

ANDEROL SUGAR DISSOLVING OIL

H1 Food Grade Sugar Dissolving Oil

Product Data Sheet



SUGAR DISSOLVING OIL is a Food grade fluid for dissolving sugar and fondants from all surfaces.

SUGAR DISSOLVING OIL is a non-toxic, sugar dissolving fluid leaving a light, durable film to lubricate and protect against corrosion in food/clean applications. It has been developed specially for the confectionary market.

SUGAR DISSOLVING OIL is NSF/H1 and InS/H1 registered. The product is certified Kosher by the Orthodox Union and Halal by the Islamic Food Council of Europe. ANDEROL Food Grade Lubricants meet the requirement of the FDA regulation 21 CFR 178.3570

ADVANTAGES / BENEFITS

- Prevents sugar build-up when applied
- Dissolves sugar and fondant
- Provides a lubricating film
- Insensitive to light
- Rust preventing and easy to rinse of
- High temperature resistant
- Does not become rancid over time
- Easy to apply by brush, drip or spray

COMPATIBILITY

ANDEROL Sugar Dissolving Oil is based on water-soluble glycol chemistry, therefore not miscible with hydrocarbon based lubricants, e.g. mineral oils, white oils, PAO, PAG and esters.

APPLICATION

Chains and moulds where build up of sugar normally is a problem.
Acts as a release agent on tracks and moulds

PROPERTIES	TEST METHOD	ANDEROL SDO
Appearance @ 20°C	visual	Clear liquid
Viscosity @ 40°C, cSt	ASTM D-445	25
PH @ 20°C	ASTM D-1287	6.1
Flash Point, °C	ASTM D-92	> 100
Density @ 15 °C, kg/l	ASTM D-1298	1.03

FOR MORE INFORMATION PLEASE REFER TO THE RELEVANT MATERIAL SAFETY DATA SHEET

APPROVALS / REGISTRATIONS



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