

Volume 16 | Issue 1

Welcome to 2024. Wow. it seems we just get going in one year and all of a sudden it is a new year.



We are now taking nominations for 2024 Sugar Notables. If you know someone that deserves this distinction, please fill in this [Notables Form](#) and press submit.

Deadline is March 1, 2024.

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Be sure to visit our website. You can sign up for this E-Nwsletter while you are there.

SugarJournal.com

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January 2024

Sugar Around the World

- National Corn Yield Contest 2023 Winners Announced
- Dr. Nicholas Storer to Join the ASGA as



Nominations Now Open for 2024 Sugar Notables

Nominations for the 2024 Sugar Journal's Sugar Notables are now open.

Those eligible should be outstanding in their careers in the domestic or international sugar industry.

The categories are as follows:

- Sugar Cane Grower
- Sugar Beet Grower
- Raw Sugar Processor
- Cane Sugar Refiner
- Beet Sugar Processor
- Researcher / Supplier (services or products) to the Industry

The criteria for election is

- Length of service to industry
- Success in career in documented way
- Contributed to the betterment of the industry in a documented way
- Involvement in industry organizations / activities
- Demonstrated leadership characteristics

We are updating our website

SugarJournal.com now and nominating will be available there when it is done but for now you can nominate filling in this [Notable Form](#) and press submit.

Deadline for nominations is March 1, 2024

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Vice President of Science and Innovation
·An Update for the ISSCT XXXII Centennial
Congress, Colombia 2025

ASGA 2024 Annual Meeting

Program
Board of Directors and Officers

ASSCT 2024 Louisiana Division Annual Meeting

Program of Meeting
Executive Officers / Honorary Members

USDA-ARS Sugarcane Research Unit: Past, Present, and Future BY DR. PAUL WHITE AND ANGELLE MARTINEZ

Picking Table

On the Subject of Beet Sugar Crystallization.
#11: "Dual Sensor" Batch Pan Control-Part 1.
By Christopher D. Rhoten

Sustainable Bioproducts from Sugarcane BY Giovanna M. Aita

In the Factory Sponsored Section

Hardface Technologies by Postle Industries
Iteca Socadei
Rudolph Research Analytical
Shrijee
Webco Industries, Inc.

Coming in February 2024 –
**THEME: SUGAR JOURNAL'S
Latin American Buyers' Guide**

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2024 SIT Conference Announced

The 2024 Sugar Industry Technologists' Technical Conference will take place in Vancouver, Canada, from **Sunday, April 28th to Wednesday, May 1st, 2024**. The meeting venue will be the Vancouver Marriott Pinnacle Downtown. John Kerr, Program Chairman, is assembling a diverse and interesting technical program. The sponsor for the meeting is Rogers Sugar (Lantic Inc.) and have planned both a two-day guest program and the refinery tour/luncheon. For more info visit SugarIndustryTechnologists.org

If you are not a subscriber to the printed or digital version of ***Sugar Journal***, you are missing the important information on how to increase your efficiency producing, processing and refining sugarcane, beet and corn for a food and energy source.

Molasses Market Update January 2024

The Houston spot price fell by \$2.50 to \$237.50/ton on January 1st.

The Louisiana cane harvest is drawing to a close, with very mixed results. Some mills have processed record tonnages of cane, while others suffered severe reductions, due to drought. Overall, molasses production in the state will be lower than last year, but still high by historical standards. In Florida, favorable weather is resulting in the crop coming in faster than usual. Further north, beet processors continue to work their way through what was a very healthy harvest. As a result, nearby supplies of domestic molasses are ample and weighing on prices.

However, the outlook for offshore molasses - which is essential to keep the US supplied in the second half of the season - remains bleak.

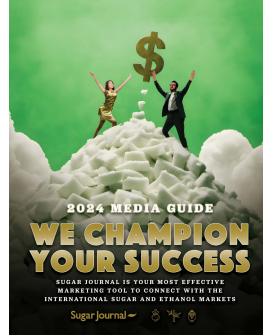
Mexico's cane crop, especially in the northern part of the country, looks so poor that the country might need to import molasses this year. As we highlighted last month, bringing molasses cargoes through the Panama Canal is extremely challenging and will remain so for several months. Supplies on the west coast of central America (where most US imports originate) are looking increasingly isolated. Meanwhile, a combination of poor crops and government biofuel policies in India and Thailand have left the Asian market short of molasses. Some of the Central American supply originally earmarked for the US may instead head across the Pacific.

These factors continue to support molasses prices despite weakness in most other feed ingredient markets.

. ~ John Cropley, ED&F Man

**ISO Sugar & Ethanol Yearbook 2023
Available**

The ISO Sugar Yearbook is the most complete, authoritative and up to date source of data available for world sugar statistics. With seven years comprehensive coverage of world production, consumption, trade and stocks, the Yearbook consists of about 400 pages of data and 150 country tables. The individual countries tables show production, consumption and trade by countries of origin and destination for the last eight years. There are also 18 general tables including raw and white sugar trade and per capita consumption. Available in Hard-copy (pocket size) and electronic version (PDF, Excel & Word format). isosugar.org



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Sugar Journal's 2023 Sugar Notable Dinner

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Creole Cream Cheese and Sausage Lasagna



Visit LouisianaCookin.com for more recipes

Instructions

1. Preheat oven to 350°.
2. Spray a 13x9-inch baking dish with cooking spray. Heat oil in a large skillet over medium-high heat. Add onion and garlic, and cook for 5 minutes. Add beef and sausage, and break up meat

Makes 6 to 8 Servings

Ingredients

- 1 teaspoon olive oil
- 1 onion, diced
- 1 clove garlic, minced
- 1 pound ground beef
- ½ pound spicy Italian sausage
- 3 teaspoons salt, divided
- 2 teaspoons ground black pepper, divided
- 1½ teaspoons dried oregano
- 1 (28-ounce) can diced tomatoes, drained
- ¼ cup tomato paste

- with a spoon. Cook until browned, 5 to 7 minutes. Season with 2 teaspoons salt, 1 teaspoon pepper, and oregano. Add tomato and tomato paste, and cook for 3 minutes. Transfer to a medium bowl.
- In a separate medium bowl, whisk together ricotta, Creole Cream Cheese, 1 cup mozzarella, egg, remaining 1 teaspoon salt, and remaining 1 teaspoon pepper.
 - Spread a thin layer of meat sauce along the bottom of prepared baking dish. Place 3 lasagna noodles over sauce. Spread $\frac{1}{3}$ ricotta mixture over noodles, and top with more meat sauce and $\frac{1}{2}$ cup mozzarella cheese. Repeat layers twice.
 - Top with a layer of noodles, remaining sauce, and remaining mozzarella. Add Parmesan. Cover with foil and bake 20 minutes. Remove foil, and bake until golden brown and bubbly, 20 minutes more.

- $\frac{3}{4}$ cup ricotta cheese
- $\frac{3}{4}$ cup Creole Cream Cheese (recipe below)
- 3 cups shredded mozzarella cheese, divided
- 1 large egg
- 1 pound lasagna noodles, cooked according to package directions
- $\frac{1}{4}$ cup shredded Parmesan cheese
- Garnish: fresh basil leaves

Directions for Creole Cream Cheese

Yields: 3 cups

Ingredients

- 1 gallon skim milk, room temperature (70° to 80°)
- $\frac{1}{2}$ cup low-fat buttermilk
- $\frac{1}{2}$ teaspoon liquid rennet

Instructions

- In a large nonreactive bowl, combine milk, buttermilk, and rennet, and stir constantly for 1 minute. Cover with plastic wrap or cheesecloth, and let stand undisturbed at room temperature (70° to 80°) for 16 to 24 hours. The longer the mixture sits, the firmer the cheese will be.
- Line a large colander with cheesecloth, and place in a large bowl. Ladle curds into lined colander. Refrigerate at least 6 to 8 hours. Cheese will become firmer as more liquid drains. Creole cream cheese will keep, refrigerated, up to 2 weeks.



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