

High Performance Antiscalant & Antifoulant



SWEETOL™ AS97

Superior Inhibition & PCD Properties

The precipitation of scale forming salts and organic foulants (proteins, degraded cellulose, polysaccharides, etc.) in evaporators, vacuum pans and juice heating equipment causes severe loss of heat transfer. The extent of scaling depends on the quality of processed cane or beet and the efficiency of juice purification.

SWEETOL™ AS97 is an antiscalant & antifoulant that is highly effective in inhibiting precipitation of scale forming salts and foulants via threshold inhibition (at sub-stoichiometric levels), crystal modification, sequestration, chelation, dispersion and stabilization.

SWEETOL™ AS97 exhibits profound crystal distortion (PCD) properties compared to well known industry leading polymers.

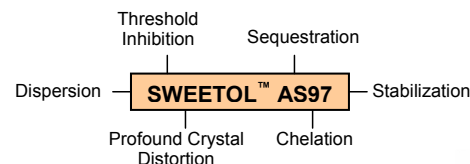
SWEETOL™ AS97 is fed as-is in the evaporators using a metering pump. Maximum allowed usage is 12 ppm by weight. Split feeding is recommended. Please consult your sales representative or call +1-850-575-0921 before using the additive. Use of personal protective equipment is required when handling this product. Refer to MSDS for safety information. **SWEETOL™ AS97** is made to comply with FDA regulations title 21 CFR section 173.73. **SWEETOL™ AS97** is manufactured from food grade ingredients under Good Manufacturing Practices to meet the Kosher, Parve and Kosher for Passover requirements of the Orthodox Union.

Specifications*

Appearance	Hazy, Pale straw liquid
Odor	Mild
Solubility in Water @ 25°C	Complete
Specific Gravity at 25°C	1.20 (±0.1)
Flash Point °C (°F)	>101°C (> 214°F)
Density at 25°C (77°F), lbs/gal	9.1 - 10.8
pH	6 - 8

* Subject to change for custom products.

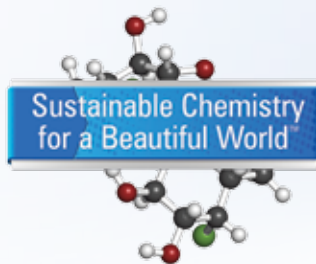
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- ✓ Developed for demanding applications such as cane and beet processing.
- ✓ Highly effective in inhibiting oxalates, carbonates, phosphates, silicates and organic deposits via PCD and threshold inhibition.
- ✓ Highest sequestration value in the industry.
- ✓ Prevents deposition of suspended matters like dirt, dust, etc.
- ✓ Optimizes heat transfer.
- ✓ Minimizes number of cleanings per season.
- ✓ Increases throughput in a season (Increased crushing means more profit!).
- ✓ Prolongs equipment life (less or no cleaning means less stress on equipment).
- ✓ 50 - 75% softer scales to remove at the end of the run.



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