



Product Information

CODE 5896

ZINC STEARATE GPSF VEG HYDENSE®

Description Low bulk density, very fine white powder.

Properties	Test	Specification	Typical Property
	Assay (%ZnO)	13.0 - 14.5%	13.7%
	Free Fatty Acid (%)	1.0% max.	0.2%
	Moisture (%)	1.0% max.	0.2%
	Sieve US Std. 325 Mesh	99.5% min. through	>99.5%
	Bulk Density	Report lb./ft ³	13

Features Zinc Stearate GPSF VEG is produced from a very high quality vegetable derived fatty acid for applications where a very fine powdered processing aid is required, such as rubber dusting, in coatings, pigment dispersion or mold release for thermoplastic and thermoset resins.

Performance The very fine particle size provides excellent lubrication and mold release properties in expandable polystyrene and other resin molding applications and excellent and surface quality in thermosets

Provides very effective acid catalyst neutralization in polyolefins.

Consistent physical properties provide good blending and dispersion properties with a large variety of materials.

Relatively high surface area and very fine particle size provides exceptional coating power and excellent pigment dispersion properties.

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

Produced from a very high quality vegetable derived certified fatty acid.

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

Packaging Standard 60 x 25 lb. multiwall bags on stretch wrapped pallet. Bulk packaging in supersacks is 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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