

[2022]



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## **Gomma Lacca decerata platina**

Effective date: 01-January-2022



## Technical Data Sheet of Dewaxed Platina Shellac

### Gomma Lacca decerata platina

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PRODUCT : DEWAXED PLATINA SHELLAC Gomma Lacca decerata platina

PRODUCT CODE: 3456

BACKGROUND: FLAKED SHELLACS ARE DE-WAXED AND PHYSICALLY DECOLORIZED NATURAL RESINS. THE SINGLE PRODUCTS DIFFER IN THE DEGREE OF DE-COLORIZATION AND YIELD TRANSPARENT SOLUTIONS OF DIFFERENT COLOR SHADE IN VARIOUS SOLVENT SYSTEMS.

FLAKED SHELLAC MANUFACTURING PROCESS GUARANTEES CAREFUL TREATMENT OF THE NATURAL RAW MATERIALS (SEEDLAC) UPON REFINING. THE FINAL PRODUCTS ARE HIGH QUALITY MATERIALS WITH EXCELLENT BINDING AND FILM FORMING PROPERTIES. THEY ARE PHYSIOLOGICALLY HARMLESS AND BIODEGRADABLE.

FOOD GRADE SHELLAC IS REFINED FROM THE CRUDE LAC SEPARATION BY A PROCESS INCLUDING WATER WASHING, MULTIPLE FILTRATION USING ALCOHOL BASED MEDIUM.

QUALIFIES AS FOOD GRADE UNDER BUT NOT LIMITED TO: 21CFR175.105; 175.300; 175.170 AND

73.1(B)(1)(I).& CORRESPONDS ACCORDING TO USP 39 & EP 8.0 OR LATEST VERSION.

SOLUTIONS IN ORGANIC SOLVENTS:

FLAKED SHELLACS ARE READILY SOLUBLE IN LOW-MOLECULAR WEIGHT ALCOHOLS (E.G.ETHANOL, N- AND ISOPROPANOL) AND SOME GLYCOL DERIVATIVES (E.G., PROPYL GLYCOL, BUTYL GLYCOL),  
IN BENZYLALCOHOL AND OTHERS.

COMMON SOLVENTS:

LOW-MOLECULAR WEIGHT ALCOHOLS LIKE ETHANOL, N- AND ISO-PROPANOL ARE THE MOST COMMON ORGANIC SOLVENTS FOR SHELLAC. IN ADDITION TO THESE SOLVENTS, SHELLAC IS SOLUBLE IN A NUMBER OF OTHER ORGANIC SOLVENTS. FOR THE ALCOHOLS MENTIONED ABOVE IT WILL BE APPROXIMATELY 3 HOURS AT 25 DEGREES C  
THE MAXIMUM SOLIDS CONTENT IS APPROXIMATELY 50%. IT VARIES, HOWEVER, DEPENDING UPON THE KIND OF SOLVENT USED

PROCEDURE

MIX SHELLAC WITH THE SOLVENT IN A VESSEL MADE OF STAINLESS STEEL, PLASTIC MATERIAL OR GLASS WITH A STRONG STIRRER AT ROOM TEMPERATURE. AVOID SEDIMENTATION OF SOLID MATERIAL AND FORMATION OF LUMPS. THIS WILL PROLONG THE DISSOLUTION PROCESS SIGNIFICANTLY. IN SOME SOLVENTS, E.G., ALCOHOLS, SHELLAC

SWELLS SHORTLY AFTER HAVING BEEN ADDED. AT HIGH CONCENTRATIONS IT MIGHT BE NECESSARY TO STOP THE STIRRER DURING THIS SHORT PERIOD. CONTINUE STIRRING AFTER VISCOSITY HAS DECREASED UNTIL SHELLAC IS COMPLETELY DISSOLVED.

#### GENERAL MEASURES:

THE MATERIAL IS MANUFACTURED UNDER STRICT SANITARY CONDITIONS TO AVOID THE POSSIBILITY OF CONTAMINATION. THE PRODUCTION & STORAGE OF THE RAW MATERIALS IS IN SUCH A WAY THAT CONTAMINATION WITH INSECTS & RODENTS, DIRT OR PATHOGENS IS AVOIDED.

PACKING IS TIGHTLY CLOSED TO PREVENT CONTAMINATIONS WITH FOREIGN BODIES RESP. DIRT.

GMO: THE PRODUCT IS NOT SUBJECT TO THE IDENTIFICATION OBLIGATION IN CONFIRMITY WITH THE CURRENT FOOD REGULATIONS CONCERNING MODIFIED FOODS NOR THE NEW EC REGULATIONS ON THE IDENTIFICATION, APPROVAL & TRACEABILITY OF GENETICALLY MODIFIED FOODS & FEEDS\*.

THE PRODUCT IS NOT A GMO. IT DOES NOT CONTAIN INGREDIENTS OF GMO ORIGIN.

- REGULATION EC NO. 1829/2003 OF THE EUROPEAN PARLIAMENT & THE COUNCIL GENETICALLY MODIFIED FOOD & FEED AND THE REGULATION EC NO. 1830/2003 OF THE EUROPEAN PARLIAMENT & THE COUNCIL OF 22 SEPTEMBER, 2003 CONCERNING THE TRACEABILITY & LABELLING OF GENETICALLY MODIFIED ORGANISM &

THE TRACEABILITY OF FOOD & FEED PRODUCTS, PRODUCED FROM GENETICALLY MODIFIED ORGANISM & AMENDING 2001/18/EC.

ALLERGENS: THE PRODUCT IS FREE FROM FOLLOWING SUBSTANCES:-

CEREALS CONTAINING GLUTEN & PRODUCTS THEREOF

CRUSTACEANS & CRUSTACEOUS PRODUCTS

EGGS & EGG PRODUCTS

FISH & FISH PRODUCTS

PEANUTS & PEANUT PRODUCTS

SOYA & SOYA PRODUCTS

MILK & MILK PRODUCTS (INCLUDING LACTOSE)

NUTS & NUT PRODUCTS

CELERY & CELERY PRODUCTS

MUSTARD & MUSTARD PRODUCTS

SEASAME & SEASAME PRODUCTS

SO<sub>2</sub> & SULPHITE IN A CONCENTRATION HIGHER THAN 10 MG/KG OR 10 MG/L

TRANS-FATTY ACIDS: THE PRODUCT IS FREE FROM TRANS-FATTY ACIDS

IRRADIATION: THE PRODUCT IS NOT TREATED BY ANY KIND OF IRRADIATION.

SHELF LIFE : THE SHELF LIFE OF THE PRODUCT IS 24 MONTHS FROM DATE OF PRODUCTION UNDER CONDITION THAT IT IS STORED DRY & DARK AT MAXIMUM 20°C.

HIGHER TEMPERATURES WILL ACCELERATE AGING OF SOLID MATERIAL AND RAISE THE RISK OF "BLOCKING" ESPECIALLY UNDER THE INFLUENCE OF HUMIDITY. BECAUSE OF REASONS MENTIONED ABOVE, WE RECOMMEND REFRIGERATION DURING TRANSPORT DURING THE WARM SUMMER MONTHS.

TRANSPORT: TRANSPORT & STORAGE IS DONE UNDER CLEAN CONDITIONS WITHOUT RISK OF CONTAMINATIONS (OFF ODOURS, TOXICITY, ETC.)

PACKING: THE PACKING IS 25 KG PAPER BAGS

ODOUR : NEUTRAL TO TYPICAL

## SPECIFICATIONS:

### MICROBIOLOGICAL

TOTAL PLATE COUNT: MAX. 1000 /G

YEASTS: MAX. 100 /G

MOULDS: MAX 100 /G

E. COLI : NEG. /G

SALMONELLA: NEG. /10 G

TOTAL VIABLE AEROBIC COUNT/g: LESS THAN 10

ENTERO BACTERIA/g: LESS THAN 10

STAPHYLOCOCCUS AUREUS/g NEGATIVE

*IN ACCORDANCE WITH THE MICROBIOLOGICAL REQUIREMENTS OF PH. EUR. 9.1, CAT : ACCORDING 3B*

COLOUR : 1.50 – 2.00 LOVIBOND PRS SCALE .  
(20% IN ETHANOL)

OR

6-7 GARDNER SCALE  
(20% IN ETHANOL)

APPEARANCE: YELLOW TO BROWNISH-ORANGE SHINING  
, TRANSLUCENT , HARD OR BRITTLE , THIN FLAKES.

SOLUBILITY: IT IS FREELY (SLOWLY) SOLUBLE IN  
ALCOHOL, INSOLUBLE IN WATER & SLIGHTLY SOLUBLE IN ACETONE &  
ETHER

MELTING TEMPERATURE: 65- 80 °C

ACID VALUE: 71- 79 MG KOH/G

SAPONIFICATION VALUE: 175-240 MG KOH/G

LOSS ON DRYING: LESS THAN 2.0 %

WAX CONTENT : LESS THAN 0. 20%

MATTER INSOLUBLE IN ALCOHOL : LESS THAN 0.20%

HEAVY METALS: LESS THAN 8 MG/KG



LEAD: LESS THAN 2 MG/KG

ARSENIC: LESS THAN 1 MG/KG

ROSIN: NIL

ASH: LESS THAN 0.5%

*IN ACCORDANCE WITH USP 46 MONOGRAPH "SHELLAC"*