

Connecting**Chemistry**



**Brenntag Specialties**  
1 Cragwood Road, Suite 302  
South Plainfield, NJ 07080  
Phone: (800) 732-0562  
Email: [contactus@brenntag.com](mailto:contactus@brenntag.com)

**Northeast Region**  
(800) 423-7423

**Southeast Region**  
(800) 833-8142

**Western Region**  
(800) 227-1345

**Midwest Region**  
(800) 833-8140

**Southwest Region**  
(800) 627-2436

**Brenntag Solutions Group**  
(800) 915-0027

# MATERIAL SCIENCE NORTH AMERICA

Technical Stearates

# Technical Stearates

Metallic stearates possess a surfactant-like combination of hydrophilic and lipophilic molecular characteristics. Metallic stearates can perform the following functions in formulations; lubricants, acid scavengers, coupling agents, waterproofing agents, viscosity modifiers and flattening agents.

Food contact materials are materials that come into contact with food or beverages, also known as foodstuffs. These include items used in processing, packaging, and transportation as well as dishes, cutlery, containers, glasses, bottles, and more. Food contact testing involves evaluating the risk of contamination posed by these components. This process is essential to ensure that food contact materials don't change the composition of the food in a way that affects its taste, odor, or safety.

## Applications

APPLICATION	ALUMINUM	CALCIUM	MAGNESIUM	SODIUM	ZINC
Coatings & Construction		■			■
Building	■	■	■	■	■
Rubber		■	■	■	■
Ceramics			■		■
Lubricants	■				
PVC		■			■
Polyolefins PE		■			■
Polyolefins PP-LLDPE		■		■	
ABS			■		
PC - ABS Blend			■		
Polystyrene			■		■
Polyamide		■	■		■
Polyesters SMC-BMC		■			■

## Specifications

PRODUCT	NAME	GRADE	SIEVE RESIDUE (% MAX)	BULK DENSITY (G/ML)	MELTING POINT (°C)	MOISTURE (MAX %)
Aluminum	907-G	Tallow	5.0 on 100 Mesh	0.28 - 0.32	120 - 140	2.0
Aluminum	909-G	Tallow	10.0 on 100 Mesh	0.25 - 0.30	160 - 170	1.0
Calcium	1345-G	Tallow	1.0 on 200 Mesh	0.26	150 - 160	2.8
Calcium	1350-G	Vegetable	1.0 on 200 Mesh	0.26	150 - 160	3.00
Calcium	1360-G	Vegetable	1.0 on 325 Mesh	0.26	150 - 160	3.00
Magnesium	919-T	Vegetable	2.0 on 200 Mesh	0.14 - 0.18	130 - 145	4.0
Magnesium	2313-G	Tallow	2.0 on 200 Mesh	0.14 - 0.18	130 - 145	4.0
Sodium	940-G	Vegetable	0.5 on 100 Mesh	0.20 - 0.26	210 - 220	2.0
Zinc	935-G	Vegetable	0.5 on 200 Mesh	0.26 - 0.36	118 - 122	1.0
Zinc	2304-G	Tallow	0.5 on 200 Mesh	0.26 - 0.36	118 - 122	0.5
Zinc	2310-G	Tallow	1.0 on 400 Mesh	0.20 - 0.25	118 - 122	1.0



## Code of Federal Regulations (CFR)

CFR	APPLICATION	ALUMINUM	CALCIUM	MAGNESIUM	SODIUM	ZINC
21CFR172.615	Chewing gum base				■	
21CFR172.863	Salts of fatty acids		■	■	■	
21CFR173.105	Foods for special dietary use			■		
21CFR173.340	Defoaming agents		■	■		
21CFR175.105	Adhesives	■				■
21CFR175.210	Acrylate ester copolymer coating	■				
21CFR175.300	For use in resinous and polymeric coatings	■	■	■	■	■
21CFR176.170	Components of paper and paperboard in contact with aqueous and fatty foods	■		■		■
21CFR176.180	Components of paper and paperboard in contact with dry food	■		■		■
21CFR176.200	Defoaming agents used in coatings	■		■		
21CFR176.210	Defoaming agents used in the manufacture of paper and paperboard	■		■		
21CFR177.1900	For use as a lubricant in urea-formaldehyde resins in molded articles					■
21CFR177.2260	Filters, resin-bonded	■				
21CFR177.2410	For use as a catalyst / lubricant in phenolic resins in molded articles		■			■
21CFR177.2600	For use as an activator in rubber articles intended for repeated use		■		■	■
21CFR177.2800	Textiles and textile fibers	■				
21CFR178.2010	Antioxidants and/or stabilizers for polymers		■			■
21CFR178.3130	Antistatic and/or antifogging agents in food-packaging materials			■		
21CFR178.3297	Colorants for polymers	■				
21CFR178.3910	Surface lubricants used in the manufacture of metallic articles	■				
21CFR178.3930	Terpene resins	■				
21CFR179.45	Packaging materials for use during the irradiation of prepackaged foods	■	■	■	■	
21CFR181.29	Stabilizers	■	■	■	■	
21CFR182.8994	Zinc stearate					■
21CFR184.1229	Calcium stearate		■			
21CFR184.1440	Magnesium stearate			■		