

Product Data Sheet

Extra 5/0

Description and applications

Extra 5/0 talc is recommended for cosmetic and food applications.

Typical Properties

Whiteness (Minolta CR300, illuminant D65/2°) Y.....	91.0
B.E.T. (ISO 9277).....	3.2 m ² /g
Density (ISO 787/10).....	2.78 g/cm ³
Tapped bulk density (ISO 787/11).....	0.90 g/cm ³
Loose bulk density (EN 1097/3).....	0.50 g/cm ³
Refractive index.....	1.57
Hardness (Mohs scale).....	1
Moisture (105°C) (ISO 787/2).....	< 0.2 %
Oil absorption.....	33 ml/100 g

Food additive compliance

- European Directive 95/2/EC: Talc registered for use as food additive under EC number E553b (Annex IV)
- European Directive 2008/84/EC: Extra 5/0 complies with required purity criteria for use as food additive

Compliant with UK **Cosmetic Toiletry and Perfumery Association** (CTPA) specifications

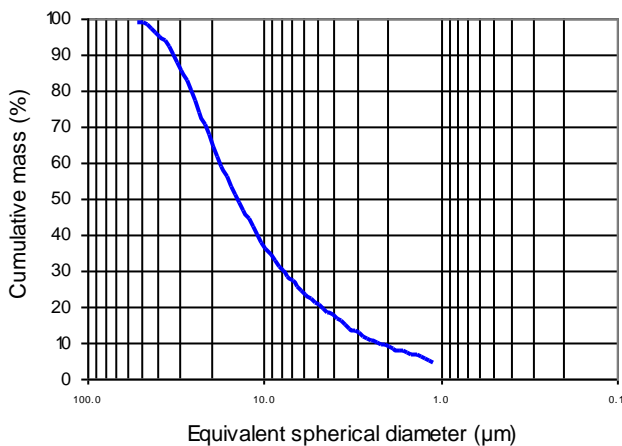
Compliant with US **Personal Care Products Council** (PCPC) specifications

Screen residue (Alpine airjet) ≥ 75µmMax. 2.0%

Particle Size Distribution by Sedigraph

Sedimentation analysis, Stokes' Law (ISO 13317-3)

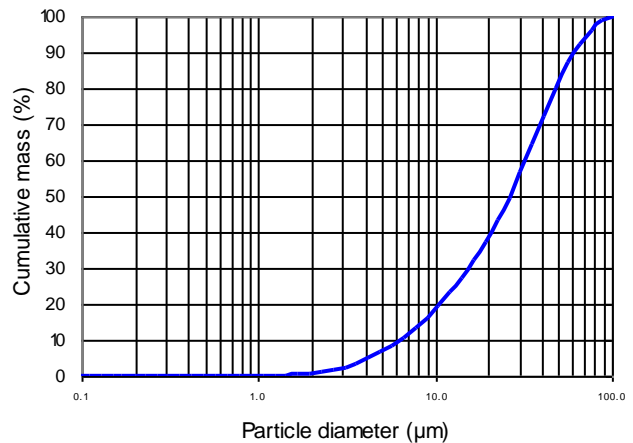
Median Diameter: 12.0µm



by Laser Mastersizer

Laser diffraction, Mie Theory (ISO 13320-1)

Median Diameter: 26.2µm



INCI name: Talc
 CAS n° 14807-96-6
 EINECS n° 238-877-9
 Cl: 77 718
 JSCI: 41

Notice: Although the data listed are typical, they are not production specifications. The supplier provides the data in good faith, however it makes no warranty or representation of any kind, express or implied, regarding the information given or product described including any warranty of suitability for a particular purpose.

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