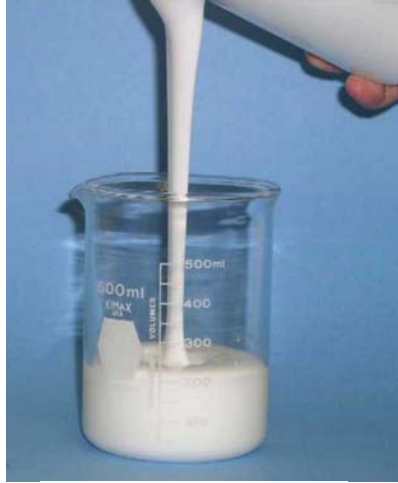




CLEARCO FOOD GRADE WHITE SILICONE Concentrate #35

35% Concentrate – Formulated for Incidental Food Contact.....meets FDA 175.300 specs



35% Solids –dilute with water

Clearco White Silicone is Non-ionic Silicone Emulsion that is safe to use in an open environment. This product is used as a release agent and coating to allow release of food and packaged materials in food processing and food packaging departments. It meets FDA specification 175.300 for use on food contact surfaces of articles intended for use in producing, manufacturing, packing, preparing, treating or holding food.

Clearco Food Grade White Silicone **contains 35% Silicone Solids**. It is ready to use and can be diluted with cool tap water to achieve desired consistency.



Water-based – contains no solvents.



Allows materials to slide on food processing lines.



Meets FDA Specification 175.300 for incidental food contact.

Features

- 35% Silicone Solids
- Excellent Lubricity
- Stable at High Temperatures
- Formulated for Incidental Food Contact

CAS Information

Water.....	7732-18-5
Polydimethylsiloxane.....	63148-62-9
Polyethylene (20) sorbitanmonnoleate.....	9005-65-6
Nonylphenol Ethoxylate.....	9016-45-9

Typical Properties

Packing:	5-gallon cube, 55-gallon drums
Emulsifier Type	Nonionic
Silicone Content	35%
Viscosity of Silicone	350cSt
Specific Gravity	1.0
Weight	8.2 lbs. per gallon
Color	White
Diluent	Water
FDA	Authorized for incidental food contact under FDA Specification 175.300
Storage	12 months
*Recommended Dilution Ratio	1 Part Concentrate to 3 to 5 parts water = 9% to 5% silicone solids in finished product.

*Some applications may require different % of silicone to water.

Applications

Food Processing & Packaging: meets requirements for incidental contact with food in food processing and packaging areas.

Mold Release: provides multi-part release of plastics, foams and latex rubbers – excellent release agent for plastic molds

Release Agent: for aluminum foil pans, plastic cups in vending machines

Textiles / Sewing: possesses excellent anti-friction properties for sewing thread and reduces sewing needle heat. It is also used as a textile-finish additive for yarn to reduce friction and tension.

Upholstery: allows polyurethane foam to slide easily on tabletops and is an excellent lubricant for stuffing foam cushions.

Cutting Knives: excellent lubricant for cutting knives.

For More Information or to Request a Sample, Contact:

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FDA Status

Clearco Food Grade White Silicone #35 may be used in food contact applications where FDA regulations apply.

CAS Information

Water.....	7732-18-5
Polydimethylsiloxane.....	63148-62-9
Polyethylene (20) sorbitanmonnoleate.....	9005-65-6
Nonylphenol Ethoxylate.....	9016-45-9

Instructions for Use

Normally use at a concentration of 0.2% >. A 2.0% silicone concentration is an excellent starting point for evaluating these products in new applications. Clearco #35 can be applied by brushing, wiping or spraying.

Final Properties

Upon evaporation, the product will form a thin film of silicone oil.

Hard Water Dilution

Silicone emulsions are generally stable in hard water. However, should the water supply be of 200ppm hardness or higher, softened water or boiled condensate is recommended as a diluent. Dilution of the emulsion with water may result in the need for additional bacteriostat/fungistat to counteract possible microbial activity. It is recommended that each user evaluate the diluted emulsion before putting it into use. Depending on the specific applications and dilution level, it may be necessary to use additional bacteriostat/fungistat in the diluted product.

Freeze/thaw Stability

Clearco Food Grade White Silicone Concentrate is a Group II emulsion. If freezing has occurred, the recommended procedure is to thaw the emulsion completely before stirring. "Properly thawed" means that the emulsion has completely melted (at less than 66°C/150°F) to a liquid state before any agitation of the product is attempted. Once thawed and agitated, a sample should be taken from the container to observe its physical appearance as compared to the standard material.

It is recommended to take necessary precautions during transportation to prevent freezing.

Storage

The shelf-life of Clearco Food Grade White Silicone #35 is approximately 12-months from date of shipment. It is recommended to store containers at temperatures between 4°C to 27°C (40°F to 80°F).



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