DEUREX® X 55 G

TECHNICAL INFORMATION

Chemical description: Carnauba-bio-based wax additive

Benefits:
- Application as **food additive** for the **direct contact with food**
- Alternative to carnauba – Also available as a micronizate and a dispersion

Applications:
- Can and coil coatings
- Food colourings and printing inks that come into direct contact with food
- Coatings, varnishes and coating materials that come into direct contact with food
- Polishes (car, floors, furniture)
- Raw material for wax emulsions

Properties:
- Increased abrasion resistance
- Improved slip
- High-gloss
- Improved weather resistance (H_2O, UV, ozone, cold)
- Very good polishability

Technical data:

Colour: Light yellow
Delivery forms: **DEUREX® X 55 G** = Granules

	Minimum	Maximum	Method
Drop point*:	81 °C	90 °C	LV 12 (DGF M-III 3)
Solidification point:	80 °C	86 °C	LV 12 (DGF M-III 3)
Acid value:	2 mgKOH/g	7 mgKOH/g	DIN EN ISO 2114

* Part of certificate of analysis

Approvals: All the components contained in X 55 G match with the list of food additives 'other substances' (state Jan. 2015), including all clarifications, applications and maximum quantities.

Alternative delivery form:
DEUREX® X 5505 W – Water-based dispersion, 98% < 5 µm
DEUREX® X 5520 M – Micronized powder, 98% < 20 µm
DEUREX® S 5519 M – Carnauba-bio-based wax, coated with silica

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