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Technical Specification**CHEESEWAX KW 260 (YELLOW)****Description:**

Cheesewax KW 260 is a quick crystallizing, highly flexible yellow cheesewax for Edam, Gouda or rectangular formed cheese. This wax is easy to apply to an elevated amount on the cheese using waxing machines operating according to different systems, such as dipping or spraying.

Typical Properties

Congealing point (°C)	ASTM D 938	65 - 70
Penetration at 25°C dmm	ASTM D 1321	40 - 55
Viscosity in mPas at 100°C		15 - 20
Tensile Strength at 20°C, grs.	TM 3.04	>1000
Flexibility at 5°C	TM 3.05	good
Plasticity at 30°C	TM 3.08	>30
Density at 100°C, kg/dm ³		± 0.77
Enthalpy at 100°C, kcal/kg		± 95
Enthalpy at 120°C, kcal/kg		± 105
Hardening time in sec.	TM 3.06	10.5 -13.5
Break Resistance at 5°C	TM 3.03	good

Purity:

Kase Verordnung 1977	Passes
Food Regulations UK, nr 1927	Passes
FDA: Para.172.5	Passes
Dutch Kaasbesluit 1981	Passes
Decreto Ministeriale July 1, 1972	Passes

Applied Pigments:

Tartrazine CI number (1956)	19140
E/3/2	

For and on behalf of EGGAR & Co (Chemicals) Limited
This certificate has been generated electronically and is valid unsigned
John Gibbins (Director)
Issued:- 16 April 2008

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