GLASCO UV manufactures ultraviolet disinfection systems for treating liquid sugar. Special 254 nm germicidal low pressure UV lamps are integrated to optimize disinfection and provide the lowest operating temperature.

The “IL-LS” systems are specially designed to treat liquids in a thin film manner. Lamps are spaced close together to force the liquid to be exposed to high doses of UV energy.

The systems are designed to treat opaque and thick liquids, syrups with high osmotic pressure (brix 25-67), sucrose, high fructose corn syrup, glucose, juices and other base materials.
THE CUSTOMER

Large international sugar company that manufacturers and ships liquid sugar.

THE CHALLENGES

Liquids sugar needs to be transported to end user customers. Manufacturer wanted to ensure that product has been disinfected prior to shipping. While the plant uses UV light for disinfection in their day to day process loops, they wanted a final disinfection pass prior to shipment to customer.

Due to the processing schedule, low pressure lamps were selected because they are fast starting and do not require the warm up or cool down periods that medium pressure UV lamps required.

THE SOLUTION

Glasco UV designed a truck filling station to be used in the shipping area. System was oriented above the trucks to allow for easier filling.

A boom was installed to move the filling hoses to and from the trucks.

THE RESULTS

The installed system provided the disinfection results. Customer’s benefits includes faster warm up and cool down cycles, built in redundancy with a greater number of lamps and significantly lower heat.

The system’s location provided the ideal custom solution that was required.
LIQUID SUGAR UV BENEFITS

- Non chemical method for controlling microorganism growth
- Reduces food discoloration
- Increases shelf life
- Helps maintain flavor
- Instantaneous kill
- Effective on a wide range of pathogens
- No heat treatment in processing
- No change in odor, color or taste
- No residuals left in liquids