



# Product Information

**CODE 5900**

## CALCIUM STEARATE LA-VEG POWDER

**Description** Low bulk density, fine white powder.

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. 325 Mesh	Report% through	99.8%
	Bulk Density	Report lb./ft <sup>3</sup>	13

**Features** Calcium Stearate LA-VEG Powder is produced from a high quality; vegetable derived fatty acid for polymer and other applications requiring a finely divided powder with good handling and feeding characteristics.

**Performance** The basic nature of the product makes it an effective acid scavenger for polyolefin film extrusion and molding applications.

Low ash content makes the product especially suited for polyolefin film and fiber extrusion processes where relatively fine extruder screen packs are used.

The fine particle size provides excellent lubrication and surface quality in thermoplastic and thermoset molding applications.

The fine particle size and high surface area allows the product to effectively function as an anti-caking and flow agent for a variety inorganic and organic 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 Part 178.2010 indirect food contact and the requirements of (EU) No. 10/2011 for plastic materials and articles intended to come into contact with foodstuffs. No specific migration limit (SML) and no fat consumption reduction factor (FRF) has to be observed.

**Packaging** Standard 40 x 44 lb. Kraft paper 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.

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