

# d<sub>2</sub>p Release Agent

## Low adherence food packaging solutions

A modern synthetic product produced chemically from one of the most common earth's elements and plays a significant role in the improvement of the flow and processing of resins as well as enhancing the slip and lubricity.



# d<sub>2</sub>p Release Agent

## Low adherence food packaging



### The Facts

- Food Packaging needs to ensure that any migration of chemicals from food contact materials and articles into food is at levels that will not harm human health nor detrimentally affect the nature and quality of the food
- d<sub>2</sub>p RA Masterbatch works by reducing the surface tension of polymers which adds non-sticky properties to the final product.
- Reduces and controls the water vapor as well as the oxygen transmission rate
- Prevents the gain of moisture and acts as a barrier against the permeation of water vapor, oxygen, carbon dioxide, and other volatile compounds.
- Can be incorporated easily as a Masterbatch in the manufacture of the final product, and does not alter physical, chemical or mechanical properties.

### Regulatory compliance

- FDA 21 CFR
- EU Directive 2002/72/EC
- Kosher and Halal compliance

<b>Composition</b>	Synthetic product
<b>Colour</b>	Off-white
<b>Mechanism</b>	The active adsorber is incorporated into a plastic material via a masterbatch that will ensure fine dispersion inside the polymeric matrix.
<b>Applications</b>	Plastic packaging for food items such as bread, cake, pastry and high-sugar fatty food. Resin industry, Rubber industry, Food processing industry, Die casting etc
<b>Addition Rate</b>	2%-3%
<b>Odour</b>	None
<b>Stability</b>	Stable up to 300°C
<b>Storage</b>	Masterbatch should be stored in cool, dry conditions away from sources of UV light. Has a shelf life of 12 months from date of supply.
<b>Product Code</b>	98012

### Benefits of d<sub>2</sub>p release agent

- Nonstick properties that enables quicker release of foods or products made in molds and provides lubricity and slipperiness in applications
- does not endanger human health or cause a deterioration in the sensory nature of the food product
- No measurable transfer or migration of substances into the food content
- Lowers the surface tension of regular polymers
- Faster throughput, Cleaner packaging and less material waste
- Longer Shelf life of the food item



**Disclaimer:** The information provided is general information. For specific applications, please consult our Technical Department. It is the customer's responsibility to obtain regulatory approval for the intended purpose in the country or countries concerned.

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