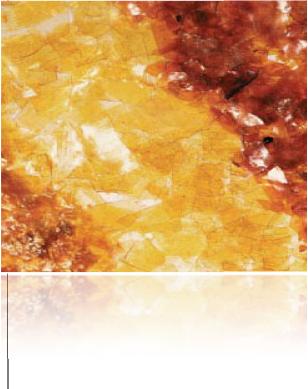
[2024]



ANDREA GALLO DI LUIGI S.r.l.u. Company founded in 1892

Via Erzelli 9, 16152 Genova, Italy Tel. +39 (0)10 6502941 www.andreagallo.it

<u>Technical Data Sheet of</u> <u>TN Shellac</u>



Effective date: 01-January-2024



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PRODUCT : TN SHELLAC CAS No. EINECS ITC H.S. Code

9000-59-3 232-549-9 13019000

BACKGROUND: SHELLAC IS RESINOUS MATERIAL.

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.

SOLUTIONS IN ORGANIC SOLVENTS:

FLAKED SHELLACS ARE READILY SOLUBLE IN LOW-MOLECULAR WEIGHT ALCOHOLS (E.G. ETHANOL, N- AND ISO PROPANOL) AND SOME GLYCOL DERIVATIVES (E.G., PROPYL GLYCOL, BUTYL GLYCOL), IN BENZYL ALCOHOL 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

PROCUDURE

MIX SHELLAC WITH THE SOLVENT IN A VESSEL MADE OF STAINLESS STEEL, PLASTIC MATERIAL OR GLASS WITH A STRONG STIRRER AT ROOM TEMPERATURE. AVOID



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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.

<u>GMO</u>: 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.

ALLERGENS : THE PRODUCT IS FREE FROM FOLLOWING SUBSTANCES:-CEREALS CONTAINING GLUTEN & PRODUCTS THERE OF CRUSTACEANS & CRUSTACEOUS PRODUCTS EGGS & EGG PRODUCTS



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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

SO2 & 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.

<u>SHELF LIFE</u> : THE SHELF LIFE OF THE PRODUCT IS 24 MONTHS FROM DATE OF PRODUCTION .

SPECIFICATIONS:

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

MELTING TEMPERATURE (PH.EUR.2.2.14.) : 70-85 °C

ACID VALUE (DIN EN ISO 2114) : 60- 75 MG KOH/G

SAPONIFICATION VALUE (DIN EN ISO 3681): 175-240 MG KOH/G



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LOSS ON DRYING (USP)

WAX CONTENT (USP)

ASH (MUFFLE FURNACE 850°C)

MATTER INSOLUBLE IN ALCHOHOL

HEAVY METALS

ROSIN CONTENT

ARSENIC

IODINE NUMBER

: LESS THAN 2.0 %

: LESS THAN 5.00%

: LESS THAN 1.00%

: LESS THAN 1.00%

: LESS THAN 10 PPM

: NILL, NOT TRACEABLE

: LESS THAN 3 PPM

: 14-18

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 COUN	Г/g:	LESS THAN 10
ENTERO BACTERIA/G:		LESS THAN 10
STAPHYLOCOCCUS AUREUS/G		NEGATIVE