



Ceasit AV FI VEG - US

Description	High bulk density, free flowing granular form of calcium stearate		
Properties	<u>Test</u>	<u>Specification</u>	<u>Typical Property</u>
	Ash Content (%)	9.2-10.2%	9.8%
	Free Fatty Acid (%)	1.0% max.	0.1%
	Moisture (%)	3.5% max.	3.0%
	Filtration Index	50 bar/kg	<20 bar/kg
	Melting Range (°C)	150-165°C	160°C
Features	Ceasit AV FI VEG-US 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	<p>The basic nature of Ceasit AV FI VEG-US makes it an effective acid scavenger for polyolefin resin production and processing.</p> <p>Low ash content and good dispersibility make the product especially suited for polyolefin film and fiber extrusion processes where the finest extruder screen packs are used.</p> <p>High apparent density and relatively large average particle size helps minimize dust exposure and housekeeping problems in the workplace.</p> <p>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.</p>		
Quality Control	A modern, state-of-the-art plant process with strict control ensures consistent quality in chemical and physical properties.		
Regulatory	Meets the requirements of the Directive 2002/72/EC (including all amendments) and FDA CFR 21 178.2010 for plastic materials and articles intended to come into contact with foodstuffs.		
Packaging	Bulk packaging in supersacks and palletized Kraft bags are available.		
Storage	Storage in dry areas at normal ambient temperatures is recommended. Open containers of unused product should be firmly closed for storage.		

TDS-Ceasit AV FI VEG-US 110811

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