

Product Information

CODE 5885

Storage

CALCIUM STEARATE RSN VEG POWDER

Description	Low to medium	bulk density,	relatively fine	white powder.
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Properties	Test	General Specification	Typical Property		
•	Total Ash (%)	9.3 -10.2%	9.9%		
	Assay (as CaO)	9.2 - 10.0%	9.6%		
	Free Fatty Acid (%)	1.0% max.	0.1%		
	Moisture (%)	3.5% max.	2.9%		
	Sieve US Std. 200 Mesh	5.0% max. retain	ed <5.0%		
	Sieve US Std. 325 Mesh	85.0% min. throu	ıgh >85.0%		
	Bulk Density	Report lb./ft ³	15		
	Melting Point	155-165 °C	160 °C		
Features	Calcium Stearate RSN VEG Powder is produced from a high quality; vegetable derived fatty acid for polymer and other applications, requiring a relatively fine calcium stearate powder with good handling and feeding characteristics.				
Performance	The basic nature and moderate ash content of the product make it an effective acid scavenger as well as processing aid for polyolefin and PVC processing.				
	The relatively fine particle size and consistent physical properties allow uniform blending and dispersion with a large variety of materials and provide excellent lubrication in thermoplastic and thermoset molding applications.				
	The relatively high surface area allows the product to effectively function as an anti- caking and flow agent for a variety inorganic and organic materials.				
Quality Control	A modern, state-of-the-art plant process with strict control ensures consistent quality in chemical and mechanical properties.				
Regulatory	Meets FDA requirements under 21 CFR Part 178.2010 indirect food contact and the requirements of (EU) No. 10/2011 for plastic materials and articles intended to come into contact with foodstuffs. No specific migration limit (SML) and no fat consumption reduction factor (FRF) has to be observed.				
Packaging	Standard 40 x 50 lb. multiwall bags on stretch wrapped pallet. Bulk packaging in supersacks is available.				

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containers of unused product should be firmly closed for storage.

Storage in dry areas at normal ambient temperatures is recommended. Open

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