
WEIGHING

1. Weight and Brix Value is used to help determine planters' pay. (The Brix value, measured with a refractometer, is the amount of soluble solid matter present in the juice, i.e. sugar and impurities).
2. Weighing also helps to assess the quality of canes - condition (cleanliness and freshness) and acidity (pH) level.
3. Weighing is carried out on samples taken from each delivery. The information collected is computerised. There is no place for chance - every step is taken to ensure fair and objective payment of planters.

3 indispensable controls for weighing:

1. The sugar cane should be clean (the presence of debris = blockage of or damage to the roll mills)
2. The cane must be pressed on the same day that it is cut (loss of freshness = loss of sugar, alcohol and flavour)
3. Equipment must be kept meticulously clean (poor hygiene= the risk of bacteria developing)

The negative effects of dirty cane:

1. Poor quality juice
2. Disruptions to fermentation process
3. Increases in energy consumption
4. Premature wear and tear of cutters
- 5.

LOADING

After being weighed, the sugar cane is taken to the conveyor.

It is imperative to provide an even and regular supply of cane so as to prevent blockages and ensure optimum preparation.

The cane loader has the following responsibilities:

1. To ensure that there are no stones or other debris in the load as this could damage the conveyor and cane cutters.
 2. To load the conveyor with an even quantity in order to prevent blockages.
 3. To adhere to safe operating regulations.
-