

**JANTA SHIKSHAN SANSTH'S  
KISAN VEER MAHAVIDYALAYA, WAI**

Department of Chemistry

Number of students undertaking project work 2023-24

Core Course Practical in Chemistry-VI

B.Sc. III

| Sr.No | Roll No. | Name                        | Name of Project                           |
|-------|----------|-----------------------------|---|
| 1     | 2        | GOLE SANIKA RAJENRDA        | Estimation of sucrose from sugar cane     |
| 2     | 3        | JADHAV PRANAY SANTOSH.      | estimation of sugar cane sucrose          |
| 3     | 4        | NIKAM ANISHA NIVAS          | estimation of sugar cane sucrose          |
| 4     | 5        | JAGTAP SAKSHI ARVIND        | estimation of sucrose in sugar cane.      |
| 5     | 6        | SHINDE SAKSHI PRAKASH       | estimation of sucrose in sugar cane       |
| 6     | 7        | JAGTAP RUTURAJ VIJAY        | Estimation of sugar cane.                 |
| 7     | 8        | JAGTAP SHUBHAM SHRIKANT     | preparation of paint pigment              |
| 8     | 9        | JEDHE SAHIL BHANUDAS        | Preparation of paint pigment              |
| 9     | 10       | BHOSALE VINAY RAVINDRA      | Analysis of Acidity in tea leaves powder. |
| 10    | 19       | NIMBALKAR NEHA JALINDAR     | Preparation of paint pigment.             |
| 11    | 20       | BABAR SNEHA SANJAY          | Preparation of paint pigment              |
| 12    | 21       | PISAL DHAIRYASHEEL SANJAY   |   |
| 13    | 22       | BABAR SANJIVANI HEMANTKUMAR | Preparation of paint pigment.             |
| 14    | 23       | BHOSALE KIRAN SURESH        | Pineapple Juice as a natural catalyst     |
| 15    | 24       | YADAV SOJAL PRAMOD          | pineapple juice as a natural catalyst     |
| 16    | 25       | MAHANGADE GANESH DHARMAJI   | Pineapple Juice as a natural catalyst.    |
| 17    | 26       | GURAV OMKAR VIJAY           | Pineapple Juice as a natural catalyst     |
| 18    | 27       | BAGADE DEEPAK DINKAR        | Pineapple Juices as a natural catalyst    |



*[Signature]*

**Head**

Department Of Chemistry  
Kisan Veer Mahavidyalaya, Wai



|    |    |                               |  |
|----|----|-------------------------------|--|
| 19 | 28 | JADHAV PRATIKSHA SADASHIV     | electrophilic aromatic substitution<br>acetaldehyde and aniline            |
| 20 | 29 | PAWAR SUPRIYA ARVIND          | Electrophilic aromatic substitution<br>reaction of acetanilide and aniline |
| 21 | 30 | KADAM AISHWARYA SANJAY        |  |
| 22 | 31 | KARANDE ANIKET RAVINDRA       | pineapple juice as natural<br>catalyst                                     |
| 23 | 34 | PHARANDE NIKHIL RAMESH        |  |
| 24 | 36 | MANDHARE HEMANT<br>SHASHIKANT | Electrophilic Aromatic Sub-<br>stitution of Acetanilide & Aniline          |
| 25 | 37 | DHUMAL ATHARV RAVINDRA        | Analysis of face powder  |
| 26 | 38 | DAGADE SUHAS RAMESH           |  |
| 27 | 39 | GAIKWAD SHRIKANT NITIN        | Analysis of Face Powder  |
| 28 | 41 | CHAVAN SAI VIJAY              | Analysis of face powder  |
| 29 | 42 | JAYKAR SATYAM SATISH          | Analysis of face powder  |
| 30 | 43 | SHINDE NIKITA PRAMOD          | Analysis of face powder  |
| 31 | 44 | KOLI NIKITA SHRIKANT          | Azo dye Synthesis  |
| 32 | 45 | INGALE VINIT JITENDRA         | "Azo dye synthesis"  |
| 33 | 46 | JADHAV PRANALI<br>BALKRUSHNA  | Azo dye synthesis  |
| 34 | 47 | JAYKAR AYUSH KIRAN            | "Azo dye synthesis"  |
| 35 | 50 | KADAM ABHISHEK SANJAY         | "Azo dye synthesis"  |
| 36 | 51 | KUMBHAR AVISHKAR<br>HANMANT   | "Azo dye synthesis"  |
| 37 | 52 | SAYYED ANIS SALIM             | The quantity of casein in Different<br>sample of milk.                     |
| 38 | 55 | PISAL ATHARV DHANANJAY        | Quantity of casein in different<br>sample of milk                          |
| 39 | 56 | SHINDE PRASAD PRAKASH         | Quantity of casein<br>Different sample milk                                |
| 40 | 57 | GIRI DIKSHA DATTATRAY         | Quantity of casein in<br>Different sample                                  |
| 41 | 58 | GHADGE REVATI RAJARAM         | Casein in Different sample of milk   |
| 42 | 60 | ADSUL PRATHAMESH SUNIL        | The quantity of casein in different<br>sample of milk                      |
| 43 | 61 | JADHAV SNEHAL MAHENDRA        | determination of lactic acid<br>from the milk                              |



*[Signature]*  
Head  
Department Of Chemistry  
Kisan Veer Mahavidyalaya, War



|    |     |                           |   |
|----|-----|---------------------------|---|
| 44 | 62  | WADKAR MANASI GANESH      | Determination of Lactic acid from the milk.                     |
| 45 | 63  | JANGAM PRITAM BHARAT      | Determination of Lactic acid from the milk                      |
| 46 | 66  | BHOSALE NIKHIL PANDURANG  | Determination of Lactic acid in sample of milk.                 |
| 47 | 70  | SONAWALE SIDDHARTH PRADIP | Lactic Acid From Milk   |
| 48 | 71  | KADAM SAHIL KONDIRAM      | Lactic Acid of milk   |
| 49 | 72  | BHOSALE PRASAD RAJENDRA   | To compare Neutralizing Power of different commercial Antacids. |
| 50 | 73  | JADHAV MRUNALI RAJENDRA   |   |
| 51 | 79  | JADHAV PRATHMESH NAVNATH  | To compare Neutralizing Power of different commercial Antacids. |
| 52 | 80  | JADHAV SHREYAS ANIL       | To compare Neutralizing Power of different commercial Antacids. |
| 53 | 81  | JADHAV KEDAR UMESH        | To compare Neutralizing Powers of different commercial Antacids |
| 54 | 85  | PISAL SAI KRUSHNA         | To compare Neutralizing Power of different commercial Antacids  |
| 55 | 90  | YADAV RUSHIKESH SANJAY    | Analysis of Acidity in tea leaves                               |
| 56 | 91  | TARADE TEJAS TANAJI       | Analysis of Acidity in tea leaves Powder                        |
| 57 | 92  | BHOSALE SAURABH UTTAM     | Analysis of Acidity in tea leaves Powder                        |
| 58 | 96  | JADHAV SAKSHI SUNIL       | Analysis of Acidity in tea leaves powder                        |
| 59 | 97  | SAYYAD NASIR JAKIR        |   |
| 60 | 98  | PAWAR PRATIK PRAKASH      | Analysis of Acidity in tea leaves                               |
| 61 | 99  | JADHAV PRANAV RAVINDRA    | Analysis of Money   |
| 62 | 101 | JAWALE VAIBHAVI SANTOSH   |   |
| 63 | 102 | BHOITE PRATIK INDRAJIT    | Water Analysis  |
| 64 | 133 | SHINDE RAJRATNA RAMDAS    | Water Analysis.   |
| 65 | 134 | JADHAV SAHIL SANDEEP      | Preparation of Paint Pigment                                    |
| 66 | 135 | JADHAV ATHARV SANTOSH     | Preparation of Paint Pigment                                    |



*[Signature]*

Head

Department Of Chemistry  
Kisan Veer Mahavidyalaya, Wai





## DEPARTMENT OF CHEMISTRY

### Certificate

This is Certify to that, following candidates, *Miss.Snehal Mahendra Jadhav, Miss. Manasi Ganesh Wadkar, .Mr.Pritam Bharat Jangam, .Mr. Nikhil Pandurang Bhosale., Mr.Siddharth Pradip Sonawale, Mr. Sahil Kondiram Kadam*, of B.Sc.-III have successfully completed the project work entitled "*Determination of lactic Acid in Sample of Milk*" in practical fulfillment of the award of Bachelor of Chemistry as laid down by the Shivaji University, Kolhapur during the academic year 2023-2024.

Date:

Place: Wai

*N.S. Surve*  
20/12/24

Guide

MISS. N.S.Surve

*Sm*

Examiner

*D.N. Zambare*

Head

Department of  
Chemistry



Prof. (Dr) D.N.Zambare





Kisan Veer Mahavidyalaya, Wai

Dist. - Satara



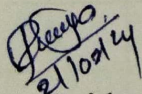
DEPARTMENT OF CHEMISTRY

**Certificate**


This is Certify to that, following candidates, Mr. Ganesh Dharmaji Mahangade, Mr. Aniket Ravindra Karande, Mr. Omkar Vijay Gurav, Mr. Sojal Pramod Yadav, Mr. Deepak Dinkar Bagade. and Mr. Kiran Suresh Bhosale. of B.Sc.-III have successfully completed the project work entitled "pineapple juice as a natural Catalyst" 'An Excellent Catalyst for Biginelli Reaction' in practical fulfilment of the award of Bachelor of Chemistry as laid down by the Shivaji University, Kolhapur during the academic year 2023-2024.

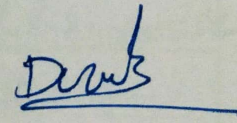
Date: 21/2/2024

Place: Wai

  
Guide

Miss. Pooja S. Jaigude

  
Examiner

  
Head

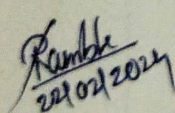
Department of Chemistry




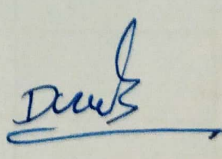


# CERTIFICATE

This is to Certify that the following candidates Miss. Koli Nikita Shrikant, Mr. Vinit Jitendra Ingale, Miss. Jadhav Pranali Balkrushna ,Mr. Jaykar Ayush Kiran , Mr. Kadam Abhishek Sanjay , Mr. Kumbhar Avishkar Hanmant of B.Sc.-III has successfully completed the project work entitled “**Azo Dye Synthesis**” in practical fulfilment of the award of Bachelor of Chemistry as laid down by the Shivaji University, Kolhapur during the academic year 2023-2024.

  
**Project Guide**  
**Miss. R. R. Kamble**

  
**Examiner**

  
**Head**  
**Department of chemistry**  
**(Prof. (Dr.) D. N. Zambare)**



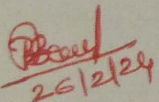


JANATA SHIKSHAN SANSTHA'S  
KISAN VEER MAHAVIDYALAYA, WAI

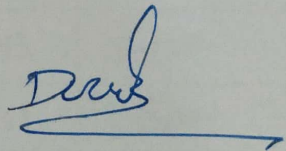


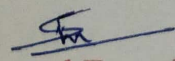
## Certificate

This is to certify that Of B.Sc III Shinde Nikita Pramod, Jaykar Satyam Satish , Dumal Atharv Ravindra, Gaikwad Shrikant Nitin , Chavan Sai Vijay has completed the report of the field work on "Analysis of Face Powder" of Environmental Science subject satisfactory under the guidance of Miss Rutuja Bhoite. During the year 2023-2024 as prescribed by the Shivaji University, Kolhapur.

  
26/2/24  
Name of Guide  
Miss. Rutuja Bhoite



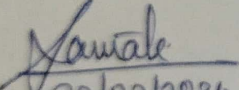
  
Head of Department of Chemistry  
Prof. Dr. D.N. Zambare


  
External Examiner



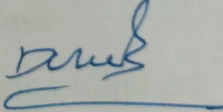
# CERTIFICATE

This is to Certify that the following candidates Miss. Gole Sanika Rajendra Mr. Jadhav Pranay Santosh ,Miss. Nikam Anisha Nivas, Miss. Jagtap Sakshi Arvind ,Shinde Sakshi Prakash ,Mr. Jagtap Raturaj Vijay of B.Sc.-III has successfully completed the project work entitled "Estimation of Sugar Cane" in practical fulfilment of the award of Bachelor of Chemistry as laid down by the Shivaji University, Kolhapur during the academic year 2023-2024.

  
22/02/2024  
**Project Guide**  
**Miss. R. S. Kamate**

  
**Examiner**





**Head**  
**Department of chemistry**  
**Prof.(Dr.) D.N.zambare**



JANATA SHIKSHAN SANTHA'S  
Kisanveer Mahavidyalaya, Wai

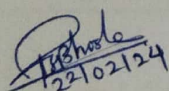
Dist-Satara



**DEPARTMENT OF CHEMISTRY**

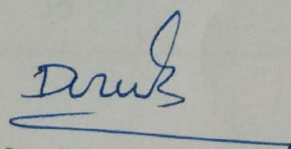
**Certificate**

This is to certify that following candidates Miss. Jadhav Pratiksha Sadashiv, Miss. Pawar Supriya Arvind, Mr. Mandhare Hemant Shashikant of BSC-III has successfully completed the project work entitled "ELECTROPHILIC AROMATIC SUBSTITUTION OF ACETANILIDE AND ANILINE" in practical fulfillment of the award of master of chemistry as laid down by the Shivaji University Kolhapur during the academic year 2023-24.

  
22/10/24

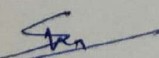
**Miss. P.S. Bhosale**

**Department Of Chemistry**



**Prof. (Dr.) D.N. Zambre**

**Head Of Department Of Chemistry**

  
**External Examiner**  
**Shivaji University. Kolhapur**





JANATA SHIKSHAN SANTHA'S  
Kisanveer Mahavidyalaya, Wai

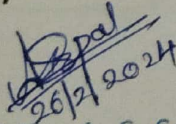
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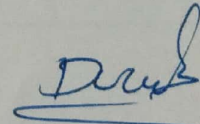
DEPARTMENT OF CHEMISTRY

Certificate

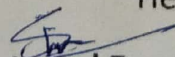
This is to certify that following candidates Mr. Shinde Prasad Prakash, Pisal Atharv Dhananjay, Giri Diksha Dattatray, Ghadge Revati Rajaram, Anish Sayyad of BSC-III has successfully completed the project work entitled "TO STUDY OF THE QUANTITY OF CASEIN IN DIFFERENT SAMPLE OF MILK" in Practical fulfilment of the award of master of chemistry as laid down by the Shivaji University, Kolhapur during the academic year 2023-2024

  
Miss A. S. Sankpal

Department of chemistry

  
Prof. (Dr) D. N. Zambre

Head of Department Of Chemistry

  
External Examiner





JANATA SHIKSHAN SANSTHA'S

# KISAN VEER MAHAVIDYALAYA WAI



## CERTIFICATE

This is to certify that. **Prasad Rajendra Bhosale, Sai Krushan Pisal, Prathamesh Navnatha Jadhav, Kedar Umesh Jadhav, Shreyas Anil Jadhav.** has successfully completed the project work on "To Compare Neutralizing Powers of Different Commercial Antacids" which is submitted here with as a partial fulfillment for the award of Degree of Bachelor of Science in Chemistry, **Shivaji University Kolhapur.** This project is to the result of original work completed under my guidance and to the best of my knowledge and belief the work embodied in this report has not formed earlier for the basis of any degree on similar title of this or any other university on examining.

Miss A.B. Gadhave

Project Guide

Prof. Dr. D.N. Zambare

Head Of Department





# KISAN VEER MAHAVIDYALAYA, WAI



## CERTIFICATE

### DEPARTMENT OF CHEMISTRY

This is to certify that Of **B.SC. III Bhoite Pratik Indrajit, Shinde Rajratna Ramdas** has completed the report of the field work on "**Water Analysis**" of Chemistry subject satisfactory under the guidance of **Dr. S.B.Wategaonkar**. During the year **2023-2024** as prescribed by the Shivaji University, Kolhapur.

Teacher In charge

Dr. S.B. Wategaonkar

Department of Chemistry

Prof. (Dr.) D.N.Zambare

External Examiner

Shivaji University Kolhapur







JANATA SHIKSHAN SANSTHA'S  
KISAN VEER MAHAVIDYALAYA, WAI  
DEPARTMENT OF CHEMISTRY



A  
Project Report  
On  
"ESTIMATION OF SUGAR CANE"

Submitted To  
SHIVAJI UNIVERSITY KOLHAPUR,  
IN THE PRACTICAL FULFILMENT OF  
BACHELOR OF SCIENCE  
IN  
CHEMISTRY

BY  
Miss. Gole Sanika Rajendra  
Mr. Jadhav Pranay Santosh  
Miss. Nikam Anisha Nivas  
Miss. Jagtap Sakshi Arvind  
Miss. Shinde Sakshi Prakash  
Mr. Jagtap Raturaj Vijay

UNDER THE GUIDANCE OF

Miss. R. S. Kamate

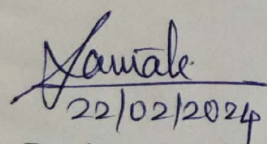
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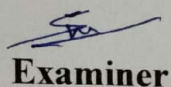


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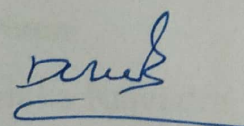
This is to Certify that the following candidates Miss. Gole Sanika Rajendra Mr. Jadhav Pranay Santosh ,Miss. Nikam Anisha Nivas, Miss. Jagtap Sakshi Arvind ,Shinde Sakshi Prakash ,Mr. Jagtap Raturaj Vijay of B.Sc.-III has successfully completed the project work entitled "Estimation of Sugar Cane" in practical fulfilment of the award of Bachelor of Chemistry as laid down by the Shivaji University, Kolhapur during the academic year 2023-2024.

  
22/02/2024

**Project Guide**  
**Miss. R. S. Kamate**

  
**Examiner**





**Head**  
**Department of chemistry**  
**Prof.(Dr.) D.N.zambare**



## ACKNOWLEDGEMENT

We wish to express our deep sense of gratitude to **Miss. R. S. Kamate** for valuable suggestions, guidance, aids and inspiration received from her throughout the work. Her enthusiasm and optimism of science is an invaluable source of inspiration for us. It was great pleasure and privilege to study under her mentorship.

Wish to record my thanks to the Honorable Principal **Dr. G. J. Fagare** for providing all required facilities from time to time.

We are also thankful to **Prof. (Dr.) D. N. Zambare**, Head of Chemistry Department for providing necessary departmental facilities & encouraging us for this project. We are also very thankful to our non-teaching staff for their kind of co-operation & help.

We also wish to put on record our sense of gratitude towards our parents who inspired us & looked after everybody at home to let us devotedly pursue the knowledge of Chemistry.

Lastly, we are expressing our sincere thanks to all those who directly or indirectly encouraged & helped us as our well wishers.

**Place: Wai**

### **Student Name**

Miss. Gole Sanika Rajendra

Mr. Jadhav Pranay Santosh

Miss. Nikam Anisha Nivas

Miss. Jagtap Sakshi Arvind

Miss. Shinde Sakshi Prakash

Mr. Jagtap Raturaj Vijay

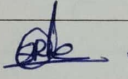
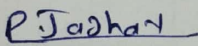
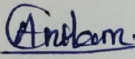
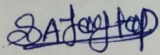
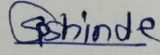
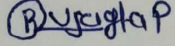


# DECLARATION

I hereby declare that the project entitled "Estimation of Sugar Cane" Completed and written by me under the guidance and supervision of Miss.R.S.Kamate has not previously formed the basis for the award of our Degree for any other university or examining body in academic year 2023-2024.

**Place: Wai**

**Date: 22/02/2024 .**

| Sr. No. | Roll.no | Name of Students      | Sign  |
|---------|---------|-----------------------|---|
| 1       | 02      | Gole Sanika Rajendra  |    |
| 2       | 03      | Jadhav Pranay Santosh |  |
| 3       | 04      | Nikam Anisha Nivas    |  |
| 4       | 05      | Jagtap Sakshi Arvind  |  |
| 5       | 06      | Shinde Sakshi Prakash |  |
| 6       | 07      | Jagtap Raturaj Vijay  |  |



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## **Introduction:-**

### **ORIGIN OF THE CROP**

Cultivation of sugarcane in India dates back to the Vedic period. The earliest mention of sugarcane cultivation is found in Indian writings of the period 1000 to 1000 B.C. It is now widely accepted that India writings is the original home of *saccharum* species *saccharum* barberry and Polynesian group of island especially New Guinea is the centre of origin of *S. officinarum*. It belongs to family Gramineae (Pinaceae), class monocotyledons and order glomalean sub family panicoid, tribe Andropogon and sub me saccharine. The cultivated canes belong to two main groups. (a) thin, hardy north Indian types *S.* barberry and *S. Silence* and (b) thick. Juicy noble canes *saccharum officinarum* highly prized cane's *S. offcomer*.

### **IMPORTANCE OF SUGARCANE**

In agriculture sector, a sugarcane shared is about 7 to 10 of the total value of agriculture output and occupied about 2.6% of Indian's gross cropped area during 2006-07. Sugarcane provides raw materials for the second largest ago based industry after textile.

### **SCIENCE NAME OF SUGARCANE**

The genus *saccharum* has five important species viz,

1. *Saccharum Officinarum*
2. *S. SineVAnse*
3. *S. barberi*
4. *S. robustum*
5. *S. spontanuem*



## MORPHOLOGY

### MORPHOLOGY OF SUGERCANE

Sugarcane is a tall perennial plant growing erect even up to 5 or 6 meters and produces multiple stems. The plant is composed of four principal parts, root system, stalk, leaves and inflorescence stem is green with red blotches, moderate to heavy bloom scarious border prominent, sheath is splitting occasional clasping, spines present on the middle of the sheath, deciduous. Blade joint or Transverse mark is purplish green; medium; fair bloom; ligules; Medium; Cresson tiform; symmetrical; gradually tapering towards the edges.

The inflorescence of sugarcane generally called 'arrow' is an open panicle. It is long (30 centimetre or more) and tapering. Cane is medium thick, slightly staggered, slightly oval in cross section, internal tissue yellow coins purple tinge rind hard, pith present as small cavity Node & buds are slightly depressed, leaf scar slightly inclined buds are medium, pumpy, ovate, occasionally hairs at the tip of the bud noticed, inserted at leaf scar. Sugarcane is a plant having efficiency in storing solar energy and most efficient converter of solar energy to sucrose. Sugarcane has essentially four growth phases: -

1. Germination
2. Till ring phase
3. Grand growth phase
4. Maturity and ripening phase

### NUTRITIONAL VALUE OF SUGARCANE

The juice sugarcane per serving per serving (28-35 grams) contain energy- 111.13 kcal (26-56 kcal), Carbohydrates- 27.51 g, Protein 0.279. Calcium 11.23 mg (1%), Iron 0.37 mg (3%), potassium 1.96 mg (1%), sodium 17.01 mg (1%).

### AREA PRODUCTION, IMPORT/EXPORT

Area production and yield of sugarcane in major growing countries.

Brazil is major sugarcane production of about 717.46 Million ton followed by India sugarcane productivity is highest in Colombia (101.32 t/ha) followed by Philippines (93.71 t/ha). Amongst 10 major producing country Colombia has the highest yield of sugarcane due to the richest biodiversity's in the world and has access to multiple climates. The yield gap of sugarcane in India with respect to 10 major sugarcane producing countries during the last 5 years is ranges 1.33031.22 t/ha.



### **Export import status of sugarcane produce: -**

Sugarcane as such is neither exported nor imported however the sugar which is a main produce of sugarcane crop is exported and imported as per the government policies. As per cooperative sugar (vol-44 No 4 Dec 2012) the total export of sugar during 2010-11 is 32.49 lakh ton for value Rs-10.35 thousand corer and import are 10.00 lakh ton for value Rs. 2.72 corer during the same year.

### **Crop distribution**

Sugarcane growing countries of the world are lying between the latitude  $36.7^{\circ}$  north and  $31.0^{\circ}$  south of the equator extending from tropical to sub-tropical zones. In India sugarcane is cultivated all over the country from latitude  $8^{\circ}$  N to  $33^{\circ}$ , except cold hilly areas like Kashmir valley, Himachal Pradesh and Arunachal Pradesh.



## CLIMATIC REQUIREMENT

The different critical stages are germination, tillering, early growth active growth and elongation. Optimum temperature for sprouting (germination) of stem cuttings is 32° to 38°. It slows down below 25°, reaches plateau between 30°-34°. Temperatures above 38° reduce the rate of photo synthesis and increase respiration for ripening, however, relatively low temperature in the range of 12° to 14° are desirable.

### **Reduction in yield of sugarcane due to rise in temperature**

The sugarcane productivity and juice quality are profoundly influenced by weather conditions prevailing during the various crop growth sub periods. Sugar recovery is highest when the weather is dry with low humidity, bright sunshine hours, cooler nights with wide diurnal variations and very little rainfall during ripening period. These conditions favour high sugar accumulation. The climatic conditions like very high temperature or very low temperature deteriorate the juice quality and thus affect the sugar quality. Favourable climatic like warm and humid climate favour the insect pest and diseases, which cause much damage to the quality and yield of its juice and finally sucrose contents.

### **Recommendation for cultivation of crop in view of climate change. A biotic and abiotic stresses.**

In the tropical region, sugarcane gets more or less ideal climatic conditions to its growth. It is cultivated with better package of practices and higher irrigation level. The growing season is long with more equitable and favourable conditions. Floods, water logging, diseases such as red rot, wilt, smut etc. are the main problems for sugarcane cultivation in the region. Moisture stress during the early part of the cane growth mostly during March to June is an important problem. In the coastal area as red rot has become a major threat. Among the pests, early shoot borer, particularly in the late planted crops, and woolly aphid are considerably serious in this region. In subtropical region, the extreme of climate is the characteristic feature. During April to June, the weather is very hot and dry and the temperature touching subzero levels in many places. The major portion of the zone very low temperature in December - January which often causes frost.



Because of extremes of weather, the active sugarcane growth is restricted to 4-5 months only. In eastern U.P. Bihar and west Bengal, sugarcane suffers due to floods and water logging during monsoon months.

Several pests and diseases, particularly red rot and top borer and payroll are common and serious. The cane yield is lower in the sub- tropics due to short growing season, moisture stress, more pest and disease problems, floods and water logging delayed planting after wheat and very poor rations. The management of these stresses will necessitate the development of better cultivation and integrated disease and insect pests' management modules.

## **PLANING OF SUGARCANE CROP**

### **Method of planting**

Sugarcane can be planted by improved of planting like deep furrow system.

### **Resource conservation technology in sugarcane.**

Application of nitrogen fixing and phosphate solubilizing bio-fertilizers were found to reduce the requirement of chemical fertilizers to the extent of 25% Reduction in the close of chemical fertilizers reduces soil degradation Trash mulching of dry leaves, drop irrigation for water saving and mechanization through Roiron management device (RMD), sugarcane cutter planter trench opener, powder weedier etc. are successfully using for saving for man power as well as time.

### **Seed Rate**

Seed rate in sugarcane varies from region to region. Generally higher seed rate are used in north western India (Punjab, Haryana and Rajasthan) because of the lower germination percent and also adverse climatic condition (very hot weather with desiccating winds) during tillering phase. A northern region seed rate generally varies from 38,000 three budded sets per hectares while in southern region it range between 25,000 to 40,000 three budded sets.



## Distance

The row spacing in sub-tropical part is ranges 60-120 cm whereas 90-150 cm in tropical region.

**Water management: Application and conservation methods, their water use efficiency, water requirement of crops, critical stages for irrigation and probable losses if not applied.**

In tropical area, irrigation is to be given once in 7 days during germination phase (1-35 days after 100 days after planting) and once in 15 days during Maturity phase (271 days after planting up to harvest) adjusting it to the rainfall pattern of the area. About 30 to 40 irrigations are needed where as in sub-tropical area about 7-10 irrigations are being given to the sugarcane crop.

Sugarcane is a high-water requirement crop. About 280 tons of water is needed to produce one tone of sugarcane method like ultimate furrow irrigation, drip irrigation and trash mulching could be of use to economics irrigation water during water scarcity periods. Foliar spraying of a solution containing 2.5% area.

**Aim:** - To determine the amount of sucrose in the given solution of sugarcane juice.

- Chemicals:-**
1. Sodium carbonate (solid)
  2. Fehling A solution (copper sulphate solution)
  3. Fehling B solution (Sodium potassium tartarated solution).
  4. Potassium ferrocyanide solution.
  5. Methylene blue.
  6. 1 NHCL

**Principle:-** Sucrose i.e., cane sugar is not a reducing sugar. However when sucrose is hydrolysed by acid, it converts into reducing sugar i.e. glucose and fructose. The product of hydrolysis is then titrate against Fehling's solution and the amount of reducing sugar is determined. A known volume of the Fehling solution (blue coloured solution of cupric ions) is reduced to cuprous ions (precipitate as red cuprous oxide) by glucose i.e. reducing sugar solution. The amount of sucrose is then determined from the volume of glucose solution consumed in the reactions.

**Procedure:-** Procedure contains two parts.

**A) Hydrolysis of sugar to inverted sugar: -**

1. To the given solution add 5 cm<sup>3</sup> of INHCl solution and heat the flask on water bath for about 30 minutes.
2. Cool the flask at room temperature. Neutralize the solution by adding Solic sodium carbonate till effervesces of carbon dioxide ceases.
3. Dilute the solution to exactly 250 cm<sup>3</sup> using measuring flask. This is inverted to sugar solution which contains glucose and fructose.
4. Fill the burette up to the mark with this inverted solution.

**B) Estimation of glucose:-**

1. Take 5 cm<sup>3</sup> of Fehling A solution and 5 cm<sup>3</sup> of Fehling B solution in an evaporating dish. To it add about 15 cm<sup>3</sup> of distilled water.
2. Heat the solution till it boils.
3. Titrate it against inverted sugar solution taken in burette.



### END POINT:-

End point can be obtained by two methods.

a) External indicator method (potassium ferrocyanide solution):- Take a drop of reduced

solution on the folded titrate paper strip. Open the fold and add a drop of potassium

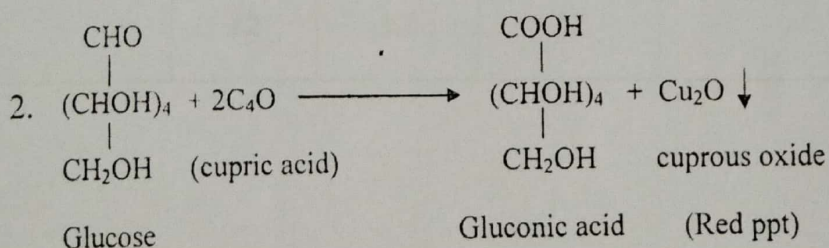
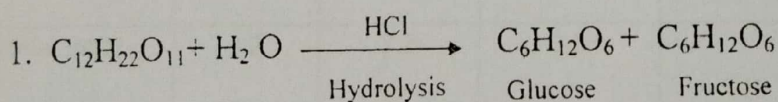
ferrocyanide solution near it. Disappearance of red tinge at the junction of two drops is the end point.

b) Internal indicator method (methylene blue):- Add a drop of Fehling's solution and titrate this

against inverted sugar solution taken in burette.

**End point :-** Disappearance of blue colour.

**Reaction:-**

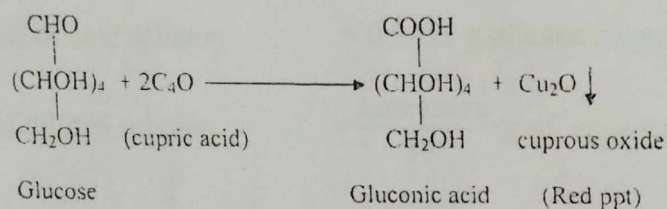


### 1) For 86032 variety of Sugarcane

Observation:-

1. Solution in burette : Inverted sugar solution
2. Solution by Pipette : 5 cm<sup>3</sup> of Fehling A- 5 cm<sup>3</sup> of Fehling B
3. Indicators : External potassium ferrocyanide solution.  
Internal me Mylene blue.
4. End point : External Indicator Disappearance of red tinge at the junction of two drops.  
: Internal Indicator Disappearance of blue color.

5. Reaction :



Observation Table :

| Reading       | Burette reading in cm <sup>3</sup> |     |     | Constant burette reading in cm <sup>3</sup> |
|---------------|------------------------------------|-----|-----|---|
|               | 1                                  | 2   | 3   |   |
| Finial Intial | 3.2                                | 3.2 | 3.2 | 3.2 cm <sup>3</sup>                         |
| Difference    | 0.0                                | 0.0 | 0.0 |   |
|               | 3.2                                | 3.2 | 3.2 |   |



### Calculation :-

1cm<sup>3</sup> of Fehling solution = 0.00275 g of cane sugar

10cm<sup>3</sup> of Fehling solution = 0.0475g of cane sugar

Suppose 'V' cm<sup>3</sup> is burette reading Then,

Now, as 10 cm<sup>3</sup> fehling solution = 'V' cm<sup>3</sup> of reducing sugar

i.e. 3.2 cm<sup>3</sup> of diluted solution = 0.0475 g of cane sugar

∴ 250 cm<sup>3</sup> of diluted solution =  $\frac{250 \times 0.0475}{3.2}$  g of cane sugar

= 3.71093 g of cane sugar

Calculation of % of sugar in sugar cane

25 ml juice = 3.71093 gms

∴ 100ml juice = 14.8%

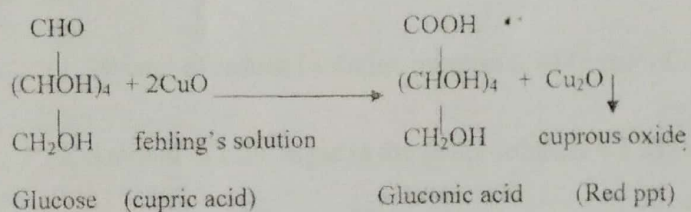
### Results:-

1. 10 cm<sup>3</sup> of reduced solution requires 3.2 cm<sup>3</sup> of sugar hydrolyzed sugar.
2. Amount of cane sugar in the given solution = 3.71093 g ('W' gm)  
= 3.7109 kg
3. Percentage = 14.8%

## 2) For 265 variety of sugarcane

Observation:-

1. Solution in burette : Inverted sugar solution
2. Solution by pipette : 5cm<sup>3</sup> of Fehling A+5 cm<sup>3</sup> of Fehling B
3. Indicators : External potassium ferrocyanide solution  
Internal methylene blue.
4. End point : External Indicator Disappearance of red tinge at the junction of two drops.
5. Reaction :



Observation Table :

| Reading       | Burette reading in cm <sup>3</sup> |     |     | Constant burette reading in<br>'V' cm <sup>3</sup> |
|---------------|------------------------------------|-----|-----|--|
|               | 1                                  | 2   | 3   |  |
| Final Initial | 3.6                                | 3.6 | 3.6 | 3.6 cm <sup>3</sup>                                |
| Difference    | 0.0                                | 0.0 | 0.0 |  |
|               | 3.6                                | 3.6 | 3.6 |  |



Calculation:-

$$1\text{ cm}^3 \text{ Fehling solution} = 0.00475 \text{ g of cane sugar}$$

$$\therefore 10 \text{ cm}^3 \text{ of Fehling solution} = 0.0475 \text{ g of cane sugar}$$

Suppose 'V' cm<sup>3</sup> is burette reading Then ,

$$\text{Now, as } 10 \text{ cm}^3 \text{ fehling solution} = 3.6 \text{ cm}^3 \text{ of reducing sugar}$$

$$\text{i.e. } 3.6 \text{ cm}^3 \text{ of diluted solution} = 0.0475 \text{ g of cane sugar}$$

$$250 \text{ cm}^3 \text{ of diluted solution} = \frac{250 \times 0.0475}{3.6} \text{ g of cane sugar}$$

$$= 3.29861 \text{ g of cane sugar}$$

$$100\text{ml juice} = \frac{3.29861 \times 100}{250} = 13.1\%$$

Result :-

1. 10 cm<sup>3</sup> of reduced solution requires 0.0475 cm<sup>3</sup> of sugar hydrolysed sugar.

2. Amount of cane sugar in the given solution = 3.29861 g ('W' gm)

$$= 3.29861 \text{ kg}$$

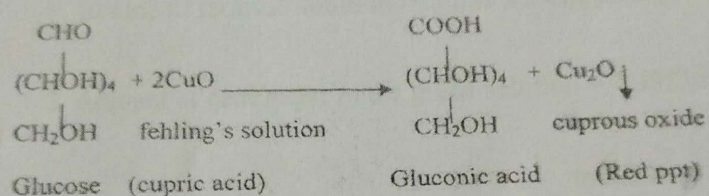
3. Percentage = 13.1%

### 3) For 9805 Variety of Sugarcane

Observation :-

1. Solution in burette : Inverted sugar solution.
2. Solution by pipette ; 5 cm<sup>3</sup> of Fehling A + 5 cm<sup>3</sup> of Fehling B
3. Indicators : External potassium ferrocyanide solution Internal methylene blue.
4. 4. End point : External Indicator Disappearance of red tinge at the junction of two drops.  
Internal Indicator Disappearance of blue colour.

#### 5. Reaction:



Observation Table :

| Reading       | Burette reading in cm <sup>3</sup> |     |     | Constant burette reading in<br>'V' cm <sup>3</sup> |
|---------------|------------------------------------|-----|-----|--|
|               | 1                                  | 2   | 3   |  |
| Final Initial | 2.7                                | 2.7 | 2.7 | 2.7 cm <sup>3</sup>                                |
| Difference    | 0.0                                | 0.0 | 0.0 |  |
|               | 2.7                                | 2.7 | 2.7 |  |



Calculation:-

$$1\text{cm}^3 \text{ Fehling solution} = 0.00475 \text{ g of cane sugar}$$

$$\therefore 10 \text{ cm}^3 \text{ of Fehling solution} = 0.0475 \text{ g of cane sugar}$$

Suppose 'V' cm<sup>3</sup> is burette reading Then ,

$$\text{Now, as } 10 \text{ cm}^3 \text{ Fehling solution} = 2.7 \text{ cm}^3 \text{ of reducing sugar}$$

$$\text{i.e. } 2.7 \text{ cm}^3 \text{ of diluted solution} = \frac{250 \times 0.0475}{2.7} \text{ g of cane sugar}$$

$$100\text{ml juice} = \frac{4.39814 \times 100}{250} = 17.5\%$$

Result :-

1. 10 cm<sup>3</sup> of reduced solution requires 2.7 cm<sup>3</sup> of sugar hydrolysed sugar.

2. Amount of cane sugar in the given solution = 4.39814 g ('W' gm)

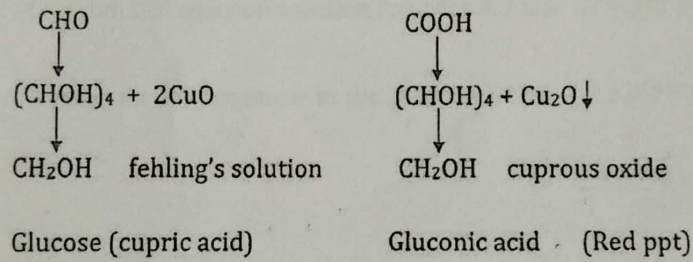
$$= 4.39814 \text{ kg}$$

3. Percentage = 17.5%

#### 4) For 716 variety of sugarcane

Observation :-

- 1) Solution in burette : Inverted sugar solution.
- 2) Solution in Pipette : 5 cm<sup>3</sup> of fehling A + 5 cm<sup>3</sup> of fehling B
- 3) Indicators : External potassium ferrocyanide solution  
Internal methlene blue.
- 4) End point : Internal Indicator Dissapearance of blue color.
- 5) Reacion :



Observation Table :

| Reading       | Burette reading in cm <sup>3</sup> |     |     | Constant burette reading in<br>'V' cm <sup>3</sup> |
|---------------|------------------------------------|-----|-----|--|
|               | 1                                  | 2   | 3   |  |
| Finial Intial | 4.7                                | 4.7 | 4.7 | 4.7 cm <sup>3</sup>                                |
| Difference    | 0.0                                | 0.0 | 0.0 |  |
|               | 4.7                                | 4.7 | 4.7 |  |



Calculation: -

$$1 \text{ cm}^3 \text{ Fehling solution} = 0.00475 \text{ g of cane sugar}$$

$$\therefore 10 \text{ cm}^3 \text{ of Fehling solution} = 0.0475 \text{ g of cane sugar}$$

Suppose 'V' cm<sup>3</sup> is burette reading Then ,

$$\text{Now, as } 10 \text{ cm}^3 \text{ Fehling solution} = 4.7 \text{ cm}^3 \text{ of reducing sugar}$$

$$\text{i.e. } 4.7 \text{ cm}^3 \text{ of diluted solution} = \frac{250 \times 0.0475}{4.7} \text{ g of cane sugar}$$

$$100 \text{ ml juice} = \frac{2.52659 \times 100}{250} = 10.1\%$$

Result :-

1. 10 cm<sup>3</sup> of reduced solution requires 4.7 cm<sup>3</sup> of sugar hydrolysed sugar.

2. Amount of cane sugar in the given solution = 2.52659 g ('W' gm)

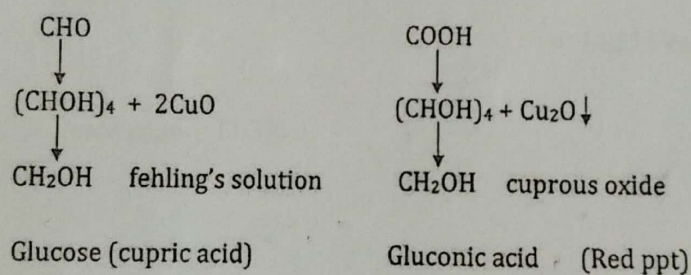
$$= 2.52659 \text{ kg}$$

3. Percentage = 10.1%

### 5) For 865 variety of sugarcane

Observation :-

- 1) Solution in burette : Inverted sugar solution.
- 2) Solution in Pipette : 5 cm<sup>3</sup> of fehling A + 5 cm<sup>3</sup> of fehling B
- 3) Indicators : External potassium ferrocyanide solution  
Internal methlene blue.
- 4) End point : Internal Indicator Dissappearance of blue color.
- 5) Reacion :



Observation Table :

| Reading       | Burette reading in cm <sup>3</sup> |     |     | Constant burette reading in<br>'V' cm <sup>3</sup> |
|---------------|------------------------------------|-----|-----|--|
|               | 1                                  | 2   | 3   |  |
| Finial Intial | 4.2                                | 4.2 | 4.2 | 4.2cm <sup>3</sup>                                 |
| Difference    | 0.0                                | 0.0 | 0.0 |  |
|               | 4.2                                | 4.2 | 4.2 |  |



Calculation:-

$$\begin{aligned} 1 \text{ cm}^3 \text{ Fehling solution} &= 4.2 \text{ g of cane sugar} \\ \text{i.e. } 2.7 \text{ cm}^3 \text{ of diluted solution} &= 0.0475 \text{ g of cane sugar} \\ \therefore 250 \text{ cm}^3 \text{ of diluted solution} &= \frac{250 \times 0.0475}{4.2} \text{ g of cane sugar} \\ &= 2.8276 \text{ g of cane sugar} \end{aligned}$$

Result :-

1. 10 cm<sup>3</sup> of reduced solution requires 4.7 cm<sup>3</sup> of sugar hydrolysed sugar.
2. Amount of cane sugar in the given solution = 2.8273 g ('W' gm)  
 $= 2.8273 \text{ kg}$
3. Percentage = 11.3%

