The recovery of pigment and sugar from molasses

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ABSTRACT

Molasses contains many nutrient substance. For example, It contain carbohydrates、mineral、nitrogenous compounds Molasses contains caramelization pigment in fermentation or food making process. The pigment often making waste water for the environment. By the reason, the research is to try various methods by the resins chromatography to separate pigment and sugar. For example, change the ion electric、loading 、flow rate、pH and concentration of the resins. The result support, the 50W-X8 type resin has the best separation ratio(the flow loading 1mL、pH4.0、mixing dilution ratio 1:0.5、flow rate of 1mL/min). The recovery pigment and sugar by the decrease pressure concentration. The result support, pigment and sugar recovery were attained (55.02% and 72.16%). Key word: Molasses、Caramlization pigment、 Chromatography、Ion exchange resin.

Keywords : Molasses ; Caramlization pigment ; Chromatography ; Ion exchange resin

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