



## Product Information

CODE 5900

### CALCIUM STEARATE LA-VEG POWDER HYDENSE®

**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	99.0% min.	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 applications requiring a finely divided powder with good handling and feeding characteristics.

**Performance** The basic nature of HyDense Calcium Stearate 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 distribution provides excellent dispersion properties in blending, compounding and extrusion equipment.

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

Produced from high quality vegetable derived and certified fatty acid.

**Regulatory** Meets FDA requirements under 21 CFR for indirect food contact applications.

**Packaging** Standard 60 x 25 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.

TDS-5900 180321

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