

COAD[®] 10 Calcium Stearate

Manufacturer: The Norac Company, Inc.
 Classification: High grade calcium stearate
 Chemical Composition: $\text{Ca}(\text{C}_{18}\text{H}_{35}\text{O}_2)_2$

Specification Properties	Value	Test Method
Fineness thru 325 mesh, %	98.0 minimum	358
Free Fatty Acid, %	0.5 maximum	308
Moisture, %	3.5 maximum	302
Softening Point, °C	145-165	494
Total Ash as CaO, %	9.8-10.8	316
Typical Properties	Value	Test Method
Particle Size, μm	9-14	358
Physical Form	Free flowing white powder	Visual

> APPLICATIONS

Description: COAD[®] 10 Calcium Stearate is a high-grade calcium stearate developed for the PVC processing industry. It has a low chloride content, low specific surface, and exhibits excellent heat stability properties for high temperature processing, and provides mold release properties critical for thermoplastics and thermoset molding. COAD[®] 10 Calcium Stearate meets the requirements of PPI-TR3 and NSF Standard 14 for potable water.

Rigid PVC Compounds: COAD[®] 10 Calcium Stearate acts as a dispersing aid during the blending cycle, as a lubricant and processing aid during extrusion, and as a mold release agent for injection molding. It also improves stability by neutralizing acidic decomposition products in the polymerization of certain polyolefins.

Polyester Molding Compounds: COAD[®] 10 Calcium Stearate is an excellent mold release agent for matched metal die molding under certain conditions.

Rubber Compounding: COAD[®] 10 Calcium Stearate acts as an anti-sticking agent for rubber slab where a dry powder is preferred. It is useful for applications with zinc discharge limitations.

Waterproofing: COAD[®] 10 Calcium Stearate may be employed in concrete and mortar admixtures to impart water repellency and to improve flow and release properties of the dry mix.

>FDA REGULATIONS

Adjuvants, production aids, and sanitizers 21 CFR 178.1010(b) (41) & (c) (36)

Antioxidant and/or stabilizer for polymers 21 CFR 178.101(b) (41)

Defoaming agent, direct food additive 21 CFR 173.340(a)(3)

Food additive permitted in feed and drinking water 21 CFR 573.280

Food contact surface component 21 CFR 177.2410(b) & 2600(c)(4)



Technical Data Sheet

Irradiated prepackaged food coating 21 CFR 179.45(c)(2)

Prior-sanctioned food ingredient 21 CFR 181.29

Resinous and polymeric coating 21 CFR 175.300(b)(3)

Food ingredient, safe designation 21 CFR 184.1229

> PACKAGING AND STORAGE

Packaging: 25 lb. bags.

Shelf Life: 3 years from date of manufacture if stored as indicated below.

Storage: Storage conditions greatly affect the usable life of the product. Material should be stored in an enclosed area at ambient temperature away from extreme heat and moisture.

Specification Date: September 30, 2004 (Supersedes August 9, 1996)