

Manufacturing Process Flowchart

Sucrose, (Beet Derived), USP/NF, EP, JP, ChP bioCERTIFIED™ (Cat# S9160)

Process steps Raw materials Raw Sucrose 1. Purified Water Dissolution 2. Filtration 3. Acetone, Methanol Crystallization 4. Filtration 5. Drying 6. Packaging Biohale® Sucrose

- Raw Sucrose is fully dissolved in purified water of around 20 °C in a dissolution vessel with agitator
- The solution is filtered by pumping it through a cartridge filter (pore size o.2 μm) to the crystallization tank at controlled flow to remove impurities
- By adding Acetone and Methanol to the solution and cooling to 15 °C under continuous agitation in the crystallization tank the Sucrose crystallises and therewith precipitates from the solution
- The precipitated crystals are separated from the solvent in a Nutsche filter, which is charged from the crystallization tank under gravity.
- The resulting crystals are collected, dried in a fluid bed dryer at 70 °C inlet temperature and subsequently cooled to <30 °C
- The product is packaged into HDPE drums with a polyethylene inner liner

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