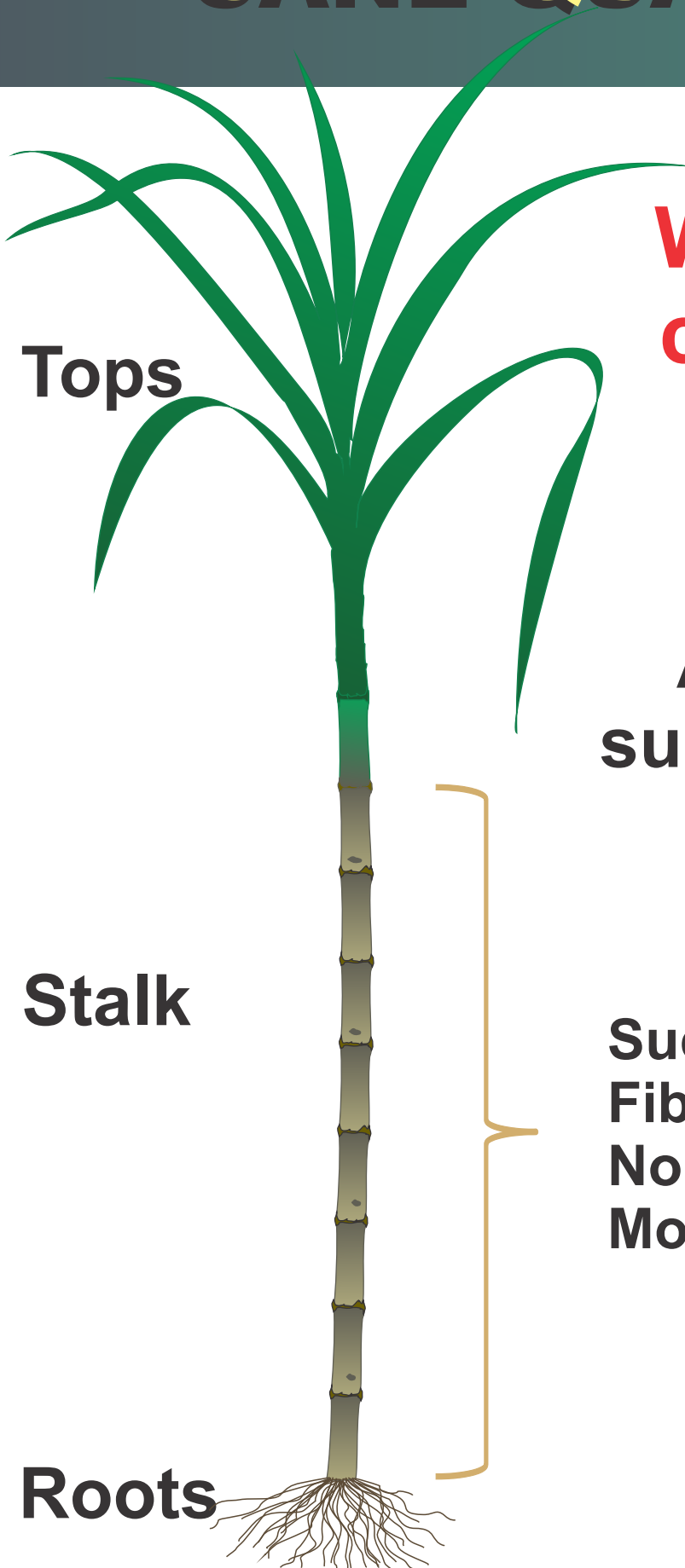


# CANE QUALITY

2018



## What is in a cane stalk?

An average sugarcane stalk has:

|             |       |
|-------------|-------|
| Sucrose     | 12.5% |
| Fibre       | 15%   |
| Non-sucrose | 2.5%  |
| Moisture    | 70%   |
|             | 100%  |

# CANE QUALITY

**1 ton of  
sugarcane stalks  
will have**

**1 Ton**

|                    |               |
|--------------------|---------------|
| <b>Sucrose</b>     | <b>125 kg</b> |
| <b>Fibre</b>       | <b>150 kg</b> |
| <b>Non-sucrose</b> | <b>25 kg</b>  |
| <b>Moisture</b>    | <b>700 kg</b> |



# WHAT INFLUENCES CANE QUALITY?

## Quality begins in the field

### Management

- Seedcane quality
- Variety
- Land prep
- Weed free
- Well Fertilised
- Pest and disease free



### Harvesting

- Cane age
- Topping
- Base cutting
- Clean cane *no trash*  
*no sand*  
*no roots*



### Delays

#### Burn to crush

- Burn only enough for 1 or 2 days delivery
- Mill as soon as possible
- Fresh cane = good quality
- Don't leave bundles in the field

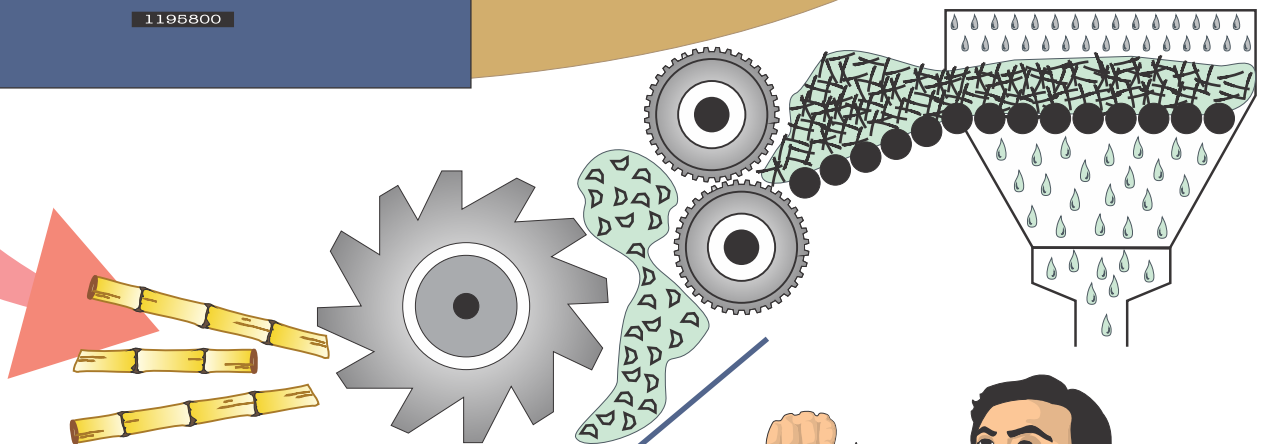
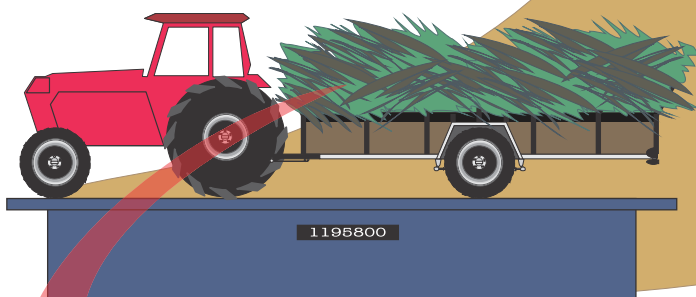




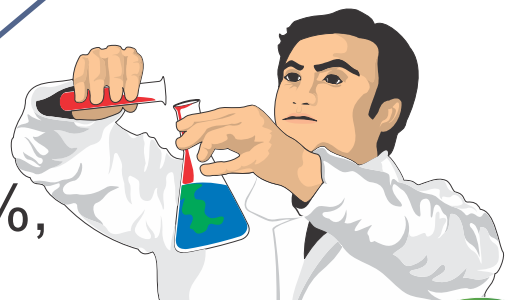
# HOW IS CANE QUALITY MEASURED?



At the mill cane quality is measured by C.T.S. and **not** the miller

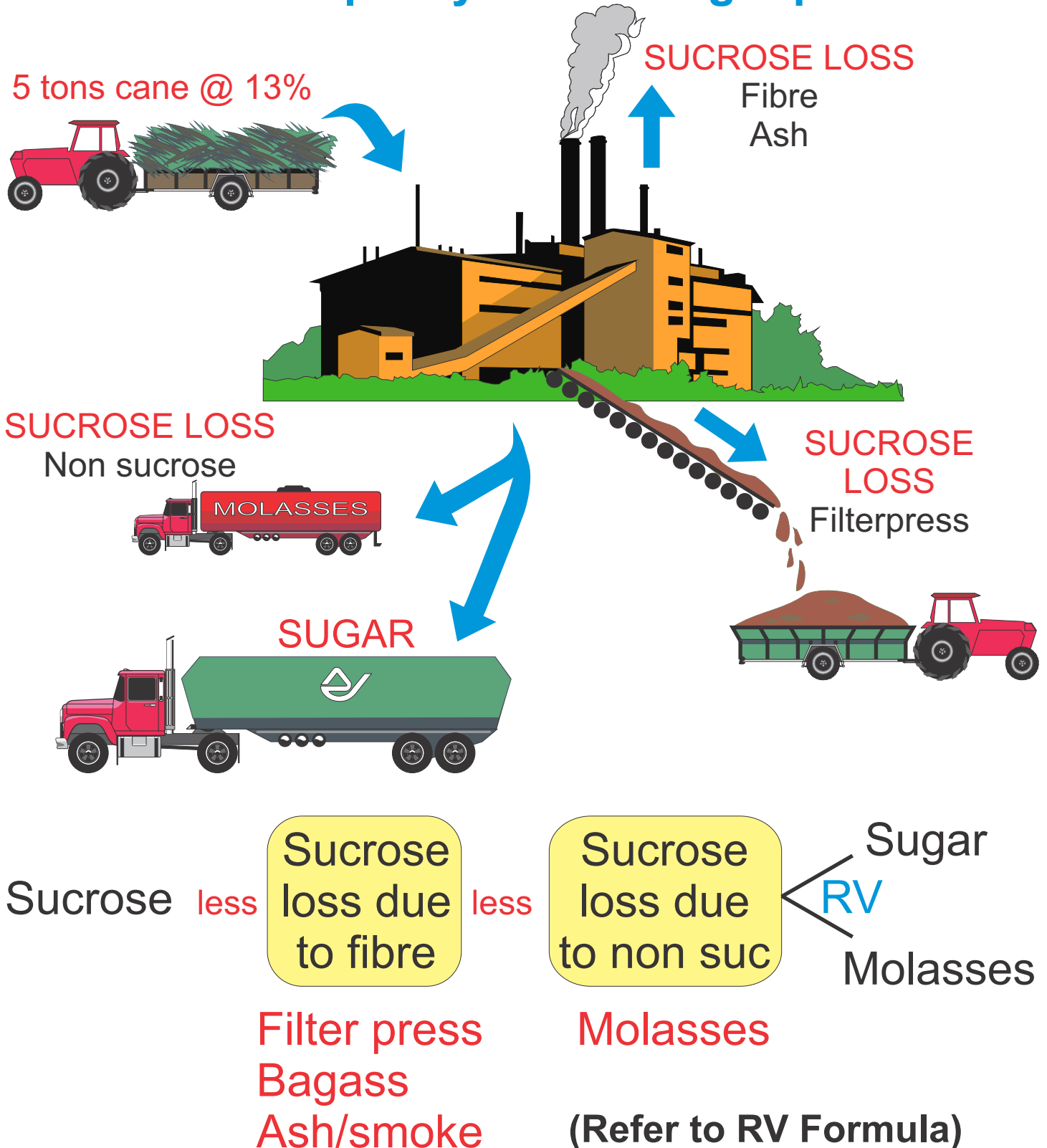


In the CTS laboratory cane is tested for sucrose %, non-sucrose %, fibre %

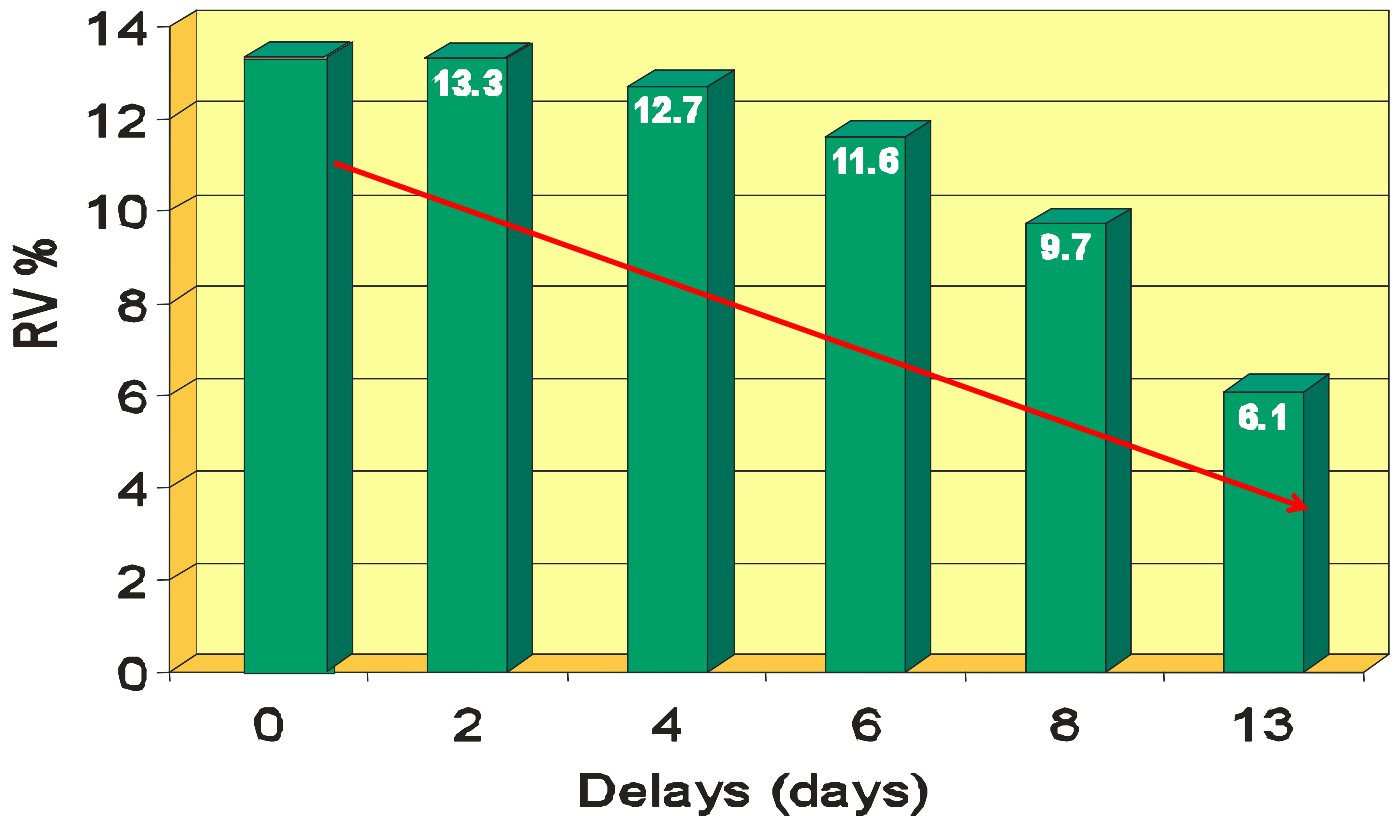


# WHERE DO LOSSES OCCUR

Because cane quality affects sugar production



# WHAT DO DELAYS COST?



## Consequence of delays

- Loss of sucrose%
- Loss of moisture%
- Increase in fibre%
- Increase in non-sucrose%

**LOSS OF  
REVENUE**