

# LABORATORY MANUAL

for

SOUTH AFRICAN SUGAR FACTORIES

*Including the Official Methods*

SOUTH AFRICAN  
SUGAR TECHNOLOGISTS' ASSOCIATION

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**SUGAR TECHNOLOGISTS' ASSOCIATION**

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## Preface

One of the outstanding services rendered over the years by the South African Sugar Technologists' Association to our sugar industry has been its contribution to the standardisation and improvement of chemical control in the factories. This subject has formed an integral part of our activities since the inception of our Association in 1926 and has been the special responsibility of a standing committee which is appointed annually by the Council of our Association. Initially it was entitled the Committee for Standardisation of Chemical Control but in more recent times this has been renamed the Factory Control Advisory Committee. Under the able Chairmanship of Mr J.B. Alexander, and a special sub-committee comprising Dr J. Bruijn, Dr W.S. Graham and Messrs M.A. Brokensha and P. Mellet, the contents of this manual have evolved considerably over the past decade. To them has fallen the responsibility for revising and updating the manual and the South African Sugar Technologists' Association is indeed indebted to them for their efforts, particularly in the preparation of this latest edition.

The first edition of the "Laboratory Manual for South African Sugar Factories" was published in 1962. This was followed in 1977 by a second edition, which was in fact the sixth official publication of methods for chemical control in the industry. The first publication appeared as part of the Proceedings of the Annual Congress of our Association in 1927. Revised editions from the Committee for Standardisation of Chemical Control were included in the Proceedings of the 1930 and 1931 Congresses. A separate booklet entitled "South African Sugar Technologists' Association Recommended Methods of Chemical Control, in which are included the Official Methods", appeared subsequently as the fourth publication.

This third edition of the Laboratory Manual differs from the previous edition in that it incorporates various modifications to recommended methods, it includes details of the gas chromatographic method which is now the official method for the determination of sucrose, it once again embodies all the Official Methods and it appears in a new binding which should prove more convenient to the reader.

I feel certain that this edition of the Laboratory Manual for South African Sugar Factories will prove to be even more valuable than its predecessor and will contribute significantly to the maintenance of the high standard of chemical control which already characterises the industry.

A.B. RAVNÖ  
President

S.A. Sugar Technologists' Association

February 1985