

VISCOSITY REDUCER

SUGAR PROCESSING CHEMICAL

VISCOSITY REDUCER FOR SUGAR SYRUP

❖ APPLICATION

Viscosity Reducer is a liquid pan boiling aid, specially formulated to reduce the viscosities of syrups and massecurtes. Viscosity Reducer can be used throughout the season.

❖ PRODUCT DATA

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|---|-----------------------|
| ❑ Apperance | : Milky White Liquid. |
| ❑ Specific Gravity at 25 ⁰ C | : 1030 - 1060 appx. |
| ❑ pH | : 5.50 - 6.50 |

❖ FEATURES

- ❑ Improves pan circulation
- ❑ Aids purging
- ❑ Shortens boiling time
- ❑ Reduces ash content.
- ❑ Improves sugar recovery
- ❑ Lubricates crystals effectively.

❖ DOSAGE

The dosage of Viscosity Reducer shall depend on the batch size and the severity of problem in the pans. The average recommended dosage is 400 - 500 grams per batch of 40 metre cube. The Product can be dosed by gravity as supplied.

❖ **HANDLING**

No special precautions are required. Keep the container closed when not in use. The product should not be swallowed and prolonged contact with the skin should be avoided. Should it come in contact with the eyes, flush with clean, cold water and get prompt medical attention.

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