

Sugarbeet

Root of our sustainability

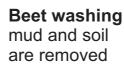


Ecoefficiency total – everything is used

From beet to sugar



Delivery the beets are transported by truck to the factory



Beet slicing the beets are cut into beet slices

Juice extraction in 70°C hot water the sugar is extracted from the slices

Thin juice



The carbonation lime is used as natural fertilizer

Raw juice

Juice purification non-sugar is precipitated by lime milk and afterwards filtered



The beet pulp is used as valuable fodder

Thick juice

Evaporation the water is boiled away until a sugar content of 70%

Crystallization the thick juice is further evaporated until sugar-crystals are formed

Centrifuging the molasses is separated from the crystals, white sugar is produced



White sugar

About **12.500 kg** white sugar is produced from one hectare sugar beet

