## Anti-static additive for impact copolymer polypropylene (PP)

**PRODUCT NAME** 

APPLICATION

Einar® 401

Anti-stat for impact copolymer PP

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# The plant-based, food-grade solution for impact copolymer PP

**Einar® 401** is a superior plant-based, food-grade anti-static additive custom-designed for use in impact copolymer polypropylene. This long-lasting anti-static additive is the perfect alternative to ethoxylated amine and amides as it is able to match or exceed these while being safe enough to eat.

#### **KEY FEATURES**

- Highly effective replacement for anti-static ethoxylated amines and amides
- An optimised blend of mono- and diglycerides with selected fatty acid profiles made from vegetable oils
- An internal anti-static additive for additive masterbatches based on polypropylene
- Worldwide regulatory approval for food-contact applications
- Available in pellet form
- Produced in CO<sub>2</sub>-neutral factories

#### **KEY BENEFITS**

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

### Einar<sup>®</sup> 401 for PP impact copolymer anti-stat applications

**Einar® 401** offers unmatched anti-stat performance in impact copolymer PP injection moulding applications. It's the ideal candidate to ensure clean, dust-free and attractive packaging across a broad range of applications, such as thin-walled containers used for yogurt and margarine, or small or large buckets for both food and non-food storage. The anti-stat effect is both short and long term and will easily exceed one year, also at low humidity conditions.

Recommended loading levels for impact copolymers are 0.5 - 1.0% for most applications but higher concentrations may be required in demanding thin-walled packaging.

**Einar® 401** will provide necessary mould release and denesting properties when incorporated in an impact copolymer at the recommended levels for good anti-stat performance.

**Einar® 401** comes in pellet form, ideally suited for mixing with the polymer material. The pellet form ensures easier dosing and reduced stickiness in feeding and transport equipment.

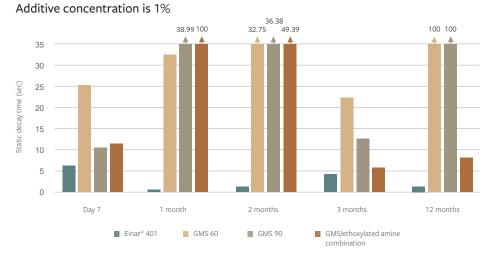
#### **Product details**

Physical/chemical	monoglycerides, min.	90%
properties:	free fatty acids, max.	1.5%
	free glycerol, max.	1%
	melting point, approx.	60°C
	colour	white
	form at 25°C	pellets
Storage	Should be stored in a cool and dry place in	
conditions:	tightly closed packaging	
Packaging:	20 kg multiply paper bag with an inner poly-	
	ethylene bag (35 bags per pallet) or 500 kg	
	anti-static polyethylene big-bag	
Product form:	Einar® 401 comes in pellet form	
Total shelf-life:	min. 24 months	

#### Guidelines for use

The product should be incorporated into the polymer matrix via a masterbatch or by direct addition at the resin manufacturer.

#### ANTI-STAT PERFORMANCE IN IMPACT COPOLYMER PP



Einar® 401 has excellent long term anti-stat performance in impact copolymer PP

## Sustainable solutions for the polymers industry

#### Health and Safety

**Einar**<sup>®</sup> is identified as non-toxic and is not expected to cause irritation to the skin, eyes or lungs. Detailed MSDS is available on request.

#### Legal status and other regulatory information

#### Einar® 401

- is a dual use additive for use in food (E471) and polymers
- complies with the purity requirements of FAO/WHO regarding food additives (JECFA)
- is manufactured in accordance with Danish- and EU regulations and under hygienic conditions
- may be used in plastic materials and articles intended to come into contact with foodstuffs in accordance with Regulation (EC) No. 10/2011 on plastic materials and articles intended to come into contact with food
- is GRAS according to FDA 21 CFR 184.1505, and may in accordance with FDA 21 CFR 174.5 be used as components of articles intended for contact with food
- Roundtable of Sustainable Palm Oil (RSPO) certificate available on request with order
- Kosher & Halal certificates and REACH registration available on request

To find out more or to order samples of Einar<sup>®</sup> 401, visit polymers.palsgaard.com or contact us via polymers@palsgaard.com



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