



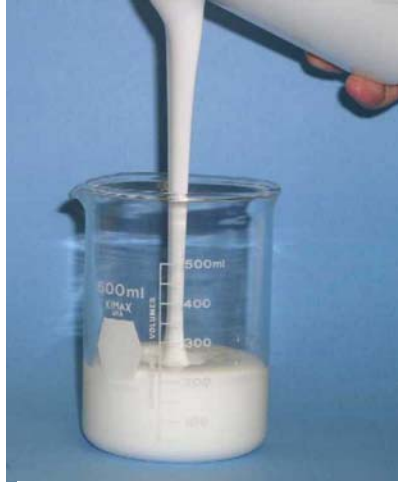
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## Product Information

# CLEARCO Food Grade WHITE SILICONE

**Ready-to-use: no dilution necessary**



H1 Food Grade Silicone Emulsion

Clearco Food Grade White Silicone is Non-Flammable, Non-Toxic Silicone Emulsion that is safe to use in an open environment. This product is used as a release agent and coating to allow release of food and packaged materials in the processing and packaging departments. It meets specification 175.300 for use on food contact surfaces of articles intended for use in producing, manufacturing, packing, preparing, treating or holding food.

Clearco Food Grade White Silicone **is not a concentrate**. It is ready to use, but can be further diluted with cool tap water to achieve desired consistency.



Water-based – contains no solvents.



Allows materials to slide on food processing lines.



Meets FDA Specification 175.300 for Incidental food contact.

## Features

- 35% Silicone Solids
- Excellent Lubricity
- Stable at High Temperatures
- Formulated for Incidental Food Contact

## CAS Information

Water.....	7732-18-5
Polydimethylsiloxane.....	63148-62-9
Polyethylene (20) sorbitanmonnoleate.....	9005-65-6
Nonylphenol Ethoxylate.....	9016-45-9

## Typical Properties

Packing:	5-gallon cube, 55-gallon drums
Emulsifier Type	Nonionic
Silicone Content	60%
Viscosity of Silicone	350cSt
Specific Gravity	1.0
Weight	8.2 lbs. per gallon
Color	White
Diluent	Water
FDA	Authorized for incidental food contact under FDA Specification 175.300
Storage	12 months

\*Some applications may require different % of silicone to water.

## Applications

**Food Processing & Packaging:** meets requirements for incidental contact with food in food processing and packaging areas.

**Mold Release:** provides multi-part release of plastics, foams and latex rubbers – excellent release agent for plastic molds

**Release Agent:** for aluminum foil pans, plastic cups in vending machines

**Textiles / Sewing:** possesses excellent anti-friction properties for sewing thread and reduces sewing needle heat. It is also used as a textile-finish additive for yarn to reduce friction and tension.

**Upholstery:** allows polyurethane foam to slide easily on tabletops and is an excellent lubricant for stuffing foam cushions.

**Cutting Knives:** excellent lubricant for cutting knives.

**For More Information or to Request a Free Sample, Contact:**

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**FDA Status**

Clearco Food Grade White Silicone may be used in food contact applications where FDA regulations apply.

**CAS Information**

Water.....	7732-18-5
Polydimethylsiloxane.....	63148-62-9
Polyethylene (20) sorbitanmonnoleate.....	9005-65-6
Nonylphenol Ethoxylate.....	9016-45-9

**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. Clearco #35 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**

Clearco Food Grade White Silicone 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 Food Grade White Silicone is approximately 12-months from date of shipment. It is recommended to store containers at temperatures between 4°C to 27°C (40°F to 80°F).



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