

Product Information

BAERLOCHER



CODE 6100

CALCIUM STEARATE FI-VEG AIB HYDENSE®

Description High bulk density, free flowing granular powder.

Properties	Test	Specification	Typical Property
	Assay (%CaO)	9.2-10.0%	9.5%
	Total Ash (%)	9.3-10.2%	9.8%
	Free Fatty Acid (%)	1.0% max.	0.3%
	Moisture (%)	3.5% max.	2.9%
	Sieve US Std. 20 Mesh	95% through	>95%
	Bulk Density	Report lb./ft ³	33-40

Features Calcium Stearate FI-VEG Granular is produced from a high quality; vegetable derived fatty acid for polymer applications requiring a free flowing and low dusting processing aid with excellent handling and feeding characteristics that contributes minimally to extruder screen pack back-pressure.

Performance Low ash content and extremely good dispersibility make the product especially suited for polyolefin extrusion processes where relatively fine extruder screen packs are used.

The basic nature of HyDense Calcium Stearate makes it an effective acid scavenger for polyolefin and polyvinyl chloride processing.

High apparent density and relatively large average particle size helps minimize dust exposure and housekeeping problems in the workplace.

The relative free-flowing nature prevents problems with bridging and caking while facilitating use in virtually any type of bulk handling or conveying and automated weighing and metering systems.

Quality Control A modern, state-of-the-art plant process with strict control ensures consistent quality in chemical and mechanical properties.

Produced from high quality vegetable derived, Kosher certified fatty acid.

Regulatory Meets FDA requirements under 21 CFR for indirect food contact applications.

Packaging Bulk packaging in supersacks and palletized Kraft bags are available.

Storage Storage in dry areas at normal ambient temperatures is recommended. Open containers of unused product should be firmly closed for storage.

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