



FOOD & BEVERAGE COLLECTION - SUGAR SYRUP RANGE

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The atg Evoqua Technology's Sugar Syrup range has been specifically designed and developed for the treatment of liquid sugar solutions and liquid sweeteners. The market leading design provides an advanced, low maintenance disinfection solution that is both easy to install and simple to operate.

The Sugar Syrup UV ranges are proven to effectively protect against a range of micro-organisms, such as thermophilic bacteria in high viscosity liquids, including liquid sugar solutions up to 69 brix, with a UV Transmittance as low as 10-15%.

The Sugar Syrup range utilises the latest in advanced thin-film quartz and UVC lamp technology, with specially designed UV chambers to ensure an even UV dose distribution into the liquid sugar solution and high disinfection performance (typically 99.9% reduction in micro-organisms).

System features include sanitary finishes and connections, plus a range of control and instrumentation options, including MODBUS & PROFIBUS.



UV disinfection has many advantages over alternative methods and as a physical, chemical free technology. It does not introduce toxins or residual substances into either the ingredients or the manufacturing process. Importantly UV does not effect the chemical composition, taste, odour, texture or pH of food or beverage products.

The Sugar Syrup UV systems can be used either on a recirculation loop from the liquid sugar storage tanks or immediately prior to the point of use, ensuring incoming microbiological contaminants are destroyed and there is minimal chance of post-treatment contamination.

As liquid sugar solutions have a high density and low UV Transmittance, typically between 10 - 40% UVT, all atg Evoqua UV systems for liquid sugar disinfection utilise high intensity, medium pressure UV lamps and the unique thin-film quartz technology to ensure optimum disinfection performance.



UV SYSTEM CAPACITY

SSL RANGE	15% UVT	30% UVT	40%UVT	DOSE*
SSL-25-4	3 m3/hr	7 m3/hr	8 m3/hr	50 mJ/cm2
SSL-73-4	10 m3/hr	17 m3/hr	20 m3/hr	50 mJ/cm2
SSL-273-4	20 m3/hr	34 m3/hr	40 m3/hr	50 mJ/cm2

*Minimum 50 mJ/cm2 wall dose



KEY FEATURES

- Chemical free, environmentally friendly solution
- Does not introduce toxins or residues into the ingredient or manufacturing process
- Does not effect the chemical composition, taste, odour, texture or pH
- Effective against all known bacteria, moulds, spores and viruses
- Fully automatic process and cannot be overdosed
- More cost effective than pasteurisation
- Proven solution for sugar solutions up to 69 Brix, at as low as 10% UVT
- Sugar Syrup range utilises the latest in advanced thin-film quartz and UVC lamp technology
- Small installation footprint, easy to install and simple operate