SUGAR SAND SOLVENT

Premium liquid cleaner / descaler for removing gum, scum, scale and nitre from evaporator pans and maple syrup equipment.

Used on a regular basis SUGAR SAND SOLVENT can help produce light, clear, #1 grade syrup from the start of the season almost to the last boil.

PHYSICAL & CHEMICAL PROPERTIES:	pH:	At solution strength 1-2
	SG:	1.29
	Colour: Clear, green, slightly viscous liquid	

USE: Dosage can vary depending on conditions but normally 4 litres of SUGAR SAND SOLVENT to 180 litres (approx. 40 gallons) of water is used. Stronger solutions can be used safely if desired.

Bring heat up to provide a gentle boil and steam until scale and nitre dissolve. Brush, then drain and flush with water to make sure all traces of solvent and scale are removed. Pan is ready for use.

PRECAUTIONS: Keep out of eyes. Avoid skin contact.

DATE: December 6, 1995.