



## MAGNESIUM STEARATE AV VEG - US

**Description** High bulk density, free flowing granules

Properties	Test	Specification	Typical Property
	Total Ash (%)	7.3-8.5%	7.9%
	Free Fatty Acid (%)	3.0% max.	1.0%
	Moisture (%)	5.0% max.	4.0%
	Sieve US Std. 20 Mesh	Report % through	>75%
	Sieve US Std. 200 Mesh	Report % through	<10%
	Bulk Density	Report lb./ft <sup>3</sup>	30-36 lb./ft <sup>3</sup>

**Features** Magnesium Stearate AV VEG - US is produced from a high quality, vegetable derived fatty acid for polymer and all applications requiring a relatively low dusting grade of magnesium stearate with good handling and feeding characteristics.

**Performance** Due to its physical properties and good thermal stability Magnesium Stearate AV VEG - US is an excellent lubricant and release agent for many thermoplastics applications.

The granular form Magnesium stearate AV VEG - US is low dusting and shows unique handling and feeding characteristics. The free flowing nature of the product eliminates bridging or caking while facilitating use in any type of packaging, bulk handling or conveying system.

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

**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.

**Packaging** Standard 40 x 50 lb. multiwall bags on stretch wrapped pallets. 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.

TDS-MgStearate AV VEG-US 170308

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