

Range _____

Circle _____

***FORM R.T. -8(G)**
Final Manufacturing Report for Season

_____ to _____

(For Central Refineries)

(Rules 83)

Name and address of the factory

Regd. No. of Factory

Clarification process used.

Sl. No.	Particulars	This Season	Last Season
1	2	3	4

1. *Source from which gur has been obtained :*

(a) Quantity of gur produced out of cane (Quintals)

(b) Quantity of gur purchased from outside

2. *GurMelting:*

Date start

Date finish

Duration of season

Total hours actual melting

Gur melting (Quintals)

Drainings melted

Total melt

3. *Sugars:---*

Total sugar bagged (No. of bags)

Quantity of sugar bagged (Quintals)

Quantity of sugar in process if any

Total sugar made

Sugar recovered from previous season's process

Sugar from previous season's remelted sugar or other sources

Total net sugar made

Sl. No.	Particulars	This Season	Last Season
1	2	3	4
4.	<i>Molasses and waste drainings:</i>		
	Total molasses sent out	(Quintals)	
	Quantity of molasses in process		
	Total molasses produced		
	Molasses recovered from previous season's process		
	Molasses from previous seasons remelted sugar or other sources		
	Total net molasses produced		
	Total drainings sent out		
5.	<i>Recovery:</i>		
	Sugar per cent melt		
	Molasses per cent melt		
6.	Filter cake per cent melt		
	Chips cake per cent melt		
7.	<i>Stores used:</i>		
	Coal	(Quintals)	
	Other fuel (give name)		
	Total fuel in terms of coal		
	Lime		
	Sulphur		
	Lubricants (oil and greases) (Kgs. per 100 qtls. melt)		
	Filter cloth (Sq. metres per 100 qtls. melt)		
	Filter bags (No. per 100 qtls. melt)		
	Gunny bags for sugar (No. per 100 qtls. melt)		
8.	<i>Analysis (b):</i>		
	Gur		
	Sugar per cent		
	Brix per cent		
	Purity		
	Reducing sugar per cent		
	Ash per cent		
	Net rendement		
	Drainings melted		
	Sugar per cent		
	Brix per cent		
	Purity		
	Reducing sugar per cent		
	Ash per cent		
	Net rendement		

Sl. No.	Particulars	(Quintals)	This Season	Last Season
1	2		3	4
	Melted Gur Liquor	Sugar per cent		
		Brix per cent		
		Purity		
	Clarified liquor	Sugar per cent		
		Brix per cent		
		Purity		
	<i>Massecuite:</i>			
	Massecuite A	Brix per cent		
		Purity		
	Massecuite B	Brix per cent		
		Purity		
	Massecuite D	Brix per cent		
		Purity		
	<i>Molasses (a):</i>			
	A. Heavy	Brix per cent		
		Purity		
	A. Light	Brix per cent		
		Purity		
	B. Heavy	Brix per cent		
		Purity		
	B. Light	Brix per cent		
		Purity		
	C. Heavy	Brix per cent		
		Purity		
	C. Light	Brix per cent		
		Purity		
	D. Light	Brix per cent		
		Purity		
	Sugar (Average)	Sugar per cent (b)		
		Moisture per cent		
	Final Molasses	Sugar per cent		
		Brix per cent		
		Purity		
	Filter Cake	Sugar per cent		
	Chips	Sugar per cent		
	Boiler Feed Water	Temperaturre		
		pH		
	Clarified	Temperaturre		

9. Sugar balance:

Sl. No.	PARTICULARS	Melt = 100	
		This season	Last Season
1	2	3	4
1.	Sugar in melt		
2.	Sugar in filter cake		
3.	Sugar in chips.		
4.	Sugar in molasses.		
5.	Sugar in sugars		
6.	Sugar undetermined		
7.	Total losses (in filter cake, chips, molasses and undetermined)		

I hereby declare that the figures given in this return are complete and true to the best of my knowledge and belief.

Date _____

Signature of owner or person authorised

NOTE (a) In case of 3 massecuite system, the brix and purities of C Heavy and D Light molasses are not to be given.
(b) 'Sugar' means 'Direct Pol'.

Return in this Form must be prepared for the entire working season of the factory and must be submitted to the authorities specified below so as to reach them not later than thirty days after the date on which working season closes:---

1. Central Excise Authorities concerned.
2. Directorate of Sugar and Vanaspati.
3. National Sugar Institute, Kanpur.
4. Directorate of Economics and Statistics.