

FOODCONTACT™ 210 CHOPPED STRANDS FOR THERMOPLASTIC REINFORCEMENT

I. Description

Fysol FoodContact™ 210 chopped strands are obtained by assembling sized Boron-free E-glass continuous fibers with a nominal diameter of 10.0 microns and chopping them to a nominal length of 4.5 mm. To better meet customer needs, FoodContact™ 210 chopped strands are offered in a pelletized (P) form to promote optimum glass handling and feeding characteristics.

II. Use

Fysol FoodContact™ 210 chopped strand are designed for use with PEI, PPS, PPO, LCP, PVC, TPU, and other high temperature resin system, to be in full compliance with the European Regulation (EU) N° 10/2011 when applied to glass fibers.

III. Available Products and their Properties

NOMENCLATURE	SIZING	NOMINAL DIAMETER	APPEARANCE (C/P)	CHOP LENGTH
FoodContact™ 210-10P	210	10µm	Pelletized	4.5 mm

IV. Significant Physical Characteristics

CHARACTERISTICS	METHOD OF MEASUREMENT	INDIVIDUAL VALUES		
		MINIMUM	NOMINAL	MAXIMUM
Strand Solids (%)*	ISO 1887	0.25	0.35	0.45
Moisture Content (%)* (as produced)	ISO 3344	–	–	0.06
Bulk Density (g/cm³)*	MMCPF004	0.60	–	–
Long Fibers (%)	CS 06C-GC	–	–	1.20

(*) Provided on certificate of analysis

Nominal Fiber diameter is controlled during the intermediate fiber forming step through process control. The specified tolerance for all nominal diameters is $\pm 1.0 \mu\text{m}$.

Chop Length is fixed in the process setup and therefore not routinely tested. Nominal chop length will not vary by more than $\pm 1 \text{ mm}$.

VISUAL PROPERTIES

Color	The product shall be white to off-white in color.
Contamination	Containers shall be free of the following : contamination caused by dirt, oil, grease, dye..., foreign matter, long fibers (see § 4) Product shall be free of fuzz balls or clumps of fuzz > 9 mm in diameter

CUSTOMER ACCEPTANCE STANDARD

V. Special Precautionary Note

In the event that Fysol or the customer has reason to suspect that a shipment may contain out of spec material, the party first suspecting such condition will notify the other, and Fysol will assume responsibility for initiating appropriate action. The use of the suspect material should be discontinued pending an investigation of the facts.

Note that Fysol must be notified of any quality issue within six months of receipt of Material to enable problem analysis and resolution.

VI. Preparation For Shipment

Packaging

Chopped strands shall be packed in polypropylene bags of sufficient strength to ensure adequate protection during transit and stores.

Products are packed as follows:

Standard:

- Bulk Bags 1100 kg (+ 1% / - 0%)

We recommend Bulk Bags not be stacked 1 / 1. Stacking of material is solely the responsibility of the User.

We recommend pallets not to be racked in an accumulation rack. Racking pallets is solely the responsibility of the User.

Labeling Requirements

Pallet identification:

Each container shall bear 2 labels giving the following information:

- Product reference
- Packaging and product code
- Production date
- Net and gross weights in kg
- Identification code of the palletized unit

VII. Storage Conditions

FoodContact™ 210 Chopped Strands must be stored in a dry and temperate location. The product should remain in its original packaging, preferably closed, until just prior to use. When stored properly, there is no known shelf life to the product, but retesting is advised after three years from the initial production date to insure optimum performance.

Note: If the storage temperature is less than 59°F (15°C), it would be advisable to put the pallets in the processing area for a minimum of 24 hours before use. This is to avoid condensation.