EINAR® PLANT-BASED, FOOD-GRADE POLYMER ADDITIVES

Anti-static additive for PP injection moulding applications

PRODUCT NAME

Einar® 201

APPLICATION

Anti-stat for PP injection moulding

Palsgaard®

The plant-based, food-grade anti-stat solution for PP injection moulding applications

PP is a very versatile polymer used for many different purposes including medical and food packaging, appliances and a broad portfolio of everyday products. All of which may require anti-stat properties in some form.

With **Einar® 201** you can overcome concerns over food safety and add a a renewable component to your injection moulded products without affecting costs or quality.

KEY FEATURES

- Highly effective replacement for anti-static ethoxylated amines and amides
- A high-quality glycerol monostearate made from vegetable oils
- An internal anti-static additive for additive masterbatches based on polypropylene
- Especially well-suited for PP applications
- Worldwide regulatory approval for food-contact applications

KEY BENEFITS

- Excellent anti-static performance in homopolymer and random copolymers
- Good mould release and denesting properties
- No worries when used in food-contact applications
- High heat resistance and low volatility
- No adverse effects on mechanical, optical, and barrier properties
- Consultancy and technical evaluations available from our applications team

Einar® 201 for anti-stat protection in PP injection moulding applications

Einar® 201 is an excellent general purpose anti-stat for a broad range of PP injection moulding applications and will ensure a clean, dust free and attractive appearance of packaging, appliances and other household products. Recommended loading levels for homopolymer PP are 0.3 - 0.5% and for random copolymers 0.1 - 0.3%.

Einar® 201 will provide the necessary mould release and denesting properties when incorporated in both random copolymer and homopolymer PP at the recommended levels for good anti-stat performance.

Einar® 201 is available in both powder and pellet form providing options for better mixing with either powder or pelletised PP. The pellet form is preferred in many situations where a powder will be difficult to handle and transport in feeding and dosing equipment at elevated temperatures.

Einar® 201 product details

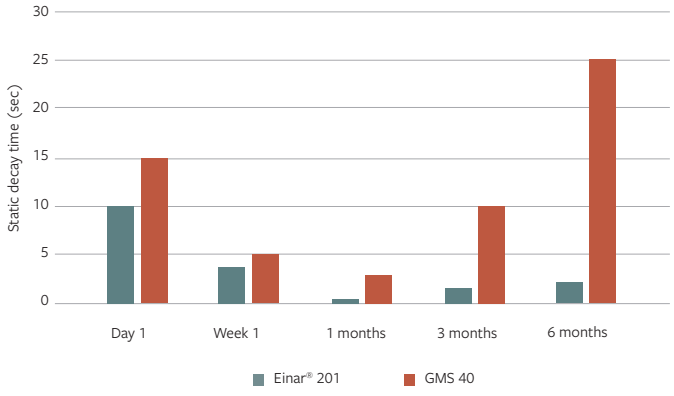
Physical/chemical properties:	monoglycerides	min. 90%
	free fatty acids	max. 1.5%
	free glycerol	max. 1%
	melting point	approx. 65°C
	colour	off-white
	form at 25°C	pellets or powder
Storage conditions:	Should be stored in a cool and dry place in tightly closed packaging	
Packaging:	20 kg multiply paper bag with an inner polyethylene bag (35 bags per pallet) or 500 kg or 800 kg anti-static polyethylene big-bag	
Product form:	Einar® 201 comes in both powder and pellet form	
Total shelf-life:	Min. 24 months	

Guidelines for use

Einar® 201 can be incorporated into the polymer matrix via a masterbatch or by direct addition of the neat additive to the injection moulding process of plastic articles and packaging.

ANTI-STAT PERFORMANCE IN 1 MM HOMOPOLYMER PP

Additive concentration is 0.50%



Einar® 201 is an excellent general purpose anti-stat for PP injection moulding applications

Plant-based, food-grade solutions for the polymer industry

Health and Safety

Einar® polymer additives are safe to use, identified as non-toxic and not expected to cause irritation to the skin, eyes or lungs. They are made from renewable, plant-based material under hygienic conditions. SDS is available on request.

Legal status and other regulatory information

Einar® 201

- Is a dual use additive for use in plastics and in food
- Complies with the purity requirements of food additives (FAO, WHO, JECFA)
- Food contact approval for EU, USA, Mercosur, China
  Detailed information available on request

Find out more or get in touch with us at palsgaard.com

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Updated September 2025