

TECHNICAL DATA SHEET



ACN 000 725 833

CRC Industries (Aust) Pty. Limited

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I. Product Description

CRC Food Grade Silicone Mold Release contains high quality ingredients and is formulated to be used for light-duty applications, where post-mold painting is not required. This product has a light duty silicone content (3%) and is a rapid dry, anti-stick mold release agent suitable for cold and hot molds. **CRC Food Grade Silicone Mold Release** prevents sticking, which increases the life of dies and molds, improves product surface finishes and reduces production times.

II. Applications

Excellent for use in injection and compression molding of ABS, acetyl, acrylic, Noryl®, nylon, polycarbonate, polystyrene, rubber and wax. Also for use in blow molding, extruders, foundries and investment castings.

III. Features and Benefits

- **NSF M1 Registered** for use as a release agent on food packaging.
- **Prevents Sticking** to increase the life of dies and molds, improve product surface finishes and reduce the production times.
- **Rapid Dry**, anti-stick mold release agent suitable for cold and hot molds.
- **Effective Lubrication** up to 315°C.
- **3% Solids** provide excellent lubrication for light-duty applications.
- **Colourless, Odourless**, non-staining, non-corrosive.
- **Does not contain CFCs, ODPs** or chlorinated solvents.
- **Meets FDA Regulation** 21 CFR 175.300 (release agent) and 21 CFR 178.3570 (lubricant, incidental food contact).
- **Meets 1998 USDS** Guidelines for use in meat and poultry plants.

IV. Physical Properties without propellant

Flash Point	ND	Boiling Point	ND
Odour	Slight Ethereal Odour	Freezing Point	-45°C
Appearance	Clear, Oily Liquid	Solubility	Neg. in Water
Vapour Density	ND	VOC%	59.6%
VOC Pressure	ND	Specific Gravity	.752
VOC Content (Fed)	448g/L	Propellant	Blend of DME & 152a
Sare Title 111, Sect. 313 Chemicals	No	Prop 65	No

V. Specifications and Approvals

- NSF Registration #145684, category code M1.
- Meets FDA Regulation 21 CFR 175.300 (release agent) and 21 CFR 178.3570 (lubricant, incidental food contact).

Product No: FG03301

VI. Performance Characteristics

Evaporation Rate	Very Fast
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VII. Directions

- For best results do not over-spray.
- Apply a light, even film to mold surface as needed when sticking occurs.
- To avoid marked parts, do not over apply. Excessive application will not improve the release properties.
- Hold can 25cm – 30cm from mold surface.
- Meets FDA regulations when no more than 10 ppm is applied.
- Do not spray directly on plastics.

VIII. Package Description

Part Number	Container Size
FG03301	326gms aerosol

IX. Disposal

Disposal requirements vary by state and local regulations. All used and unused product should be disposed of in conformance with local, state and commonwealth laws and regulations.

Aerosol Cans

Do not puncture, incinerate or store above 50°C. Exposure to high temperatures may cause can to burst. Do not place in direct sunlight or near any heat source. Aerosol cans will conduct electricity. Keep away from all live electrical sources including battery terminals, solenoids, electrical panels and other electronic components. Failure to observe this warning may result in serious injury from flash fire and/or electrical shock.

General

Use only in well-ventilated area. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapour and spray mist. Avoid contact with the skin and eyes. If ventilation is not adequate, respiratory protection should be worn. For more information regarding short term and long term exposure, review this product's Safety Data Sheet.

NSF Nonfood Compounds Registration Programme

This CRC product is registered with NSF for use in meat and poultry plants. NSF International, formerly the National Sanitation Foundation, is known for the development of standards, product testing and certification services in the areas of public health safety and protection of the environment. Products eligible for NSF registration include all compounds used in food handling, processing and storage, such as disinfectants and lubricants. The NSF registration assures inspection officials and end users that registered products are safe to use in food processing environments.

PRODUCT WARRANTY: CRC offers a conditional warranty on this product for the period of 5 years from the date of manufacture.

DISCLAIMER: All information on this data sheet is based on testing by CRC Industries (Aust.) Pty. Ltd. All products should be tested for suitability on a particular application prior to actual use. CRC Industries (Aust.) Pty. Ltd. makes no representations or warranties of any kind concerning this data.