

# SUGAR DRYING PLANTS





**A sugar drying plant is a type of industrial facility that is used to dry and remove moisture from sugar crystals, resulting in a dry and stable product that can be stored and transported.**

- **Sugar drying plants are typically used in the final stage of sugar production after the sugar crystals have been separated from the syrup in a centrifuge.**
- **Sugar-drying plants are used to produce a variety of sugar products, including granulated sugar, icing sugar, and powdered sugar.**
- **Sugar-drying plants are critical to the sugar industry, as they ensure that the sugar is stable and free from moisture, which can cause clumping, spoilage, or mold growth.**
- **Additionally, sugar-drying plants play an important role in the transportation and storage of sugar, allowing it to be transported and stored in a dry and stable form until it is ready to be used in food and beverage products.**

**Some common food products that are processed using sugar-drying plants include:**

- 1. Baked goods**
- 2. Confectionery**
- 3. Beverages**
- 4. Dairy products**
- 5. Prepared foods**





# Working Principle

1. Sugar crystals are fed into a drying chamber, where they are exposed to hot air. The hot air is generated by a heater or boiler and is circulated through the drying chamber by fans or blowers.
2. As the hot air passes through the sugar crystals, it absorbs moisture and carries it out of the chamber.
3. The hot air and moisture are then vented out of the drying chamber, either through a dedicated vent or through the building's ventilation system.
4. The dried sugar crystals are then cooled and screened to remove any fine particles or impurities.
5. The resulting product is a dry and free-flowing sugar that can be stored and transported.

- Sugar-drying plants typically use rotary drum dryers, which consist of a rotating drum that is heated from the inside.
- The temperature and humidity of the hot air are carefully controlled to ensure that the sugar crystals are dried to the desired moisture content without overheating or burning.
- The drying time can vary depending on the moisture content of the sugar crystals and the desired moisture content of the final product.



# Market Scope

- One of the major factors driving the demand for sugar-drying plants is the increasing popularity of convenience foods, which require dry and stable sugar products as an ingredient.
- Additionally, the growing demand for natural and organic foods is expected to boost the demand for sugar-drying plants that can produce high-quality, minimally processed sugar products.
- The market is also driven by the increasing adoption of automation and control systems in sugar drying plants.
- The adoption of new technologies, such as vacuum drying and spray drying, is also expected to drive the growth of the market by improving the quality and consistency.
- The Asia-Pacific region is expected to be the fastest-growing market for sugar-drying plants.
- Key Market Players: BMA, ThyssenKrupp AG, Fives Group, Bucher Unipektin AG, Andritz AG, Comessa, and Yamato Sanko MFG. Co., Ltd, Heinkel Drying and Separation Group, and Swenson Technology, Inc.