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Technical Data Sheet of TN Shellac



Effective date: 01-January-2024



PRODUCT : TN SHELLAC

CAS No. 9000-59-3

EINECS 232-549-9

ITC H.S. Code 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

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.

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

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.

SHELF LIFE : 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



LOSS ON DRYING (USP)	: LESS THAN 2.0 %
WAX CONTENT (USP)	: LESS THAN 5. 00%
ASH (MUFFLE FURNACE 850°C)	: LESS THAN 1.00%
MATTER INSOLUBLE IN ALCHOHOL	: LESS THAN 1.00%
HEAVY METALS	: LESS THAN 10 PPM
ROSIN CONTENT	: NILL,NOT TRACEABLE
ARSENIC	: LESS THAN 3 PPM
IODINE NUMBER	: 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 COUNT/g:	LESS THAN 10
ENTERO BACTERIA/g:	LESS THAN 10
STAPHYLOCOCCUS AUREUS/g	NEGATIVE