EINAR® PLANT-BASED, FOOD-GRADE POLYMER ADDITIVES

Mould release for polypropylene applications

PRODUCT NAME

Einar® 201

APPLICATION

Mould release for
R-PP, H-PP, and B-PP

Palsgaard®

The plant-based, food-grade mould release agent for PP

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 requiring a good mould release to ensure a smooth production process and deformation-free products.

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

KEY FEATURES

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

KEY BENEFITS

- Excellent mould release performance across all PP grades
- Very good denesting and slip effect for stacked containers
- No worries when used in food-contact applications
- Efficient performer at low loading levels
- No adverse effects on mechanical, optical, and barrier properties
- Consultancy and technical evaluations available from our applications team

Einar® 201 for mould release applications

Einar® 201 is a very reliable general purpose mould release for PP injection moulding applications. The product can be dosed at an optimum concentration in both homopolymers, random and impact copolymers and will secure efficient release of moulded parts. **Einar® 201** has an ideal migration profile in PP that guarantees sufficient lubrication and will promote lower cycle times and continuous operation.

Einar® 201 is also an efficient denesting additive and allows easy separation of stacked parts. Recommended loading levels for homopolymers are 0.2-0.4%, for random copolymers 0.1 - 0.2% and for impact copolymers 0.3 - 0.5%.

Einar® 201 is available in both powder and pellet form providing options for better mixing with either powder or pelletized PP.

Einar® 201 product details

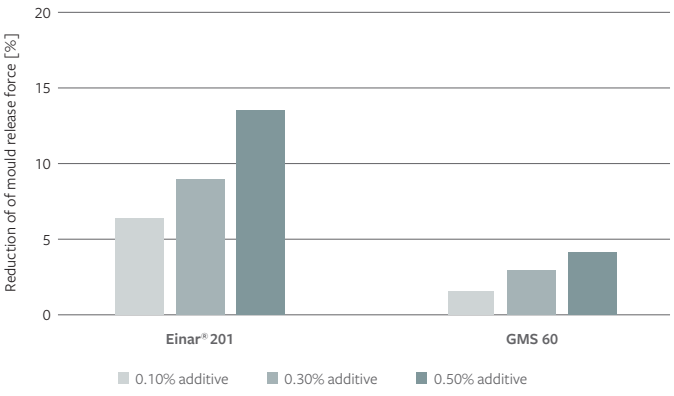
Physical/chemical properties:	monoglycerides, min.	90%
	free fatty acids, max.	1.5%
	free glycerol, max.	1%
	melting point, approx.	65°C
	colour	off-white
	form at 25°C	pellets or powder
Storage conditions:	Should be stored in a cool and dry place in tightly closed packaging	
Packaging:	20 kg multiply 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.

MOULD RELEASE PROPERTIES IN HOMOPOLYMER PP

Results are recorded in 20 MFI homopolymer PP



Einar® 201 shows excellent performance in comparison to conventional GMS

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 compliance 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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