



Product Data Sheet:

Sugar Processing and Purification: Decolourisation and Filtration

Product: FRS-3

Carbo-UA product **FRS-3** is a vegetable-based carbonaceous adsorbent specifically designed for superior clarification of sugar liquors/syrups. It is formulated for use as a body-feed or batch contact addition prior to Flotation Clarification, Carbonatation, or as a stand-alone Clarifying agent to provide substantially improved production efficiency and product quality via its supreme decolourisation abilities. Carbo-UA **FRS-3** is best added at or near the Melt Station, with 10-20 minutes contact time prior to the existing Clarification or Carbonatation process, or prior to Filtration when it is used as a stand-alone Clarifying agent. Additionally, CarboUA product **FRS-3** is extremely efficient in decolourising sweetwater, permanently removing a significant portion of sweetwater colour, thereby reducing melt liquor colour and achieving improved total process efficiency.

General Specifications

Decolourisation Capacity: 400 I.U. min (Carbo-UA Method S-17)

Δ pH: ± 0.5 max (Carbo-UA Method S-18)

Density: 0.4 - 0.6 kg/L (as packed in 20 kg bags)

Moisture: 20 - 28% as packed

Food Grade Certifications

Carbo-UA FRS-3 meets the requirements of the US FDA for sugar processing under certain conditions, and all applicable raw materials meet the requirements of the *Food Chemical Codex*, fourth edition.

Additional Certifications

Carbo-UA product FRS-3 is Kosher approved.

support@carboua.com

www.carboua.com

General specifications for decolourisation capacity and pH are based on performance on a raw sugar of Carbo-UA's selection. Customized product specifications on individual customer's feedstocks can be tailored to insure performance consistency on an individual customer basis.

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