



Molsafe

Bulk Molasses Storage Preservative

Storage of molasses is becoming crucial to avoid the shortfall for the production. High temperatures and bacteria affect the quality of molasses during bulk storage. This results in overall deterioration of chemical and microbiological quality of molasses during bulk storage. These contaminants affect the stored molasses quality as well as incoming fresh molasses which is being added to this bulk storage resulting in all time bad quality molasses.

Molasses storage generally results in sugar degradation, loss and accumulation of by-products thus affecting the quality of molasses to be used in distillery. This ultimately results in decreased fermentation efficiency and revenue losses.

Molsafe a practical solution to achieve effective molasses storage is specially customized preservative to help distilleries in storing molasses over long period & at higher storage temperature during summer.





Why Molsafe

- Retards the bacterial growth during storage which helps to avoid loss of sugars.
- Molsafe** helps in reducing the rate of deterioration during the storage.
- It is recommended to apply Molsafe in the Bulk Storage Tank

Applications and Benefits

- Molsafe** retards growth of bacteria & fungi in stored molasses.
- Molsafe** effectively arrests loss of fermentable sugars in molasses during storage.
- Molsafe** is a very effective and proven solution which maintains the quality of stored molasses
- User friendly application methodology
- Kosher approved**

Product Characteristics

Parameters	Specifications
Appearance	Pale Yellow Liquid
PH (16% solution)	4 - 5
Density at 25 deg C	1.04
Active Content	16%
Solubility in Water	Soluble
Boiling Point	102 deg C

Methods of Application :

Molsafe is to be added in bulk storage tank.

Molsafe should be applied at the suction of recirculation pump. The dose of **Molsafe** is to be maintained at 20 PPM.

Standard Dose :

First dose 20 PPM. Use additional 20 ppm if storage is going to be extended for more than 2 months.

For heavily contaminated molasses, confirmed by laboratory test, both the dosages should be maintained at 30 ppm.

Packing :

50 Kg Drums

Shelf Life :

One year in the original container from the date of production.

Storage & Handling :

It is recommended that normal safety precautions (Hand gloves & safety goggles) be taken while handling the product.

The material should be stored in a cool place and away from direct exposure to sunlight.

Praj Worldwide

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