Contamination of commercial cane sugars by some organic acids and some inorganic anions

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Abstract
The aim of the paper was the identification and the quantitative evaluation of the following inorganic anions: chloride, phosphate, nitrate, nitrite, sulphate and the following organic acids: acetic, acetic, formic, malic and citric in commercial “unrefined” brown cane sugars and in cane raw sugars. The determination was carried out by high performance anion exchange chromatography with conductivity detector HPAEC-CD. The conducted analyses have shown that the content of some inorganic anions and organic acids in cane sugars may be an important criterion of the quality of commercial “unrefined” brown cane sugars.

Highlights
● Anions in sugars depend on the degree of separation of the crystals from the liquor. ● Organic acids in cane sugars depend on the microbiological purity of the process. ● Anions in cane sugars are an important criterion of the brown sugar quality.

Keywords
“Unrefined” cane sugar; inorganic ions; Organic acids; ion chromatography HPAEC

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