

technical data sheet

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Description

Pennstat 1218F is a food safe anti-static agent based on an aqueous blend of surfactants.

Applications

Pennstat 1218F is formulated for use in a range of food contact applications including the manufacture of food packaging materials such as Biaxially Oriented Poly-Propylene (BOPP) films.

Product Features

Pennstat 1218F is be used in the treatment of surfaces to increase their ability to dissipate a charge. It is surface active and functions either by lubricating a surface against friction or by providing a relatively conductive path over a surface for the dissipation of a charge. Pennstat 1218F is manufactured using only raw materials that meet the requirements of FDA and EU regulations, including those relevant to food additives for indirect use or as components of products intended for use in contact with food.

Method of Use

Pennstat 1218F should be applied to the surface of a material, dosage will vary dependent upon the application and should be determined by trial. However, the quantity used should not exceed the amount required to accomplish the intended physical or technical effect in the food contact article. It can also be added to formulations to confer these anti-static properties

Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for Pennstat 1218F on request. It contains any safe handling guidelines that may be relevant to this product.

Storage, Shelf Life & Packaging

Pennstat 1218F has a shelf life of 12 months when stored in original and unopened containers between 5°C and 30°C. This product is typically available in 25, 220 and 1,000 litre containers. Please note that it is sold in kilograms and the actual capacity of a container (in kg) is dependent upon the specific gravity of its contents.

Compliance

- US FDA CFR 21 175.105, 178.3750, 178.3910, 177.1680, 180.1001 (e)
- EU Regulation (EC) 1333/2008 (Food Additives)
- EU Regulation (EU) 231/2012 (Specifications for food additives listed in Annexes I and II of (EC) 1333/2008)
- EU Regulation (EC) 10/2011 (Plastic materials & articles intended to come into contact with food (formerly 2002/72/EC))

Typical Properties

- Appearance: Clear hazy liquid
- Solids: 24.0 – 28.0 %
- Ionicity: non-ionic
- Density: 0.98 – 1.01 g/ml

Please note; these are typical properties only and should NOT be construed or used as a specification for this product.

(OPM3/D3)

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This product is manufactured in a facility whose Quality Management System is certified as being in conformity with ISO 9001:2015.



This product is manufactured in a facility which operates in line with the Chemical Business Association's Responsible Care program.

Technical Support Contact Details

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