

EINAR® PLANT-BASED, FOOD-GRADE POLYMER ADDITIVES

Anti-static additive for polyethylene injection moulding



PRODUCT NAME

Einar® 601

APPLICATION

Anti-stat for LDPE, LLDPE,
HDPE

Palsgaard®

The plant-based, food-grade solution for PE injection moulding

Einar® 601 is a plant-based, food-grade anti-static additive custom-designed for use in LDPE, LLDPE and HDPE. This long lasting anti-static additive is the perfect alternative to ethoxylated amines and amides as it is able to match or exceed these while being safe enough to eat.

This advanced polyglycerol ester specifically designed for PE applications is recommended for use in demanding applications such as electronics packaging as well as thin-walled pieces.

KEY FEATURES

- ✓ Highly effective replacement for anti-static ethoxylated amines and amides
- ✓ A custom-designed polyglycerol ester made from fatty acids, all of vegetable origin
- ✓ An internal anti-static additive for additive masterbatches based on polyethylene
- ✓ Worldwide regulatory approval for food-contact applications
- ✓ Available in paste form

KEY BENEFITS

- ✓ Prevents dust attraction to plastic articles
- ✓ Prevents electrical discharge during filling and loading of plastic packaging
- ✓ Can be used for all polyethylene 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 polyethylene packaging in production and final application
- ✓ Consultancy and technical evaluations available from our applications team

Einar® 601 for PE anti-stat applications

Einar® 601 offers excellent performance in a very broad range of PE applications. In most LDPE and LLDPE it will provide a good and sufficient performance at low loading levels.

In HDPE, a highly crystalline material where anti-stat migration is low, anti-stat concentrations need to be in the higher end of the recommended 0.5 – 1.0% loading level.

Einar® 601 will deliver the performance you need and has proven to deliver excellent performance when used in the thin-walled pieces.

Additionally, Einar® 601 acts as a procesing aid, meaning better mould release and denesting of injection moulded pieces.

Einar® 601 product details

Physical/chemical properties:	polyglycerol ester	
	free fatty acids, max.	3%
	saponification value	160-185 mg KOH/g
	melting point approx.	50°C
	colour	off-white
Storage conditions:	form at 25°C	paste
	Should be stored in a cool and dry place in tightly closed packaging	
	180 kg/396.8 lb net in steel drum or 25 kg/55,1 lb HDPE cans	
	Einar® 601 comes in paste form	
	Min. 24 months	

Guidelines for use

Einar® 601 should be incorporated into the polymer matrix via a masterbatch. The physical form of the additive requires that liquid dosing is used in order to meter the additive adequately.

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® 601

- Food contact compliance for EU, USA, Mercosur, China
Detailed information available on request