

## Anti-Static 2

Anti-Static 2 is a distilled monoglyceride.

It can be used to reduce build-up of powder due to electrostatically loading.

The product is made from carefully selected raw materials. The food additives are in full conformity with the requirements for purity and identity laid down in EU Council Directives and the "FAO Food and Nutrition Papers".

### Physical Properties

Appearance			Off-white powder
Melting point	DSC	°C	68

### Chemical Properties

Lipid Source			Palm oil
Monoglycerides	Min	%	90
Free Fatty Acids	max	%	1.5
Free glycerol	max	%	1

### Particle size

Average	75 µm
>200 µm	0.5%

### Delivery units and Storage conditions

Units	20 kg PE-bags, big-bags
Conditions	dry storage at <30°C, up to 2 years