—or, as some say in Belize, “traveling with sugar.” A decade in the making, this book unfolds as a series of crónicas—a word meaning both slow-moving story and slow-moving disease. It profiles the careful work of those “still fighting it” as they grapple with unequal material infrastructures and unsettling dilemmas. Facing a new incarnation of blood sugar, these individuals speak back to science and policy misrecognitions that have prematurely cast their lost limbs and deaths as normal. Their families’ arts of maintenance and repair illuminate ongoing struggles to survive and remake larger systems of food, land, technology, and medicine.

[Unit Operations in Cane Sugar Production](#) John Wiley & Sons

Handbook of Cane Sugar Engineering focuses on the technologies, equipment, methodologies, and processes involved in cane sugar engineering. The handbook first underscores the delivery, unloading, and handling of cane, cane carrier and knives, and tramp iron separators. The text then examines crushers, shredders, combinations of cane preparators, and feeding of mills and conveying bagasse. The manuscript takes a look at roller grooving, pressures in milling, mill speeds and capacity, and mill settings. Topics include setting of feed and delivery openings and trash plate, factors influencing capacity, formula for capacity, fiber loading, tonnage records, linear speed and speed of rotation, sequence of speeds, hydraulic pressure, and types of roller grooving. The book then elaborates on electric and turbine mill drives, mill gearing, construction of mills, extraction, milling control, purification of juice, filtration, evaporation, sugar boiling, and centrifugal separation. The handbook is a valuable source of data for engineers involved in cane sugar engineering.

[Beet-Sugar Handbook](#) Little, Brown Books for Young Readers

The Growing of Sugar Cane develops the fundamental principles of the growing of cane in the hope that cane culture throughout the world will benefit by it. The tremendous strides made in recent years in the knowledge of how to improve the growing of sugar cane, form the subject of this treatise. Cane growing is not a science. As the results of research replace tradition and guesswork, yields are expected to continue to rise. The book opens with a chapter on the factors that affect sugar cane growth. This is followed by separate chapters on seedbed preparation, sugar cane planting, the

nutrition and irrigation of sugar cane, drainage, weed control, flowering control, ripening and maturity, harvesting and transportation, and pest and disease control.

[The Manufacture of Sugar from Sugarcane](#) Springer

Explains the history of sugar, where it's grown, how it's harvested, and its many uses then and now.

[Cane Sugar Handbook](#) John Wiley & Sons

Sugar was the single most valuable bulk commodity traded internationally before oil became the world's prime resource. From the sixteenth to the eighteenth century, cane sugar production was pre-eminent in the Atlantic Islands, the Caribbean, and Brazil. Subsequently, cane sugar industries in the Americas were transformed by a fusion of new and old forces of production, as the international sugar economy incorporated production areas in Asia, the Pacific, and Africa. Sugar's global economic importance and its intimate relationship with colonialism offer an important context for probing the nature of colonial societies. This book questions some major assumptions about the nexus between sugar production and colonial societies in the Caribbean and Southeast Asia, especially in the second (post-1800) colonial era.

[Manufacture and Refining of Raw Cane Sugar](#) Woodhead Publishing Limited

This book examines both the primary ingredients and the processing technology for making candies. In the first section, the chemistry, structure, and physical properties of the primary ingredients are described, as are the characteristics of commercial ingredients. The second section explores the processing steps for each of the major sugar confectionery groups, while the third section covers chocolate and coatings. The manner in which ingredients function together to provide the desired texture and sensory properties of the product is analyzed, and chemical reactions and physical changes that occur during processing are examined. Trouble shooting and common problems are also discussed in each section. Designed as a complete reference and guide, Confectionery Science and Technology provides personnel in industry with solutions to the problems concerning the manufacture of high-quality confectionery products.

[Handbook of Sugar Refining](#) Elsevier

How did sugar grow from prize to pariah? Acclaimed historian James Walvin looks at the history of our collective sweet tooth, beginning with the sugar grown by enslaved people who had been uprooted and shipped vast distances to undertake the grueling labor on plantations. The combination of sugar and slavery would transform the tastes of the Western world. Prior to 1600, sugar was a costly luxury, the domain of the rich. But with the rise of the sugar colonies in the New World over the following century, sugar became cheap, ubiquitous, and an everyday necessity. Less than fifty years ago, few people suggested that sugar posed a global health problem. And yet today, sugar is regularly denounced as a dangerous addiction, on a par with tobacco. Masterfully insightful and probing, James Walvin reveals the relationship between society and sweetness over the past two centuries—and how it explains our conflicted relationship with sugar today.

[The Case Against Sugar](#) Elsevier

Manufacture and Refining of Raw Cane Sugar provides an operating manual to the workers in cane raw sugar factories and refineries. While there are many excellent reference and text books written by prominent authors, there is none that tell briefly to the superintendent of fabrication the best and simplest procedures in sugar production. This book is not meant to replace existing books treating sugar production, but rather to supplement them. All that is written in this book, each chapter of which deals with a separate station in a raw sugar factory and refinery, is also based on material already published and known to many in the sugar industry. The book is organized into two parts. Part I covers raw sugar and includes chapters on the harvesting and transportation of sugar cane to the factory; washing of sugar cane and juice extraction; weighing of cane juice; boiling of raw sugar massecuites; and storing and shipping bulk sugar. Part II on refining deals with processes such as clarification and treatment of refinery melt; filtration; and drying, cooling, conditioning, and bulk handling of refined sugar.

[The Oxford Companion to Sugar and Sweets](#) Elsevier

A timely and timeless picture book about immigration that demonstrates the power of diversity, acceptance, and tolerance from a gifted storyteller.

An ALSC Notable Children's Book of 2021 A Kirkus Best Books of 2020 A School Library Journal Best Books of 2020 Winner of the 2021 Ohioana Book Award An Anne Izard Storytellers' Choice Award, 2022 "An engaging, beautiful, and memorable book." --Kirkus Reviews, starred review "Lush illustrations and a strong message of hope and perseverance make this a standout title." --School Library Journal, starred review When I first came to this country, I felt so alone. A young immigrant girl joins her aunt and uncle in a new country that is unfamiliar to her. She struggles with loneliness, with a fierce longing for the culture and familiarity of home, until one day, her aunt takes her on a walk. As the duo strolls through their city park, the girl's aunt begins to tell her an old myth, and a story within the story begins. A long time ago, a group of refugees arrived on a foreign shore. The local king met them, determined to refuse their request for refuge. But there was a language barrier, so the king filled a glass with milk and pointed to it as a way of saying that the land was full and couldn't accommodate the strangers. Then, the leader of the refugees dissolved sugar in the glass of milk. His message was clear: Like sugar in milk, our presence in your country will sweeten your lives. The king embraced the refugee, welcoming him and his people. The folktale depicted in this book was a part of author Thrity Umrigar's Zoroastrian upbringing as a Parsi child in India, but resonates for children of all backgrounds, especially those coming to a new homeland.

[Sugar Anchor](#)

A fascinating persuasive history of how sugar has shaped the world, from European colonies to our modern diets In this eye-opening study, Sidney Mintz shows how Europeans and Americans transformed sugar from a rare foreign luxury to a commonplace necessity of modern life, and how it changed the history of capitalism and industry. He discusses the production and consumption of sugar, and reveals how closely interwoven are sugar's origins as a "slave" crop grown in Europe's tropical colonies with its use first as an extravagant luxury for the aristocracy, then as a staple of the diet of the new industrial proletariat. Finally, he considers how sugar has altered work patterns, eating habits, and our diet in modern times. "Like sugar, Mintz is persuasive, and his detailed history is a real treat." -San Francisco Chronicle

[Traveling with Sugar](#) Elsevier

Sugarcane Biorefinery, Technology and Perspectives provides the reader with a current view of the global scenario of sugarcane biorefinery,

launching a new expectation on this important crop from a chemical, energy and sustainability point-of-view. The book explores the existing biorefinery platforms that can be used to convert sugarcane to new high value added products. It also addresses one of today's most controversial issues involving energy cane, in addition to the dilemma "sugar cane vs. food vs. the environment", adding even more value in a culture that is already a symbol of case study around the world. Focusing on the chemical composition of sugarcane, and the production and processes that optimize it for either agricultural or energy use, the book is designed to provide practical insights for current application and inspire the further exploration of options for balancing food and fuel demands. - Presents the productive chain of sugarcane and its implications on food production and the environment - Includes discussions on the evolution of the sustainable development of the sugar-energy sector - Contextualizes and premises for the technological road mapping of energy-cane - Provides information on new technologies in the sugar-energy sector
Formulation and Production of Chewing and Bubble Gum University of California Press
Beginning with a history of gum, "Formulation and production of chewing and bubble gum" deals with gum formulations, shelf-life, mouthfeel,

Best Sellers - Books :

- [The Housemaid By Freida Mcfadden](#)
- [The Summer Of Broken Rules By K. L. Walther](#)
- [House Of Flame And Shadow \(crescent City, 3\) By Sarah J. Maas](#)
- [Fahrenheit 451 By Ray Bradbury](#)
- [My First Learn-to-write Workbook: Practice For Kids With Pen Control, Line Tracing, Letters, And More! By Crystal Radke](#)
- [8 Rules Of Love: How To Find It, Keep It, And Let It Go](#)
- [Verity By Colleen Hoover](#)
- [My Butt Is So Christmassy!](#)
- [Dark Future: Uncovering The Great Reset's Terrifying Next Phase \(the Great Reset Series\) By Glenn Beck](#)
- [Kindergarten, Here I Come! By D.j. Steinberg](#)

gumbase, bulk sweeteners, polyols, high-intensity sweeteners, flavourings, manufacturing techniques and panning.

Sweeteners and Sugar Alternatives in Food Technology Abrams

From Jewell Parker Rhodes, the author of *Towers Falling* and *Ninth Ward* (a Coretta Scott King Honor Book and a Today show AI's Book Club for Kids pick) comes a tale of a strong, spirited young girl who rises beyond her circumstances and inspires others to work toward a brighter future. Ten-year-old Sugar lives on the River Road sugar plantation along the banks of the Mississippi. Slavery is over, but laboring in the fields all day doesn't make her feel very free. Thankfully, Sugar has a knack for finding her own fun, especially when she joins forces with forbidden friend Billy, the white plantation owner's son. Sugar has always yearned to learn more about the world, and she sees her chance when Chinese workers are brought in to help harvest the cane. The older River Road folks feel threatened, but Sugar is fascinated. As she befriends young Beau and elder Master Liu, they introduce her to the traditions of their culture, and she, in turn, shares the ways of plantation life. Sugar soon realizes that she must be the one to bridge the cultural gap and bring the community together. Here is a story of unlikely friendships and how they can change our lives forever.