# SUWANNAKORN

Import - Export Experienced



POTASSIUM NITRATE

## TAWAN No.2





NAME	ENG: TAWAN No.2
APPEARANCE	LARGE CRYSTALS WITH HIGH PURITY 99.8%
TECHNICAL NAME	KNO3, POTASSIUM NITRATE TECHNICAL GRADE >99.8% (WHITE CRYSTAL)
SIZE	BOX 15 / 12 KG
USAGES	1. TRADITIONAL MEDICINE INGREDIENTS, HERB
	2. HIGH PRESSURE COMBUSTION OF FIREWORKS, BIG ROCKET, FIRECRACKER ETC.
	3. PREVENT SPOILAGE OF FOOD.
	4. USE IN PROCESSING OF GLASS, LENS INDUSTRY
	5. TO DE-SENSITIZE SORE TEETH
	6. OPTIMIZE THE STORAGE OF ELECTRICITY IN SOLAR ENERGY
	7. IT IS A SOLID SUBSTANCE IN THE STEEL PRODUCTION PROCESS (Metal treatment)

<sup>\*\*</sup> USING POTASSIUM NITRATE IN FOOD PRESERVATIVE BY LAW OF FOOD IS NO MORE THAN 0.5 GRAM / 1 KILOGRAM OF MEAT.

#### TAWAN No.3



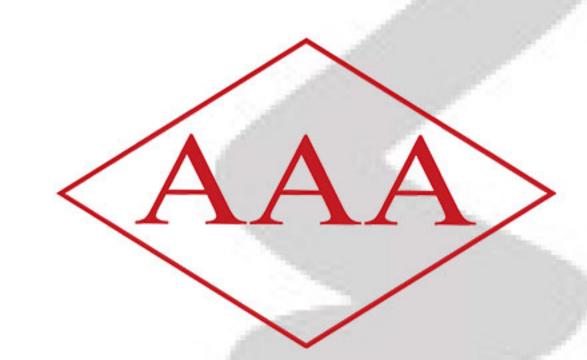


NAME	ENG: TAWAN No.3
APPEARANCE	LARGE ORANGE-RED CRYSTALS WITH HIGH PURITY 99.8%
TECHNICAL NAME	KNO3 / POTASSIUM NITRATE TECHNICAL GRADE >99.8% (Orange-Red Crystal)
SIZE	BOX 15 KG
USAGES	1. GOLD SMITH INDUSTRY
	2. PREVENT SPOILAGE OF FOOD

<sup>\*\*</sup>USING POTASSIUM NITRATE IN FOOD PRESERVATIVE BY LAW OF FOOD IS NO MORE THAN 0.5 GRAM/ 1 KILOGRAM OF MEAT.

J WAAN IN

## AAA No.2





1° <u>2</u>	
NAME	ENG: AAA No.2 (Triple A)
APPEARANCE	WHITE GRAIN 99.8% (CHEMICAL LABORATORIES GRADE)
TECHNICAL NAME	KNO3 , POTASSIUM NITRATE TECHNICAL GRADE 99.8% (WHITE GRAIN)
SIZE	BOX 15 / 12 KG
USAGES	BLACK POWDER MIXTURE FOR GUN POWDER, HIGH     PRESSURE COMBUSTION OF SMALL ROCKET, FIREWORKS,     FIRECRACKET ETC
	2. PREVENT SPOILAGE OF FOOD
	3. USED AS AN INGREDIENT TO INCREASE THE AMOUNT OF HERBICIDE
	4. INCENSE
	5. STUMP REMOVER
	6. AS AN ACCELERATOR OF FLOWERING MANGO AND MANGOSTEEN SEASON
	7. STAY LIGHT AFTER CHILDBIRTH.

<sup>\*\*</sup> USING POTASSIUM NITRATE IN FOOD PRESERVATIVE BY LAW OF FOOD IS NO MORE THAN 0.5 GRAM / 1 KILOGRAM OF MEAT.

#### AAA No.3



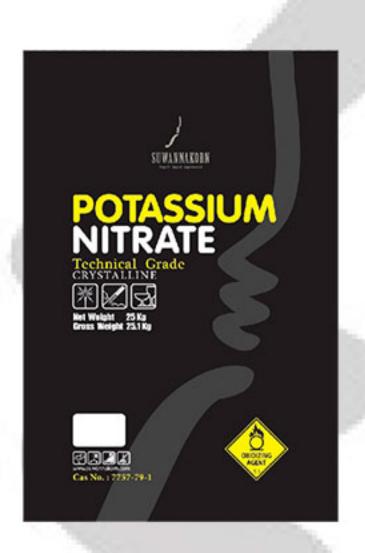


NAME	ENG: AAA No.3
APPEARANCE	ORANGE-RED GRAIN 99.8% (CHEMICAL LABORATORIES GRADE)
TECHNICAL NAME	KNO3, POTASSIUM NITRATE TECHNICAL GRADE 99.8% (ORANGE-RED GRAIN)
SIZE	BOX 15 KG
USAGES	1. PREVENT SPOILAGE OF FISH FOOD SUCH AS DRIED FISH
	2. MAKE MEAT MORE COLORFUL

<sup>\*\*</sup>USING POTASSIUM NITRATE IN FOOD PRESERVATIVE BY LAW OF FOOD IS NO MORE THAN 0.5 GRAM/ 1 KILOGRAM OF MEAT

J WAAN IN

# SUWANNAKORN POTASSIUM NITRATE INDUSTRIAL GRADE CRYTALLINE



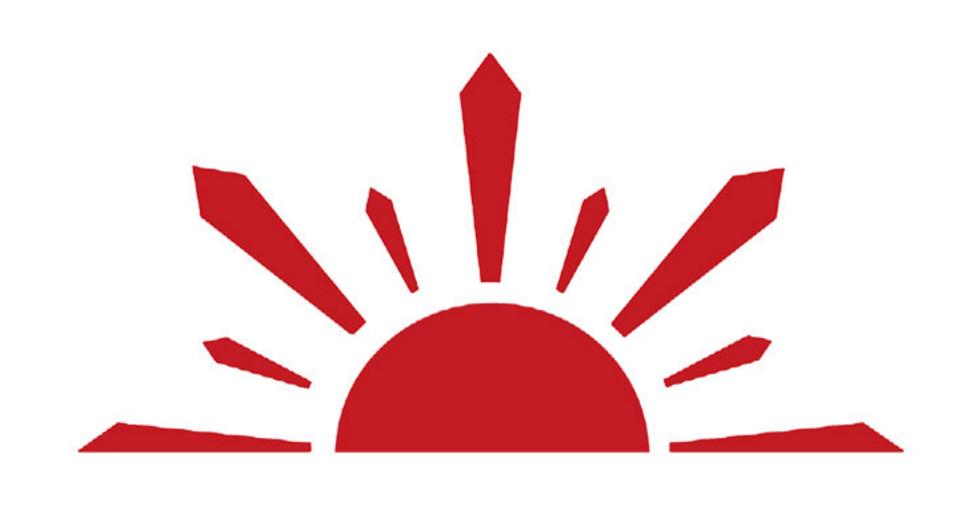


NAME	ENG: RAW MATERIAL
APPEARANCE	POWDER 99.5%
TECHNICAL NAME	KNO3, POTASSIUM NITRATE TECHNICAL GRADE >99.5%
SIZE	BAG 25 KG
USAGES	1. GLASS (CATHODE RAY TUBES, LEAD CRYSTAL, HEAT TREATING)
	2. PYROTECHNICS
	3. HEAT TREATING SALTS (STEEL AND RUBBER MANUFACTURE), OXIDIZING FLUX( IN METALLURGY)
	4. HEAT TRANSFER SALTS, ENERGY STORAGE
	5. CERAMICS (TILES, GLAZES).

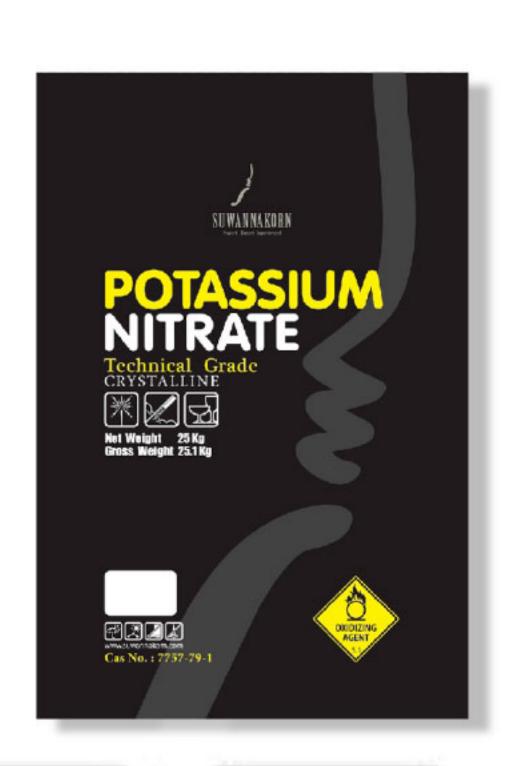
<sup>\*\*</sup> USING POTASSIUM NITRATE IN FOOD PRESERVATIVE BY LAW OF FOOD IS NO MORE THAN 0.5 GRAM / 1 KILOGRAM OF MEAT.



" Manufacturers and distributors with more than 60 years experience "







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