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TECHNICAL BULLETIN

MAZU 400

VACUUM PAN AID

DESCRIPTION

MAZU 400 is a non-ionic surfactant designed to reduce viscosity of massecuites.
MAZU 400 is in compliance with the **FDA regulations**. It's use can :

- Increase sugar yield and reduce losses in final molasses.
- Improve purging.
- Reduce pan boiling and centrifugation time.
- Improve massecuite fluidity.
- Speed graining.
- Help in formation of sharper crystals.

TYPICAL PROPERTIES

Classification	Non-ionic
Appearance	Amber coloured oily liquid
Specific gravity	1.0 $\pm$ .05
Viscosity at 25^0C	Approx.500 cps
pH	7 $\pm$ 0.5

USAGE

PANS : Dosages - 1Kg/40 Ton for A&B massecuites.
1-2 Kg/40 Ton for 'C' massecuite.
For dosing details, please see Application Manual.

CRYSTALLIZERS (LUBRICANTS) : Use **MAZU 400** to improve fluidity. Make a solution of 2 **Kg MAZU 400** in **200 litres** of water. In continuous crystallizers, add the solution constantly at the centre of the system where the massecuite has reached its lowest temperature. Add the solution at a rate of 200 **litres** of the above solution per 40 tons massecuite. Should more fluidity be required for better purging at lower temperature, part of the solution should be dropped on the massecuite just before it enters the C mixer.

PACKING

209 Kg- HDPE Drum

HANDLING

Product is safe & harmless even if it accidentally comes in contact with skin. If it comes in contact with eyes, flush with running water for 15 minutes & get medical attention.