

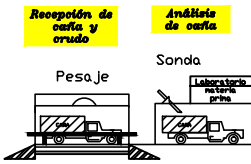


¡ Trabajamos para endulzar la vida !

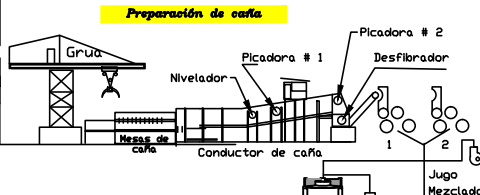
AZUCARERA RIO TURBIO C.A.

PROCESO DE FABRICACION DE AZÚCAR

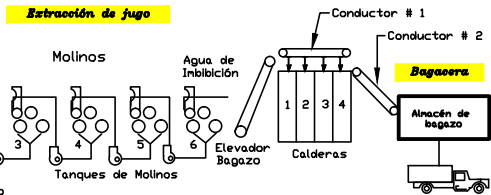
RECEPCIÓN Y ANÁLISIS DE CAÑA



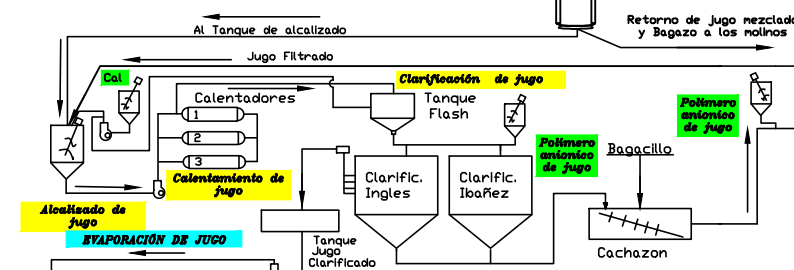
MOLIENDA



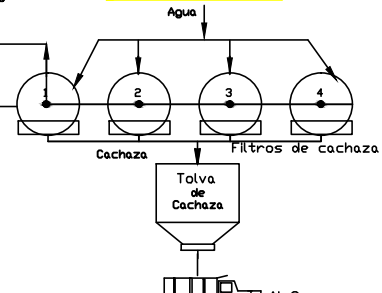
GENERACIÓN DE VAPOR



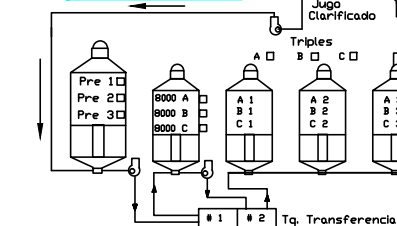
CLARIFICACIÓN DE JUGO



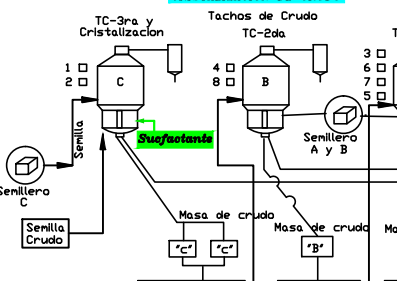
FILTRACIÓN DE CACHAZA



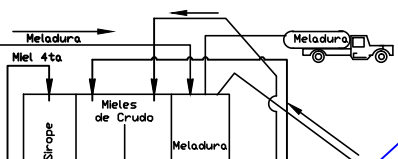
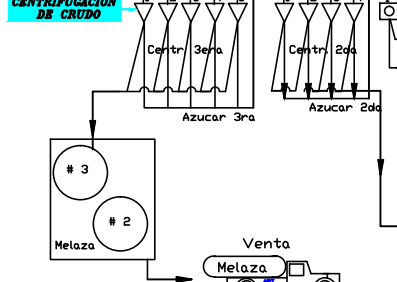
EVAPORACIÓN DE JUGO



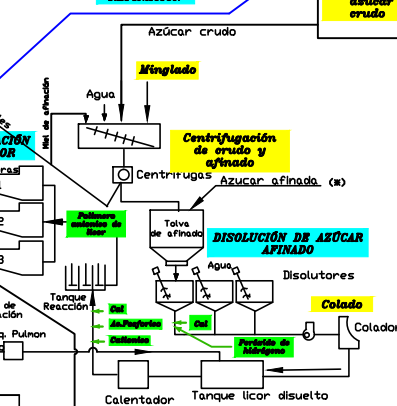
CRISTALIZACIÓN DE CRUDO



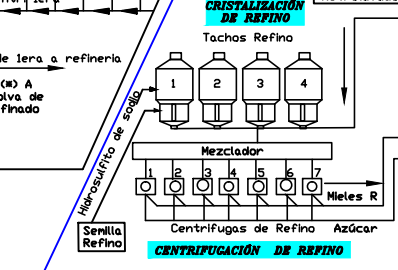
CENTRIFUGACIÓN DE CRUDO



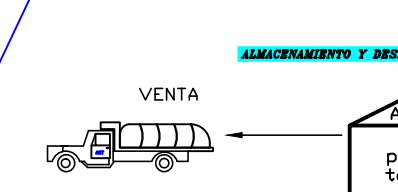
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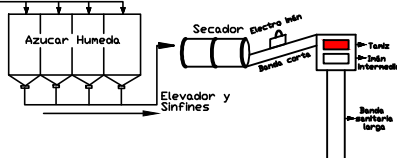
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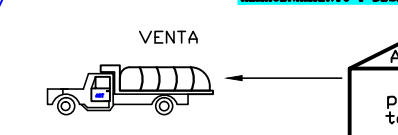
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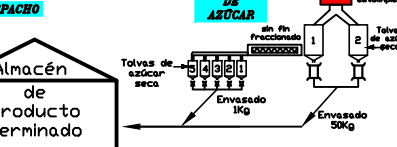
SECADOR DE AZÚCAR



ALMACENAMIENTO Y DESPACHO



ENVASADO DE AZÚCAR



- LEYENDA**
- ETAPAS
 - SUB ETAPAS
 - Punto Crítico de Control (PCC)
 - PRODUCTOS QUÍMICOS (PCC)

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 CABUDARE - EDO. LARA - VENEZUELA

AZUCARERA-RIO-TURBIO

DIAGRAMA DE PROCESO AZUCARERA RIO TURBIO C.A.

ELABORADO POR: ING. EFRAN ROMERO	REVISADO POR: ING. EFRAN ROMERO	MODIFICADO POR: ING. EFRAN ROMERO
FECHA: 28 MARZO 2014	FECHA: 28 MARZO 2014	FECHA: 28 MARZO 2014