



MAGNESIUM STEARATE SW/F/1 VEG - US

Description Low bulk density, fine white powder.

Properties	<u>Test</u>	<u>General Specification</u>	<u>Typical Property</u>
	Total Ash (%)	7.3-8.5%	7.9%
	Free Fatty Acid (%)	3.0% max.	<1.0%
	Moisture (%)	4.0% max.	3.5%
	Sieve US Std. 325 Mesh	99.0% min. through	99.4%
	Bulk Density	Report lb/ft ³	12-18

Features Magnesium Stearate SW/F/1 VEG - US is produced from a high quality; vegetable derived fatty acid for polymer and all applications requiring a relatively fine magnesium stearate powder with good handling and feeding characteristics.

Performance Due to its physical properties and good thermal stability Magnesium Stearate SW/F/1 VEG - US is an excellent lubricant and release agent for many thermoplastics applications.

The fine particle size provides excellent lubrication and surface quality in a variety of thermoplastic resin molding applications.

The hydrophobic nature of magnesium stearate combined with the relatively fine particle size and high surface area allow it to function as a hydrophobing agent, dispersion aid and release agent in admixture with a variety of materials.

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 and the EC Directive 2002/72/EC (including all amendments) for plastic materials and articles intended to come into contact with foodstuffs.

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 SW/F/1 VEG - US 150824

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