EINAR® PLANT-BASED, FOOD-GRADE POLYMER ADDITIVES

Anti-static additive for impact copolymer polypropylene (PP)

PRODUCT NAME

Einar® 401

APPLICATION

Anti-stat for impact copolymer PP

Palsgaard®

The plant-based, food-grade anti-static solution for impact copolymer PP

Einar® 401 is a superior plant-based, food-grade anti-static additive custom-designed for use in impact copolymer polypropylene. This long-lasting anti-static additive is the perfect alternative to ethoxylated amine and amides as it is able to match or exceed these while being safe enough to eat.

KEY FEATURES

- Highly effective replacement for anti-static ethoxylated amines and amides
- An optimised blend of mono- and diglycerides with selected fatty acid profiles made from vegetable oils
- An internal anti-static additive for additive masterbatches based on polypropylene
- Worldwide regulatory approval for food-contact applications
- Available in pellet form

KEY BENEFITS

- Prevents dust attraction to plastic articles
- Prevents electrical discharge during filling and loading of plastic packaging
- Can be used for other polypropylene grades by adjusting the dosage level
- No worries when used in food-grade applications
- No adverse effects on mechanical, optical, and barrier properties
- Enables clean and dust-free polypropylene packaging in production and final application
- Consultancy and technical evaluations available from our applications team

Einar® 401 for PP impact copolymer anti-stat applications

Einar® 401 offers unmatched anti-stat performance in impact copolymer PP injection moulding applications. It's the ideal candidate to ensure clean, dust-free and attractive packaging across a broad range of applications, such as thin-walled containers used for yogurt and margarine, or small or large buckets for both food and non-food storage. The anti-stat effect is both quick and long term and will easily exceed one year, also at low humidity conditions.

Recommended loading levels for impact copolymers are 0.5 - 1.0% for most applications but higher concentrations may be required in demanding thin-walled packaging.

Einar® 401 will provide necessary mould release and denesting properties when incorporated in an impact copolymer at the recommended levels for good anti-stat performance.

Einar® 401 comes in pellet form, ideally suited for mixing with the polymer material. The pellet form ensures easier dosing and reduced stickiness in feeding and transport equipment.

Product details

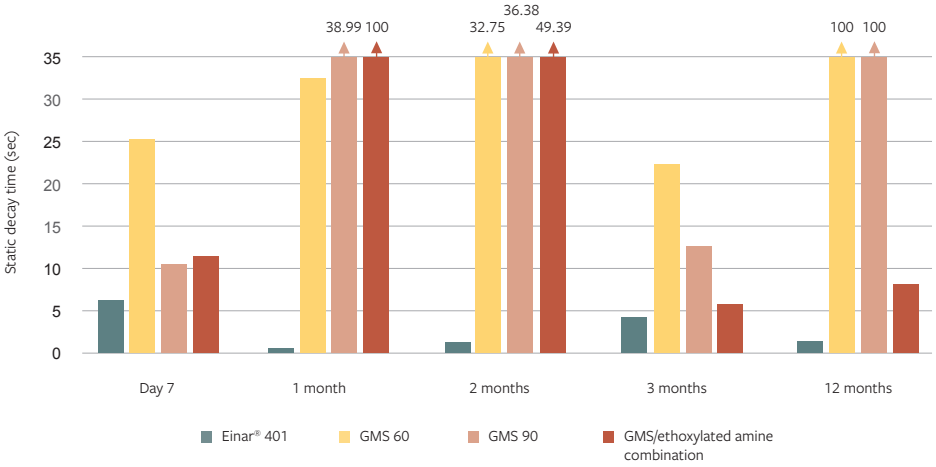
Physical/chemical properties:	monoglycerides, min.	90%
	free fatty acids, max.	1.5%
	free glycerol, max.	1%
	melting point, approx.	65°C
	colour	off-white
	form at 25°C	solid
Storage conditions:	Should be stored in a cool and dry place in tightly closed packaging	
Packaging:	20 kg multiply paper bag with an inner polyethylene bag (35 bags per pallet) or 500 kg anti-static polyethylene big-bag	
Product form:	Einar® 401 comes in pellet form	
Total shelf-life:	Min. 24 months	

Guidelines for use

The product should be incorporated into the polymer matrix via a masterbatch or by direct addition in the injection moulding process.

ANTI-STAT PERFORMANCE IN IMPACT COPOLYMER PP

Additive concentration is 1%



Einar® 401 has excellent long term anti-stat performance in impact copolymer PP

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® 401

- 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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