



# Product Information

**CODE 5700**

## CALCIUM STEARATE LA-VEG GRANULAR HYDENSE®

**Description** High bulk density, free flowing granular product.

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.	2.8%
	Sieve US Std. 20 Mesh	Report % through	95%
	Sieve US Std. 200 Mesh	Report % through	<10%
	Bulk Density	Report lb./ft <sup>3</sup>	33

**Features** Calcium Stearate LA-VEG Granular is produced from a high quality certified vegetable derived fatty acid for polymer applications requiring a free flowing and low dusting processing aid with excellent handling and feeding characteristics.

**Performance** The basic nature of Calcium Stearate LA VEG makes it an effective acid scavenger for polyolefin and polyvinyl chloride processing.

Low ash content and good dispersability make the product especially suited for polyolefin film and fiber extrusion processes where the finest extruder screen packs are used.

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

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.

**Regulatory** Meets the FDA requirements under CFR 21 and the requirements of Regulation Directive (EU) 10/2011 for additives used in plastic materials and articles intended to come into contact with foodstuffs. No specific migration limit (SML) and no fat consumption reduction factor (FRF) have to be observed.

NSF Standard 14 listed ingredient for use in potable pipe.

**Packaging** Standard 40 x 50 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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