Technical Data Sheet

Allcosil 356

Introduction:

Allcosil 356:

- Is a highly active Food Grade silicone emulsion, with a 35% active content.
- Is an effect product designed for food processing applications.
- Is certified Kosher and Parev by the Manchester Beth Din

Uses:

Allcosil 356 is used primarily as an Anti-Stack/ De-nesting/ Slip agent for the thermoforming food packaging industry.

Allcosil 356 is very effective in high solids content process, where conventional silicone antifoams are found limited in performance.

Allcosil 356 can also act as a generic lubricant for many mould release applications.

Typical Characteristics:

Product Description			
	Appearance	Off-white, free-flowing emulsion.	
Composition			
	Substance	**% by Weight**	
	Polydimethlysiloxane polymer (Active content)	35%	
	Emulsifier	2-3%	
	Continuous phase	62-63%	
Properties			
	Description	**Unit**	**Value**
	Density @ 25°C	g cm^{-3}	Approx. 1.0
	pH	4.4	6.5 at 10% dilution

Application/ How to Use:

Allcosil 356 can be applied as supplied or diluted. A suitable diluent is Water, preferably below 30°C and preferably soft.

Allcosil 356 disperses easily in hot and cold aqueous systems.

For thermoform food packaging industry, Allcosil 356 should be applied evenly to the plastic sheets (e.g. PET) before being thermoformed into packaging.

Storage:

Allcosil 356 should be stored in clean, sealed containers between 5 and 30°C. It should not be allowed to freeze.

The shelf life is 12 months from the date of manufacture.

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Regulatory Compliance:

- Listed in the European Union Regulation 10/2011 relating to food contact
- Conform with FDA 21 CFR 176.170, 176.80, 181.28, 178.3570 as food contact lubrication and release agent (also registered as INS H1 for lubricants, anti-rust films or release agents)
- Conform with FDA 21 CFR 176.200 and 176.201 as defoaming agents for food-packaging materials and adhesives
- Certified as Kosher (see previous page)

Additional Information:

Allcosil 356 also comes with an optional stabilising additive to be added at a rate of 1 litre per 1,000 litres of diluted emulsion. This additive stops the pH change and so prevents the emulsion splitting.

Health & Safety:

Detailed advice on the Health & Safety aspects of this product is given in the individual product Safety Data Sheet (SDS), available upon request.

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