FGSE35-2017 NPF Food Grade Silicone Emulsion

**35% Food Grade PDMS Silicone Emulsion: Nonyl Phenol Free Formulation**

FGSE35-2017 NPF Food Grade Silicone Emulsion is a 35% active silicone emulsion comprised of Polydimethylsiloxane 350cSt (food grade) that can be diluted with cool tap water to achieve desired consistency. It is a non-flammable & non-toxic Silicone Emulsion that is safe to use in an open environment.

Further, FGSE35-2017 NPF Food Grade Silicone Emulsion is Nonyl phenol free!!! It can ship to Canada and the EU without restrictions.

**Features**
- 35% Active PDMS Silicone in the Emulsion
- NPF- Nonyl Phenol Free!!
- Formulated for incidental Food Contact
- Meets FDA 21 CFR specifications incidental Contact with food
- Excellent Lubricity
- Non-Flammable: can be used on hot surfaces
- Contains no solvents or petroleum distillates
- Exempt from federal VOC regulations

**Typical Properties**

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Product Code</td>
<td>FGSE-35-2017</td>
</tr>
<tr>
<td>Appearance</td>
<td>Milky-white appearance</td>
</tr>
<tr>
<td>Emulsifier Type</td>
<td>Nonionic</td>
</tr>
<tr>
<td>Active Ingredient</td>
<td>PDMS Polydimethylsiloxane</td>
</tr>
<tr>
<td>Silicone Content</td>
<td>35%</td>
</tr>
<tr>
<td>Viscosity of active Silicone</td>
<td>350cSt</td>
</tr>
<tr>
<td>Specific Gravity</td>
<td>1.0</td>
</tr>
<tr>
<td>Color</td>
<td>White</td>
</tr>
<tr>
<td>Diluent</td>
<td>Water</td>
</tr>
<tr>
<td>Storage</td>
<td>12 months</td>
</tr>
<tr>
<td>Common dilution ratio *</td>
<td>4-parts of water to 1-part of concentrate = 7% active silicone in final film.</td>
</tr>
</tbody>
</table>

*Some applications may require different dilution ratios

**Applications:**
- **Food Processing & Packaging:** meets requirements for incidental contact with food in food processing and packaging areas.
- Release Agent for Paper and Paperboard in the manufacture of bathroom tissue, napkins, paper towels, paper plates, paper cups, plastic cups, plastic plates, ice cream containers etc.
- Mold Release Agent: provides multi-part release of plastics, foams and latex rubbers – excellent release agent for plastic molds
- Excellent food grade lubricant for O-rings, gaskets, valves and seals
- Release Agent for aluminum foil pans, plastic cups in vending machines

**Packaging**

<table>
<thead>
<tr>
<th>Capacity</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-gallon (3.785 liters)</td>
<td>3.7kg net wt.</td>
</tr>
<tr>
<td>5-gallon pail (18.9 liters)</td>
<td>18.5kg net wt.</td>
</tr>
<tr>
<td>55-gallon drum (208 liters)</td>
<td>204kg net wt.</td>
</tr>
</tbody>
</table>

F.O.B. Phila, PA U.S.A.

**For More Info, Contact:**
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FDA Status
FGSE35-2017 NPF Food Grade Silicone Emulsion may be used in food contact applications where FDA regulations apply. It meets corresponding FDA 21 CFR specifications for use in food processing and food packaging applications where incidental contact with food may occur.

FDA 21 CFR 175.300 Resinous and Polymeric Coatings
FDA 21 CFR 175.170 Components of Paper & Paperboard in Contact with Aqueous & Fatty Foods
FDA 21 CFR 175.180 Components of Paper & Paperboard in Contact with Dry Food
FDA 21 CFR 177.1210 Closures with Sealing Gasket for Food Containers
FDA 21 CFR 178.3570 Lubricants with Incidental Food Contact

CAS Information

<table>
<thead>
<tr>
<th>Ingredient Description</th>
<th>CAS No.</th>
<th>Weight %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>7732-18-5</td>
<td>60 to 100%</td>
</tr>
<tr>
<td>Polydimethylsiloxane</td>
<td>63148-62-9</td>
<td>30 to 60%</td>
</tr>
<tr>
<td>Polyoxyethylene sorbitan mono-oleate</td>
<td>9005-65-6</td>
<td>1 to 5%</td>
</tr>
<tr>
<td>Secondary Alcohol Ethoxylate</td>
<td>84133-50-6</td>
<td>1 to 5%</td>
</tr>
</tbody>
</table>

Instructions for Use
Normally use at a concentration of 0.2% ». A 2.0% silicone concentration is an excellent starting point for evaluating these products in new applications. FGSE35-2017 NPF Food Grade Silicone Emulsion can be applied by brushing, wiping or spraying.

Final Properties
Upon evaporation, the product will form a thin film of silicone oil.

Hard Water Dilution
Silicone emulsions are generally stable in hard water. However, should the water supply be of 200ppm hardness or higher, softened water or boiled condensate is recommended as a diluent. Dilution of the emulsion with water may result in the need for additional bacteriostat/fungistat to counteract possible microbial activity. It is recommended that each user evaluate the diluted emulsion before putting it into use. Depending on the specific applications and dilution level, it may be necessary to use additional bacteriostat/fungistat in the diluted product.

Freeze/thaw Stability
FGSE35-2017 NPF Food Grade Silicone Emulsion is a Group II emulsion. If freezing has occurred, the recommended procedure is to thaw the emulsion completely before stirring. "Properly thawed" means that the emulsion has completely melted (at less than 66°C/150°F) to a liquid state before any agitation of the product is attempted. Once thawed and agitated, a sample should be taken from the container to observe its physical appearance as compared to the standard material.

It is recommended to take necessary precautions during transportation to prevent freezing.

Storage
The shelf-life of Clearco FGSE35-2017 NPF Food Grade Silicone Emulsion is approximately 12-months from date of manufacture. It is recommended to store containers at temperatures between 4°C to 27°C (40°F to 80°F).

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