

TECHNICAL DATA REPORT

HS 3170

F-3170

Fruit and Vegetable Peeling Additive

DESCRIPTION:

F-3170 is a viscous dark amber liquid.

PURPOSE:

F-3170 is designed for use as an additive to the caustic peeling solution, which will expedite and improve the peeling operations.

HOW TO USE:

The concentration of caustic soda and the amount of **F-3170** will vary with the type of produce being peeled, as well with the maturity and storage age of the crop. Since conditions and equipment vary, no fast rule can be set for all operations. Use **F-3170** in the range of 0.1% to 0.6% by volume of the total volume of the peeling solution. **F-3170** will not cause gelling of the peeling solution upon standing or cooling. The solution should be agitated prior to the start of the peeling operation to insure uniform concentration.

For Fruit and Vegetable Washing: **F-3170**, used at 1.0% in low-pressure spray washes and tumblers and in flumes having some agitation or turbulent flow will assist soil and pesticide removal.

Additive Usage: May be added at 1:250 to the cleaning solution to improve wetting action of the cleaning solution.

MAIN USERS:

Canneries.

ADVANTAGES:

- 1) Increase product yield.
- 2) Allows smoother and faster peeling.
- 3) Decreases trimming and inspection labour.
- 4) Reduces the amount of caustic needed.
- 5) Lowers the pH of the collecting pond.
- 6) Has no objectionable odour.
- 7) Does not gel when the solution is cooled.
- 8) Aids washing of fruits and vegetables.
- 9) Biodegradable.

PRECAUTIONS:

Do not get in eyes. Keep out of reach of children.
Read Material Safety Data Sheet.

SPECIFICATIONS:

Density at 25°C 1.01
Physical form Clean dark amber liquid
Foaming Low foam in caustic peeling solution
Odour Practically odourless
Stability Stable between -40°C & 38°C
Flammability No flash - or fire point