



FGSE35-2013 NPF Food Grade Silicone Emulsion

35% Food Grade Silicone Emulsion– Nonyl Phenol Free Formulation



35% Silicone Emulsion
Nonyl Phenol Free!!!

FGSE35-2013 NPF is a 35% active silicone emulsion comprised of Polydimethylsiloxane 350cSt (food grade) that can be diluted with cool tap water to achieve desired consistency. It is a non-flammable & non-toxic Silicone Emulsion that is safe to use in an open environment. **Further, FGSE35-2013 NPF is nonyl phenol free!!!** It can ship to Canada and the EU without restrictions.

FGSE35-2013 NPF Silicone Emulsion meets FDA 21 CFR specification 175.300 for use on food contact surfaces or articles intended for use in producing, manufacturing, packing, preparing, treating or holding food. It is widely used as a release agent and coating to allow release of food and packaged materials in the processing and packaging departments.

Although **FGSE35-2013 NPF** Silicone Emulsion has a milky-white appearance, it will impart a clear-translucent film of silicone after the water evaporates.



Water-based – contains no solvents.



Allows materials to slide on food processing lines.



Features

- 35% Silicone Solids Emulsion
- NPF- Nonyl Phenol Free!!
- Formulated for Incidental Food Contact
- Meets FDA 21 specifications including FDA CFR 175.300
- Excellent Lubricity
- Stable at High Temperatures
- Contains no solvents or petroleum distillates
- Exempt from federal VOC regulations

Applications

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

Typical Properties

Product Code	FGSE-35-2013
Appearance	Milky-white appearance
Emulsifier Type	Nonionic
Active Ingredient	Polydimethylsiloxane
Silicone Content	35%
Viscosity of active Silicone	350cSt
Specific Gravity	1.0
Color	White
Diluent	Water
Storage	12 months
Common dilution ration *	4-parts of water to 1-part of concentrate = 7% active silicone in final film.

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

FDA Food Grade Status:

Authorized for incidental food contact under FDA Specification 175.300

Packaging

1-gallon.....	8lbs / 3.6kg
5-gallon pail.....	40 lbs / 18kg
55-gallon drum.....	440 lbs / 200kg

F.O.B. Phila, PA U.S.A.

For More Information, Contact:

Clearco Products Co., Inc.

Bensalem, PA 19020

U.S.A.

Tel: 215 639-2640

Fax: 215 639-2919

Email: info@clearcoproducts.com

Web: www.clearcoproducts.com

FDA Status

FGSE35-2013 NPF Food Grade Silicone Emulsion may be used in food contact applications where FDA regulations apply. It meets corresponding FDA 21 CFR specifications for use in food processing and food packaging applications where incidental contact with food may occur.

CAS Information

Ingredient Description	CAS No.	Weight %
Water	7732-18-5	60 to 100%
Polydimethylsiloxane	63148-62-9	30 to 60%
Water	7732-18-5	30% to 60%
Polyoxyethylene sorbitan mono-oleate	9005-65-6	1 to 5%
Secondary Alcohol Ethoxylate	84133-50-6	1 to 5%

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. **FGSE35-2013 NPF** Food Grade Silicone Emulsion 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

FGSE35-2013 NPF Food Grade Silicone Emulsion 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 **FGSE35-2013 NPF** Food Grade Silicone Emulsion 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).

**For More Information, Contact:****Clearco Products Co., Inc.**

Bensalem, PA 19020

U.S.A.

Tel: 215 639-2640

Fax: 215 639-2919

Email: info@clearcoproducts.comWeb: www.clearcoproducts.com