



Product Information

ZINCUM SP VEG PRILLS

Description High bulk density, free flowing granules

Properties	Test	Specification	Typical Property
	Assay (%ZnO)	13.0 - 14.0%	13.6%
	Free Fatty Acid (%)	1.0% max.	0.2%
	Moisture (%)	0.5% max.	0.2%
	Bulk Density	Report g/L	480-580 g/L
	Melting Range	Report °C	120-125° C

Features Zincum SP VEG Prills is produced from a high quality, vegetable derived fatty acid for polymer applications requiring a free flowing and low dusting processing aid with excellent handling and feeding characteristics. The outstanding clarity and heat stability set the industry standard for impact and crystal grade polystyrene and other clear polymers.

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

Provides excellent lubrication and mold release properties in polystyrene and other thermoplastic applications.

High apparent density and relatively large average particle size helps minimize 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.

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 semi-bulk packaging in supersacks and 40 x 50 lb. multiwall bags on stretch wrapped pallet is available.

Storage Storage in dry areas at normal ambient temperatures is recommended. Open containers of unused product should be firmly closed for storage.

TDS-Zincum SP VEG Prills 100720

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