

MECOSTAT®-3

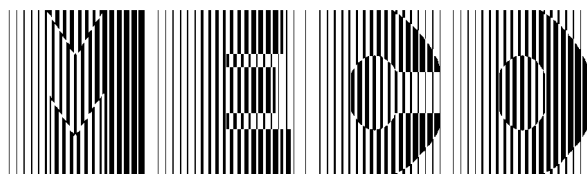
Foodgrade Antiblocking Emulsion

Concentrate dilutable with water

MECOSTAT®-3/575

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PRODUCT DESCRIPTION

MECOSTAT-3/575 is an effective antiblocking agent based on a foodgrade surface active silicone.

REGISTRATION

MECOSTAT-3/575 is in compliance with the EU Directive Regulation (EU) No 10/2011 for plastic materials and articles intended to come into contact with food.

PROPERTIES

- Excellent mould release
- Improves de-blocking of thermoformed packaging
- Food grade emulsion
- Medium viscosity, easy to dilute with water
- Good emulsion stability
- Effective at low concentrations

APPLICATION

MECOSTAT-3/575 is a 35 % active food grade silicone emulsion.

Ready for use dilutions can be generated by simply diluting the emulsion further with water under moderate stirring. (typical dilution rate: 1:20 - 1:50 with demineralized water)

The diluted fluid can be applied with a kiss roll or spraying onto the sheet after extrusion. MECOSTAT-3/575 can be used in combination with our antistatic concentrates (e.g. MECOSTAT-3/336).

This combination provides an antistatic product with a smooth surface and trouble-free deblocking.

PROPERTIES

Concentration	35% active ingredient
Appearance	White emulsion
Odour	None
Solubility	Water dispersible

PACKING

Cans of 25 kg, IBC of 640 kg, IBC of 1000 kg