

Oxywhite

Food Grade Whitener for Sugar Industry

Application

Raw sugar color reduction in Cane Sugar Mill by using Oxywhite wash at centrifugation step.

Description

Oxywhite is a Food grade oxidant, formulated for de-colorization of syrup or molasses on sugar crystals. Product is diluted on-line and applied during centrifuging process. TPL offers customized dosing and safe handling system for Oxywhite. Being environment friendly, Oxywhite adds no load to mill effluents.

Advantages

- Improves color of raw sugar by 50% compared to conventional process.
- Improves possibilities to produce white sugar directly in the raw factory.
- Increased recovery during processing
- Improved quality of the sugar
- Sugar color stable for longer period
- Value added from higher quality molasses

Ingredients

- Formulated mix of special stabilizers and high purity Hydrogen peroxide, compliant with US-FDA codex.

Specifications

- H2O2 35.1 – 35.8 %w/w
- Stability >99.6% , 96+/-1degC, 3 hrs
- pH 4 – 5

Storage

Store in vented container in cool, dry place and well ventilation. Keep away from children, pets, flame, heat, combustible material, acid, base, amine and reducing agent such as metals.

Shelf Life

Best before 1 year from date of production

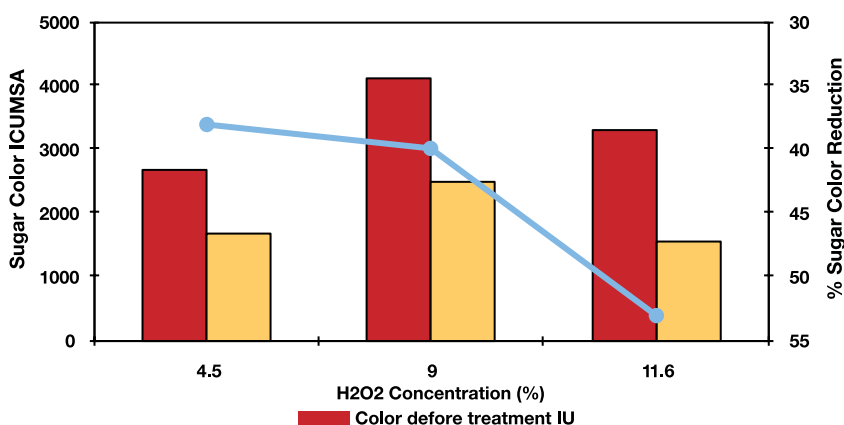
Quality

- Conforms to FCC VI specifications
- ISO 9001:2000, ISO 14001, OHSAS 18001, FDA, HALAL certifications
- GMP certified facility

Packing

30 Kg and 240 K g PE drums or 1 MT IBC. Bulk delivery by dedicated tank-trucks.

Effect of Oxywhite conc. on sugar color at constant wash volume 1L per Second.
(Study & plant trial done in collaboration with Kasetsart Univ. & TN Sugar -Wangkanai Group)



HACCP
Certified System

FDA
Certified Products

Halal
Certified Products

Kosher
Certified Products

Quality
ISO 9001:2000

Environment
ISO 14001:2005

Safety & Health
OHSAS / TIS 18001

GMP
Certified Facility

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Oxywhite Dosing System

- Bulk quantity is delivered in 1 MT IBC to the Mill
- IBC is placed on an elevated stand by a fork-lift to ensure gravity flow of liquid Oxywhite into 1 KL Feed Tank.
- Feed tank is connected to a pump suction and its discharge connects to Centrifuge water washing pipe line.
- Solenoid operated on/off valve at pump discharge operates with logic configured with Centrifuge motor and valve for wash water supply.

Guideline for dosage rates

One cycle time (start of feed to centrifuge till dump) = 120 sec

Sugar per cycle = ~ 500 kg

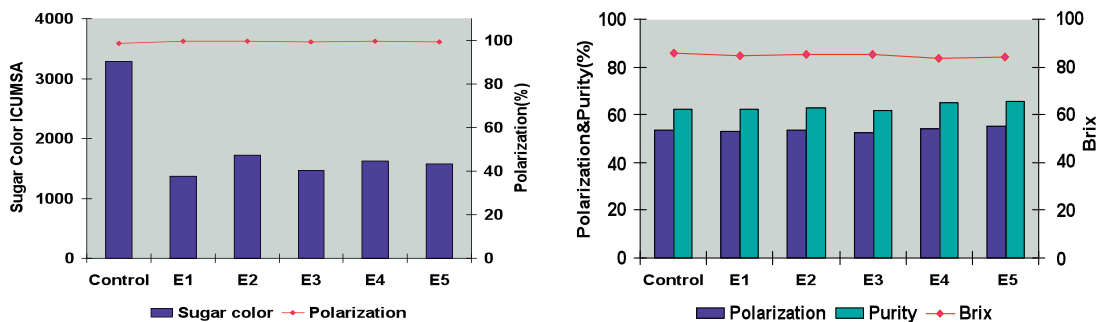
Oxywhite used = 10 Lts/centrifuge/Cycle

Wash water+Oxywhite mix flow rate = 1 Ltr/Sec.

Time of spray water 1 to 10Sec

(program on centrifuge can be set for 8 sec spray at 2/2/4 sequence, i.e. 2 sec Oxywhite wash _ 30 sec no wash _ 2 sec Oxywhite wash _ 30 sec no wash _ 4 sec Oxywhite wash _high speed dry run _ stop & dump)

Effect of centrifugal wash with 11.6% hydrogen peroxide on sugar polarization
Results are average of 5 cycles centrifuge.



Sugar whitening by dosing Peroxide into the syrup or vacuum pans has been in practiced in past. Advantage of dosing Oxywhite at centrifuge wash is that it is only the small fraction of colorant remaining on the surface of the sugar crystals that reacts with Oxywhite, rather than all the colorant in the massecuite from which sugar was produced. This will insure lower dose of Oxywhite to achieve same color reduction, hence lowering the production cost.

Website and Contact

Visit our website at www.adityabirlachemicals.com to view MSDS & Certificates.

For additional assistance call Customer Service: Tel: +66-2-7042141

E-mail: customerservices.thaichemicals@adityabirla.com

Thai Peroxide Co., Ltd. (Aditya Birla Group)

Sales office : 77 Moo 6, Soi Sukhaphiban 1, Poochaosamingprai Rd.,

Samrong, Phrapradaeng, Samutprakarn 10130, Thailand

Tel : 66-2-704 2100 Fax : 66-2- 748 4970

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