

Description

PROTEAN Sugar Dissolving Fluid is a H1 registered, non-toxic, fluid that dissolves sugar and fondants from all types of applications commonly found within Food & Beverage, Packaging, Pharmaceutical and other clean room environments. Designed to leave a durable film on the surface for lubrication and to resist further contamination.

Benefits & Features

- NSF: H1 registered (lubricant with incidental food contact, for use in and around food processing areas)
- Rapidly dissolves sugar and fondants
- Fast acting penetration to leave a light, durable lubricating film on the surface
- provides light corrosion surface protection after cleaning
- Does not contain genetically modified ingredients, nut oil or derivatives

Directions for Use

Shake container well before use.
Apply directly to the sugar or fondant deposits.
Storage temperature should be controlled between +1°C and + 40°C. **Do not allow to freeze.**

Technical Data

Category:	H1 – Lubricants with incidental contact
NSF Certificate No:	162779
Allergens:	Does not contain allergens, genetically modified ingredients, nut oil or derivatives.
Appearance:	Water white fluid
Contents:	Water based synthetic fluid
Odour:	Very faint
Flash Point:	>150°C
Temperature range:	+5°C to 95°C
Relative Density:	1.0
Solubility:	Soluble in water
Pack Sizes:	500ml Trigger bottle (TF8705) 5 Litres (TF8750)
Shelf life:	2 years from date of manufacture.



The content of this data sheet is given in good faith but without warranty.

