

Hydrated Lime



To produce Calcium Hydroxide (Hydrated lime), Calcium Carbonate (limestone) is heated to drive off Carbon Dioxide.

This reaction is reversible; Calcium Oxide will react with the carbon dioxide to form calcium carbonate, but this is a very slow process. The reaction of hydrated lime with carbon dioxide is much faster hence its use in the fruit storage. The lime bags are placed in the area where the fruit is being stored and absorbs the carbon dioxide prolonging the life of the fruit.

Hydrated lime is a fine dry, white powder produced by precisely controlled hydration methods from Lhoist Quicklime.

Quicklime is mixed with water under highly controlled conditions to hydrate all the calcium oxide to produce calcium hydroxide, a fine, dry powder suitable for a number of different applications.

The reaction between lime and water to form hydrated lime is exothermic and one in which a considerable amount of heat is released.

Hydration can be described as the process whereby approximately stoichiometric amounts of water and lime react to form a product, hydrate, which is a dry powder i.e. it contains less than 1% free moisture and is handled as a dry powder.

Products can be loaded directly from the silos into tankers. alternatively, the material is transported to the bagging shed. Here the material can be packaged in many forms, depending on the customers requirements. For example, 1 tonne bags, 25kg bags, 20kg of product in 25kg bags, soluble bags etc. For use in fruit storage, 25 kg bags are used as they are the most efficient.

UAP Product Code	Size
LIME 6	25 kgs