

Lecture 21
Sugarcane

Saccharum officinarum; Poaceae (Gramineae);
Tribe Andropogoneae




Honey



Hunter of bees, Arana, Spain 7000 BCE

Bee in Ancient Egypt

Sweet Sap from Sugar Palm and Maple



Collection of sap from sugar palm

Collection of sap from sugar maple and evaporation in North America

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Ancient Sugar Mill
Hawaii Sugar Planters Research Institute

Sugar (sucrose) from sugarcane is the cheapest energy food.

Sugarcane is the most important source of sugar followed by sugar beet.

Generally sugarcane is a crop of the humid tropical lowlands, but does best in wet and dry tropics.

Some still grown in Southern Europe and United States (Hawaii, Louisiana, Florida).

Hawaii is now going out of the sugar business.

Per capita consumption is very high in the United States, Europe, and English speaking countries in general.

History

Sugarcane cultivated in India in 400 BCE.

The art of sugarcane cultivation was carried from India to China as well as to Arabia and to Europe during the Crusades.

Southern Europe provided the world market during the Middle Ages.

Sugarcane introduced to Madeira and Azores in 1420.

Columbus took sugar to the New World in 1493.

In 1791 Capt. Bligh (Mutiny on the Bounty fame) transported varieties of *S. officinarum* from Tahiti to Jamaica; previous cultivation was the thin stalked *S. sinsense* and *S. barberi* native to Bay of Bengal.

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S. officinarum is probably native to the South Pacific (New Guinea) and is very tall; known as noble canes (There is no sugar industry there but canes are grown for chewing).

The thick-stemmed types were successful in all sugar growing areas.

However, with outbreaks of diseases and pests, breeding programs were developed and the pedigrees of modern cultivars are now very complex.

19th century: Rise of beet sugar.

20th century: Corn sweeteners & synthetic sweeteners.

Sugar Cane Production (2001)

| World Production | 1000 MT | Chief countries |
|------------------|-----------|--|
| World | 1,254,857 | |
| Africa | 87,504 | South Africa (23,896), Egypt (15,620), Mauritius (5,500) |
| North America | 164,056 | Mexico (49,500), Cuba (35,000), US (31,571) |
| South America | 421,303 | Brazil (339,136), Colombia (33,400), Argentina (15,000) |
| Asia | 547,001 | India (286,000), China (79,700), Thailand (49,070) |
| Europe | 84 | Spain (80), Portugal (4) |
| Oceania | 34,909 | Australia (31,039), Fiji (3,500), Papua New Guinea (367) |

Sugar Beet Production (2001)

| World Production | 1000 MT | Chief countries |
|------------------|---------|--|
| World | 234,245 | |
| Africa | 87,504 | South Africa (23,896), Egypt (15,620), Mauritius (5,500) |
| North America | 24,185 | US (23,364), Canada (821) |
| South America | 3,172 | Chile (3,169), Ecuador (3) |
| Asia | 36,187 | Turkey (14,500), China (10,900), Iran (4,300) |
| Europe | 164,665 | France (26,715), Germany (24,398), Ukraine (15,489) |

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Botany

Saccharum species

S. officinarum ($2n=80$):
Thick-stemmed ("noble") canes from New Guinea

S. sinense ($2n=118$):
Thin-stemmed hardy canes from China


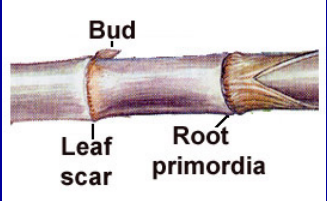
S. barberi ($2n$ =variable):
Thin-stemmed hardy canes from India

S. spontaneum:
Wild canes of SE Asia; important in breeding

S. robustum:
Deeply penetrating roots, disease and drought resistant

Morphology of Setts

Bud, Secondary shoot, Leaf scar,
Root primordia



Breeding

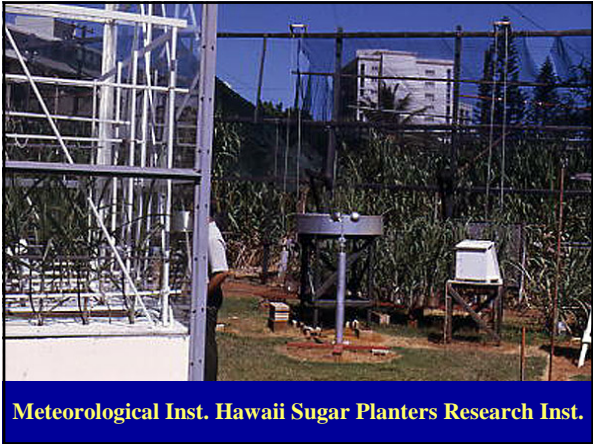
Crosses made by cutting inflorescence and placing shoot in water or dilute nutrient solution; seeds will set and mature on these cut shoots.

Breeding has been very important in increasing yields; especially Nobilization, the incorporation of *S. officinarum*.

In Java, yields per hectare were 1 t in 1840, 10 t in 1910, 20 t in 1940 and 32 t in 1952.

Yields of cane and sugar content continues to increase.

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Culture

Usually planted as a perennial crop but can also be grown as an annual.

Asexually propagated by stem cuttings (setts) planted in furrows.

Rows are 3 to 8 feet wide.

Flowering can be prevented with diquat.

Planted in wet seasons, harvested in dry season.

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Harvest

Harvested when sugar content is as at a maximum.
Needs a dry period to arrest growth to accumulate sugar.
Flowering is not necessarily a sign of maximum sugar content.
Once harvested it needs to be processed within 48 hr.
In many countries two year old fields are cut but generally the cycle is 12–18 months.
Harvest is traditionally by hand cutting (removing top and trash with a machete) but now is often machine harvested (Hawaii).
Burning may be carried out to remove trash but this must be carefully done to avoid uncontrolled fires.

Sugar Manufacture



Extraction of sugar in Sicily, 1584



Production of sugar in Venice

Manufacture of Cane Sugar

Extract juice by crushing
Water added
Re-crush
Bagasse, canes after crushing, can be used as fuel
Raw juice [sugars + nonsugars (dissolved solids) + water]
Heated + lime (causes separation of insolubles), settled in clarifiers

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Successive boiling to concentrate. (Produces a dark hygroscopic material called gur in India, jaggery in Africa, panela in Latin America, rapadura in Brazil)
Filter (vacuum pan centrifuged to crystallize sugar)
Decolorized with carbon black
Drying, screening
Residue = "molasses"
35% sucrose
15% reducing sugars (glucose and fructose)
Distilled to produce rum (colorless), alcoholic spirit

Manufacture of Cane Sugar

Extract juice by crushing
Water added
Re-crush
Bagasse (used as fuel)
Raw juice is heated
Lime added, causing separation
Insolubles settle in clarifiers
Successive boiling to concentrate
Filter (vacuum pan)
Centrifuged to crystallize sugar
Decolorized
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graph TD
    CS[Cane Supply] --> MP[Milling plant]
    MP --> MJ[Mixed juice]
    MP --> B[Bagasse]
    MJ --> LT[Lime tank]
    LT --> ML[Milk of lime]
    B --> BP[Boiler plant]
    BP --> LS[Live steam]
    BP --> ES[Exhaust steam]
    LS --> JH[Juice heaters]
    ES --> EP[Electric power plant]
    JH --> C[Clarifier]
    C --> RT[Rotary filter]
    RT --> ML2[Milk of lime]
    RT --> SM[Surplus molasses]
    ML2 --> E[Evaporator]
    E --> VP[Vacuum pans]
    VP --> CR[Crystallizers]
    CR --> CE[Centrifugals]
    CE --> S[Sugar]
    CE --> FM[Final molasses]
    SM --> SE[Surplus electricity]
    SM --> SB[Surplus bagasse]
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Sugarcane, Nerja, Spain, 1972

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Loading Sugarcane, Fodder on Donkey, Nerja, Spain, 1972



Field of Sugarcane, Sao Paulo 1965

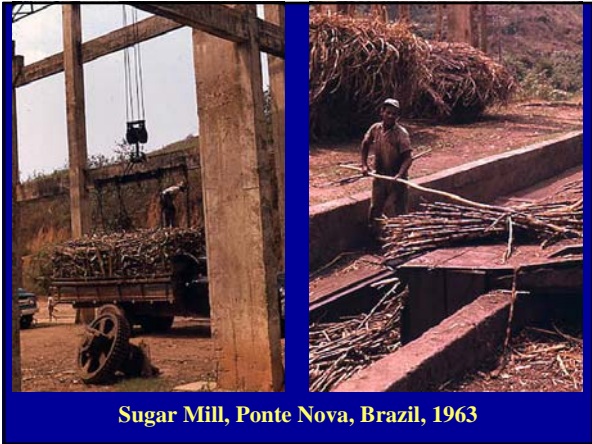


Sugarcane harvest, Puerto Rico, 1972

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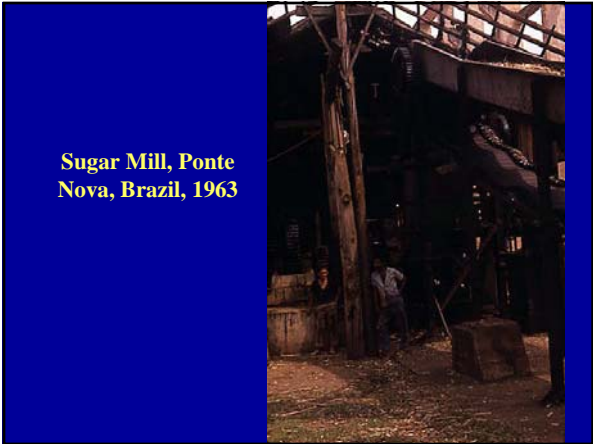
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Sugar Mill, Ponte Nova, Brazil, 1963



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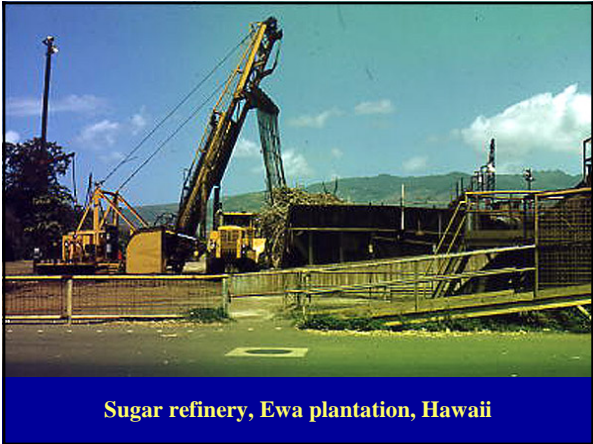


Sugar Mill, Ponte Nova, Brazil, 1963

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