Flow meter for molasses

What is molasses?

Molasses is a thick, black syrup that is produced as a by-product, when sugar beets or sugar cane are processed. To make sugar, the sugar cane or sugar beets must first be crushed, and then their juice must be drawn out. After that, the juice is reduced until sugar crystals are formed, at which point sugar is removed. Molasses is a sugar industry by-product that varies depending on the raw sugar composition, production conditions, and primarily comprises large quantities of fermentable sugars (mostly sucrose).

Characteristics of molasses-

1- The colour of molasses is a brownish yellow, and it has a viscous consistency. It smells like yeast and has a sweet flavour.

2- High sugar content, typically 42 to 50 percent. Low energy density, pleasing flavour. Fast digestion and absorption, cheaper than corn, and quick absorption.

3- Contains bacterial proteins, nucleic acids, surface active components, growth-promoting agents (biologically active compounds), vitamins, and minerals.

Molasses Flow Meters-

Molasses flow meters are a kind of flow meters used to measure molasses flow. Since Molasses is a high viscosity fluid, most of the flowmeters fail to measure it's flow due to variety of reasons, such as clogging, inability to measure low flow rates and so on...

Manas Electromagnetic Flow Meter for molasses-

Manas electromagnetic flow meters stand out against many others in this case. These flowmeters are specially designed for low flow and high viscosity liquids. These flow meters can work for very low conductivity fluids, which is another important point to note, as many electromagnetic flowmeters cannot handle low conductivity fluids.

Manas electromagnetic flowmeters come with a special form of liner material to meet the application requirements. The design of the flow meter prevents the accumulation of molasses residue in the measuring tube, which is one of the important requirements of the process.

If you are worried about selecting a right flow meter for Molasses flow measurement, perhaps Manas Electromagnetic Flow Meter specially designed for this application can solve your problem.

Some of the advantages of Manas Electromagnetic Flow Meter are-

1. **Manas Electromagnetic Flow Meters for Molasses flow measurement are Model approved with Weights and Measurement certification and seal**.
2. These meters are manufactured using various types of liners, depending on applications.
3. PTFE liners are used at high-temperature liquid measurement applications up to 150°C. They are also used for toxic liquids like strong acids or other corrosive liquids.
4. PFA liners are used for very high temperatures up to 200°C and with a proper hardness of PFA liner for abrasive slurries also.
5. Hard rubber liners are suitable for raw water containing sand and quartz particles. Hard Rubber liners also should be used with proper hardness so that their wear tear would be much less.
6. Neoprene rubber is used for usually potable or purified drinking water.
7. The construction is full bore type the pressure drop is negligible.
8. Upstream and downstream lengths of pipe, if used properly while installing, can deliver the flow with uncertainties as low as 0.3%

To know more about this molasses flow meter please contact us at digimark@manasmicro.com or visit http://www.manasmicro.com.