

Viscosity Reducer & Crystallization/Pan Aid



SWEETOL™ V100

Sugar Industry can experience recovery issues if concentrated massecuites are not handled carefully. **SWEETOL™ V100** is a 100% active viscosity reducer & crystallization/vacuum pan aid which is used to improve the fluidity and stickiness of massecuites. It can be used in cane or beet sugar processing. **SWEETOL™ V100** is highly effective in decoupling water from the sugar. It reduces surface tension, emulsifies the non-sugars and accelerates crystallization process.

SWEETOL™ V100 can be used in Vacuum Pans, Crystallizers, Syrup Tanks Molasses Tanks & Centrifuges, wherever greater fluidity is desired.

SWEETOL™ V100 can be used as-is or after dilution with water. Proper use of product is important to achieve good results. Dosage depends on a variety of parameters which includes (but not limited to) syrup purity, cane/beet condition, circulation of massecuites and molasses in vacuum pans. 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™ V100** is made to comply with US FDA regulations cited in 21. **SWEETOL™ V100** 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*	
Color, Gardner	9 (max)
Specific Gravity at 25°C	1 (± 0.01)
Acid Value, mg KOH/gram	10 (max)
Viscosity at 25°C (77°F), cps	1660
Pour Point °C (°F)	16°C (61°F)
Density at 25°C (77°F), lbs/gal	8.4
pH	6 - 6.5

* Subject to change for custom products.

- ✓ Highly effective in lowering viscosity of massecuites.
- ✓ Improves massecuite fluidity.
- ✓ Reduces massecuite stickiness.
- ✓ Excellent control of mucilaginous substances & calcium salts.
- ✓ Reduces boiling time.
- ✓ Improves sugar crystal quality.
- ✓ Reduces foaming and slime deposits on tank walls.
- ✓ Increases yield when applied to wash water of centrifuges.
- ✓ Improves exhaustion of molasses.

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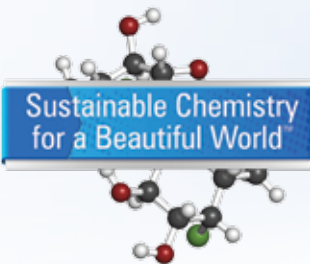
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