

FOOD GRADE SILICONE SEALANT



Description	Art. No.	P./Qty
Clear	0892 214 1	1/25
White	0892 214 2	

Typical Properties:

Density at 23°C	DIN 53479-B ISO 1183, method B	(g/cm ³)	1.02*
Consistency	DIN EN 27 390		
	A + B - 20 x 10 mm ISO 7390, profile U20		non-sag
Extrusion rate at 23°C		(ml/min)	450
3mm nozzle, pressure 0.63N/mm ²			
Skin-forming time at 23°C/50% r.h.		(min)	20
Shrinkage during vulcanisation	DIN 52 451-A	(%)	3.5
	ISO 10 563		

*for transparent material

Cured rubber

After 4 weeks' storage at 23°C/50% r.h.

Tensile strength	ISO 8339	(N/mm ²)	0.60
Ultimate elongation	ISO 8339	(%)	300
Modulus at 100% elongation	DIN EN 28 339/ISO 8339	(N/mm ²)	0.37
Hardness, Shore A	DIN 53 505		20
	ISO 868		
Tear strength	ISO 34, method C	(N/mm)	4.0
Water vapour permeability, 2mm film	DIN 53 122	(g/m ² d)	23
Temperature resistance		(°C)	-0/180

A one part, acid curing, high performance silicone sealant for the sealing of joints in food contact applications. Allow to cure fully before contact with food stuffs.

Advantages:

- Solvent free
- Non sag
- Ready gunnability at low (5°C) and high (40°C) temperatures.
- Low shrinkage during curing.
- Retains it's flexibility at low (-50°C) and high temperatures (180°C).
- Rapid cross-linking: quickly becomes tack free.
- Long shelf life, simplified stock keeping.

Approvals;

FDA 21 CFR 177.1210
 FDA 21 CFR 177.2600
 NSF certified for food contact
 Tested to BS 6920

Restrictions on use:

Food Grade Silicone should not be used on alkaline substrates such as concrete, fibrous cement and mortar. Do not allow to come into contact with metals like lead, brass, copper, zinc, due to corrosion. Avoid contact with pre-stressed polyacrylate elements as it may cause stress cracking.
DOES NOT CONTAIN A FUNGICIDE.

With this information we want to advise you to the best of our knowledge based on our tests and experience. Preliminary testing required! For further information see the technical data leaflet.