



KIMIA URANUS co.

CHEMICAL SPECIALTIES

KUCB-9[®]

KUCB-9 is a surface active product for use in the crystallization aid and in the processing of beet and cane sugar. KUCB-9 can be added to raw sugar and refinery vacuum pans to improve pan circulation.

CHEMICAL COMPOSITION

KUCB-9 is a blend of special esters. All components of KUCB-9 have been approved by the US Food and Drug Administration for use in sugar processing.

TYPICAL PROPERTIES

Appearance	Brown liquid
Solubility in Water	Dispersible
Specific Gravity	~1 at 25 °C
Pour Point	< 0 °C
Stability	No deterioration at elevated temperatures or prolonged standing

APPLICATIONS

KUCB-9 reduces the viscosity and surface tension of syrups and massecuites, resulting in improved circulation in the pan. Benefits include greater fluidity, faster boiling and improved crystal quality. Increased fluidity permits boiling to a higher brix in a shorter time.

KUCB-9 can be added directly to the vacuum pans or through the seeding cock or the wash basin drain. For maximum efficiency KUCB-9 should be used as soon as possible to ensure uniform dispersion throughout the pan. KUCB-9 can be drawn in with the footing or be added immediately afterwards.

The required quantity of KUCB-9 depends on several factors, including syrup purity and the design of the pan. For low grade raw sugar a concentration of 80 PPM per amount of massecuite is normal. Actual concentration levels are determined in the factory through various trials.

SHIPPING INFORMATION

KUCB-9 is supplied in 220 liter, non-returnable steel or plastic drums, each drum containing 180 kg product net.

The information stated here is based on our tests and is believed to be reliable. It is offered in good faith for guidance only and it should not be considered as a guarantee.

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