

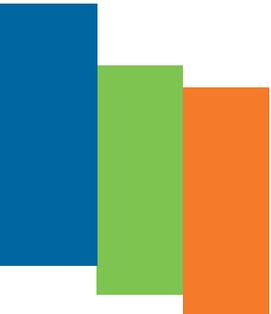
Kimberlite®

Value Proposition of Efficient Chemical Working

SUGARCANE TO SUGAR

Kimberlite provides a solution for all the hurdles that arise in the processing steps through its specialty chemicals.





*Sugarcane from the field to Sugar in our food, which is not as simple as its written. It involves a series of steps where each and every step has its own hurdles to overcome. We at Kimberlite provide solutions through our specialty chemicals such as **Micro Biocide-Non oxidizing biocides (Dithiocarbamate & Quaternary Ammonium based), Antiscalant, Flocculants, Colour Precipitant, Viscosity reducers, Defoamers, Bagasse pol reducer, Scale dispersant etc.***



Mill Sanitation Advantages

Kimberlite produces specially formulated biocides which are effective than the conventional chemicals for improved Sugar recovery.

- Best Available quality in the global market
- Thwart of loss of sugar by avoiding inversion
- Non-corrosive
- More effective at low dosage
- Can increase overall efficiency
- Scientifically proved
- Cost Effective
- Improved sanitation of mill surroundings
- Biodegradable



Colour Precipitant

Kimberlite's Colour precipitant are cationic coagulant designed to precipitate colorants and remove the anionic impurities present in sugar Juice/Melt/syrup.

- Reduction of ionic impurities
- Reduction in colour from Raw juice to clear juice
- Reduction of colour in sugar
- High filtration rate
- Reduction in the retention time
- Improved quality of sugar
- Maintain Keeping quality of sugar
- Eco-friendly
- Cost effective



Defoamers

Kimberlite produces food grade defoamers which provides superior and persistent knock-down performance

- Environmentally safe and biodegradable.
- Time Saving
- Quick Results
- Prevents the foam formation which otherwise will cause other problems



Antiscalant

Kimberlite's Antiscalant thwarts the fouling and scaling of membranes which in-turn ensures highly efficient working of membranes which provides better results.

- Longer duration and constant crushing, reducing cleaning stoppages
- Maintain the syrup brix consistently
- Better vapour bleeding, saving steam & reducing load on evaporator
- Smooth working of pan boiling and evaporator due to syrup brix
- Suitable for high complex impurities (organic/inorganic)
- Having excellent thermal stability
- Having high chelation value and sequestration value
- Good threshold inhibition, crystal modification and dispersing power



Viscosity Reducers

Viscosity of massecuites in pan plays a major role in the sugar recovery and quality of sugar crystals produced.

So, it's necessary to control the viscosity for which Kimberlite has specially developed products which boosts the efficiency of process.

- Enhanced fluidity
- Improves pan circulation
- Shortens boiling time
- Improves sugar recovery
- Aids purging
- Reduces ash content
- Lubricates crystals effectively
- Cost effective



Flocculant

Kimberlite's flocculants are water soluble polyelectrolytes of high molecular weight have high flocculating power which plays a major role in juice/ Syrup clarification.

- Higher settling rates in subsider-
Increases through puts from the clarifier
- Lower retention time-
Reduction in sugar inversion
- Reduction in turbidity
- Improved sugar juice quality



All the Sugar process chemicals are with FDA Standard and KOSHER, HALAL, Non-Toxicity Certified.

Kimberlite develops the products specifically for each industry/processes as it understands the importance of the standards of the products in the process .

Kimberlite supports its customers with value propositions and productivity – that makes kimberlite products unique – being selected for major industrial processes.

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