



Tau Chemicals Inc

MACROLUB 182

TECHNICAL DATA SHEET

Description:

Macrolub 182 is an ester of unsaturated fatty acids, yellow colored. Used as defoamer in food industry and as lipophilic emulsifier for water-oil applications. Also acts as humectant, emulsifier and flavor agent. It's amply used as excipient in antibiotics and other medicines. Macrolub 182 can form micro-emulsion in water. Its HLB is 3.8.

Application:

In PVC is an excellent internal lubricant and helps to dispersion of pigments, giving better brightness. Not recommended its use in combination with lead basic salts.

It's widely used as a nonionic surfactant and emulsifier.

Also, Macrolub 182 is used as additive for food and represents an important enzymatic product in hydrolysis of triglycerides .

In the textile industry it's used as aid in the emulsification of waxes and finishing oils .

In the food industry it's used as lubricant considering that in many cases food can't be in contact with oil-based lubricants

Macrolub 182 has FDA approval for use in the following sections:

21 CFR	Section title
175.000	Resinous and polymeric coatings.
175.320	Resinous and polymeric coatings for olefin films.
181.27	Plasticizer. Food ingredients previously approved.
184.1323	Directory of food substances affirmed and known to be safe.

Applications in the cosmetic industry:

Primary and auxiliary emulsifier.

Lubricants and scattering agents in bath oils.

Pigment dispersants for makeup.

Sliding agent for fading creams and moisturizers.

Emollient in suppositories and vaginal creams.

Principal uses include: creams, lotions, hair rinses, makeup, shaving preparations, conditioners and toiletries.

Packing:

Plastic drums / 185 Kg.

Storage:

Store in a cool dry place, away from ignition sources. At temperatures below 30 ° C the product could present freezing, It will recover again heating it above 30 ° C..