Sugar Viscosity Reducer

SKU: WT8400(35) | Range: 35 Kg Pack - Viscosity Reducer

C massecuite consists mainly of highly viscous non sugar material and a low sugar. The non sugar in C massecuite increases the viscosity and hampers the pan boiling. Sometime because of high viscosity uniform boiling is not possible and thus may in turn char the sugar. To avoid this phenomenon the use of viscosity reducer is solicited in the process. Our formulation is a synergistic blend of special chemicals that reduces the viscosity of C massecuite at the time of pan boiling.



KEY PRODUCT FEATURES

- Environment-friendly and Non-Toxic Treatment
- Economical and Ready to use in 35/50 KG Pack
- High Chemical Stability with Enhanced Performance
- Easy to handle with Rapid Action for Instant solution
- Complete Sugar Processing Treatment

TECHNICAL SPECIFICATIONS

Form: Liquid
Packing: 35KG / 50KG HEDP Polycan
HSN: 38249022
Refer to Product Literature for Complete Product Specification