



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	<p>Low impurity levels ensure high clarity and heat stability to prevent haze and discoloration in polyolefins, non-pigmented polystyrene and other clear thermoplastics.</p> <p>Provides acid catalyst neutralization for polyolefins and excellent lubrication and mold release properties in polyolefin and other thermoplastic applications.</p> <p>The integrity and relatively large uniform size of the pastille form virtually eliminates dust exposure and housekeeping problems in the work environment.</p> <p>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.</p>		
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.		

TDS-8600 180323

NOTICE: Although the information and recommendations contained in this document (hereinafter "Information") are presented in good faith and believed to be correct at the date of their publication, BAERLOCHER makes no representations or warranties as to the completeness or accuracy of Information.

Information is supplied upon the condition that the persons or entities receiving same will make their own determination as to its suitability for their purposes prior to their use. In no event, will BAERLOCHER be responsible or liable for any loss of profits, lost goodwill, direct, special, indirect, incidental, or consequential damages of any nature whatsoever, including without limitation lost revenue, resulting from the use of or reliance upon Information or the product to which Information refers.

Nothing contained in this disclaimer is to be construed as a recommendation to use any product, process, equipment or formulation in conflict with any patent or intellectual property right, and BAERLOCHER makes no representation or warranty, express or implied, that the use thereof will not infringe any patent or intellectual property rights.

No representations or warranties, either express or implied, of merchantability, fitness for a particular purpose or of any other nature are made hereunder with respect to Information or the product to which Information refers.