



PennWhite

CAF 71550

food contact grade release agent

technical data sheet

release agents

CAF 71550 is a one component silicone elastomer crosslinking at room temperature by reacting with the moisture in the air. **CAF 71550** contains reactive polydimethyl siloxane oils and inert fillers and is supplied in dispersion in a solvent.

CAF 71550 can be used as non-stick coatings for materials in contact with foodstuffs.

After crosslinking **CAF 71550** contains only substances permitted by the regulations currently in force in the following countries:

- **France:** Brochure n° 1227 of the Journal Officiel de la République Française.
- **Germany:** Bundesgesundheitsamt (BGA) recommendations - Chapter XV A "Silicones".
- **USA:** FDA Code of Federal Regulations, part 21, paragraphs 175.300 on "Resinous and polymeric coatings" and 177.2600 on "Rubber articles intended for repeated use".

IMPORTANT REMARKS

All the constituents of the lining must be authorised, i.e. they must appear in the positive lists of materials for contact with foodstuffs. In addition, the finished lining, after application and curing, must pass migration tests in the conditions stipulated by the regulations.

Moreover, manufacturers of paints, varnishes or coatings must naturally make sure that the other constituents in their formulas (solvents, pigments, additives, etc.) also comply with the regulations. They must also check that the coating obtained have been correctly applied, in particular to avoid any risk of migration of constituents.

PROPERTIES

CAF 71550 is for use in thin paint-type coatings (high covering capacity, easy application, quick drying).

- Excellent heat stability.
- Very good non-stick properties.
- High mechanical strength.
- Waterproof and damp-proof.
- Harmless.

FIELDS OF APPLICATION

- Coatings for stainless steel mesh and perforated aluminium trays used in bakeries.
- Linings for baking tins for cakes, confectionery and meat products.
- Coatings for conveyors belts, etc. in the food industry.

CHARACTERISTICS

Appearance:	fluid paste
Colour:	red
Odour:	acetic
Specific gravity at 25 °C, approx.	1.0
Solids content, %, approx.	70
Viscosity at 25 °C, mPa.s, approx:	10000
Flash point (closed cup), °C:	< 0
Thinners:	cycloaliphatic and aromatic hydrocarbons

(OPA2/F2)

TDS: 174

Issue: 03

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For additional technical or safety advice call us on 01606 734820 or email info@pennwhite.co.uk

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MECHANICAL PROPERTIES

Properties measured on film 2 mm thick after 7 days' drying at 23 °C and 50 % RH.

Shore A hardness, points, approx:	60
Tensile strength, MPa, approx:	5
Elongation at break, %, approx:	150

PROCESSING TREATMENT OF BAKING TINS AND TRAYS

Cleaning the surfaces

The materials treated are generally ordinary or stainless steel, aluminium or light alloys. For new material, the most satisfactory method is to degrease the metal with trichlorethane, trichloroethylene or perchlorethylene (by dipping or in vapour phase), followed if possible by careful sandblasting, except in the case of aluminium. For material for reconditioning, the silicone coating can be removed either by pyrolysis or by soaking in concentrated sulphuric acid. In the latter case, rinse thoroughly and dry.

Applying dispersions CAF primer

On large flat surfaces such as steel or aluminium trays, a thin coat of primer (a few microns) should be sprayed to improve adherence of the dispersions. Please consult us about suitable primers.

Applying a one-coat system

This coat is preferably applied using an AIRLESS type spray system with the previously diluted dispersions. For easy application, **CAF 71550** should be diluted with cycloaliphatic or aromatic hydrocarbons (e.g. anhydrous cyclohexane) to a dry matter content of approximately 50 %, this corresponding to a viscosity of approximately 20 seconds with AFNOR cup n° 6.

Applying a two-coat system

This method offers the advantage of combining the very good heat stability of **CAF 71550** and the excellent release properties of CAF 70004. However, our tests have shown that in a confined environment and at high temperatures, there could be an increased risk of reversion, well known with elastomers, for CAF 70004. When coating deep, parallel sided moulds, such as cake or French toast moulds, we would therefore recommend use of a one coat system such **CAF 71550**.

We recommend a first coat of **CAF 71550** followed by a second coat of CAF 70004. It can be noted that the white colour of the second coat allows easy visualisation of its application, thus avoiding any access. Both coats are applied using a spray gun with previously diluted CAF dispersions, as before. The overall deposit is approximately 80 microns and 15 to 30 minutes should be allowed for drying between two coats. However, we have observed that longer drying times (24 to 48 hours) do not detract from the interlayer adhesion.

PACKAGING

CAF 71550 is available in 25kg fully opening drums with plug and bleeder-hole.

STORAGE AND SHELF LIFE

When stored in their original unopened packaging at a temperature of between +2 and + 30 °C, **CAF 71550** may be stored for up to 18 months from the date of manufacture.

SAFETY

Consult the Safety Data Sheet for **CAF 71550**.

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