



Product Information

CODE 8600

ZINC STEARATE TX VEG HYDENSE®

Description High density, free flowing pastille.

Properties	Test	Specification	Typical Property
	Assay (%ZnO)	13.0 - 14.0%	13.5%
	Free Fatty Acid (%)	1.0% max.	0.3%
	Moisture (%)	0.5% max.	0.2%
	Sieve US Std. 200 Mesh	Report % through	< 1%
	Bulk Density	Report lb./ft ³	37

Features Zinc Stearate TX VEG is produced from a very high quality vegetable derived fatty acid for polymer applications requiring a high density, free flowing, and non-dusting form with excellent feeding properties for metering or pneumatic transfer.

Performance Low impurity levels ensure high clarity and heat stability to prevent haze and discoloration in polyolefins, non-pigmented polystyrene and other clear thermoplastics.

Provides acid catalyst neutralization for polyolefins and excellent lubrication and mold release properties in polyolefin and other thermoplastic applications.

The integrity and relatively large uniform size of the pastille form virtually eliminates dust exposure and housekeeping problems in the work environment.

The 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 with minimal attrition.

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 CFR21 for indirect food contact applications.

Packaging Standard bulk packaging in supersacks and palletized 50 lb. bags is available. Other packaging options are available upon request.

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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