

TECHNICAL AND ECONOMIC CONSIDERATIONS OF SUGAR LOSSES FROM LONG-TERM SUGARBEET STORAGE

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Stored beets are materially different than fresh ones. In storage the beets lose sugar through respiration, degradation (internal metabolic processes) and deterioration (attack by microbes). They also experience physical changes including dehydration, freezing and thawing. This paper looks at how these changes affect the extractable sugar and factory operations. It also discusses how these changes should be taken into account when analyzing the risk/reward for different operational and capital improvement strategies.