

# NEVASTANE SDO



Food Industry



Sugar dissolving oil, for incidental food contact.

## APPLICATIONS

- **NEVASTANE SDO** is a sugar dissolving oil. It can be used in 2 ways:
  - to prevent sugar build-up on various parts of the machines (centrifugal extractor for sugar industry, conveyors, wrapping machines...).
  - to dissolve sugar and fondant from all surfaces (production lines, floors...).
- **NEVASTANE SDO** is recommended in the plants producing confectionary, sugar, chocolate, biscuits, soft drinks...
- **NEVASTANE SDO** is easy to apply by brush, drip or with a spray bottle.

## SPECIFICATIONS

- The formulation of **NEVASTANE SDO** complies with FDA, 21 CFR, 178.3570.
- **NEVASTANE SDO** is NSF H1 registered No 139992.

## ADVANTAGES

- **NEVASTANE SDO** can be used neat (recommended) or diluted with water. It depends on the application and the quantity of sugar to remove.
- Dissolving sugar easily, **NEVASTANE SDO**:
  - reduces time of maintenance by eliminating sugar in production plants.
  - prevents expensive shutdowns due to important sugar build-up.

TYPICAL CHARACTERISTICS	METHODS	UNITS	NEVASTANE SDO
Aspect	Visual	-	White liquid
Odour	Sensorial	-	None
Density at 20°C	ASTM D 3505	kg/l	0.960
pH (neat product)	ASTM E 70-07	-	8.5

Above characteristics are mean values given as an information.

### Recommendations:

- Store the product at ambient temperatures
- Minimize the periods of exposure to temperatures above 30°C
- **Shelf life: 18 months** from date of manufacture (unopened).