

MOLASSES

Molasses is defined as the syrupy mother liquor left after sucrose has been removed from the cane juice by concentration. If only one crop of crystals had been removed, it is called First Molasses. If the second crop has been removed, the product is termed Second Molasses, and so on. When no more cane sugar can be extracted it is called Final Molasses or Black Strap Molasses.



SUGGESTED PUMPS:



1224A-CHC SERIES™

- Cast Iron
- Jacketed for steam / oil prior to pump startup
- Leak prevention with O-Pro® Barrier Seal
- Capacities to 500 GPM



224A SERIES™ / 324A SERIES™

- Cast Iron
- Jacketed for steam / oil prior to pump startup
- Hardened material options
- Capacities to 500 GPM

MOLASSES APPLICATIONS:

- Bakery Ingredient
(Brown Breads, Rye, Gingerbread)
- Food additive (BBQ Sauce, Syrups)
- Brown Sugar
- Distillation of Rum
- Candy Making
- Animal Feed Supplement
- Yeast
- Citric Acid
- Ethanol Production

VIKING IN THE PROCESS:

Viking pumps are used for pumping molasses at sugar cane and beet plants as well as downstream terminals, feed mills and food processors. A, B and C Molasses from cane / High & Low green syrup and Low Raw molasses from beet plants is what's left after the sucrose has been extracted from the juice.

In sugar mills, Viking pumps are found downstream of the evaporators and are used to feed A & B molasses back into the process with C molasses going to storage tanks for transfer to railcars and pipelines. At terminals, feed mills and food processing plants, Viking pumps are used to unload rail cars and transfer product to storage tanks, tanker trucks and day tanks for use in the manufacturing of various products. Viking Pump's robust & easy to maintain pumps will improve your operational efficiency.

Note: O-Pro® seals are patented.

INTERESTED IN A PRODUCT? CONTACT YOUR STOCKING DISTRIBUTOR TODAY!

VIKING PUMP®



vikingpump.com/contact

© 06/2024 Viking Pump, Inc. All rights reserved.