

Technical Data Sheet

NatureWax® Elite 300

PRODUCT DESCRIPTION

Proprietary blend of vegetable glycerides

APPLICATION

Vegetable glycerides substitute for paraffin in wax applications

PRODUCT NUMBERS COVERED

110021733 – NatureWax® Elite 300 Powder

TECHNICAL CHEMICAL / PHYSICAL PROPERTIES

Chemical & Physical Analysis	Minimum	Typical	Maximum	UOM	Method
Color		off white			Visual
Mettler Dropping Point	130	135	140	°F	AOCS Cc 18-80

POSSIBLE USES

Candles: pillar, votives, tapers, and tealights

BIO-ENGINEERED STATUS

The product(s) listed above are produced from palm. There are no commercially available varieties of palm that have been genetically modified ("GM") via recombinant DNA. The product(s) are processed in manufacturing/packaging facilities that also process and/or package products that are derived from crops that have been genetically modified via recombinant DNA. Qualitative PCR test results of the product(s) have been ND (non-detectable). Further information is available upon request.

NatureWax® Elite 300

PACKAGING & CODING

Lot Code Format

The Lot Code is a unique number generated by our sales order system. From this unique number, we are able to trace back through our processing steps within our Quality Control System to the source oil(s).

SHELF LIFE, SHIPPING & STORAGE INFORMATION

Product Shelf Life

Bulk Product

Typical bulk storage period or “shelf-life” of oils and shortenings held in bulk is three to four weeks under controlled conditions — protected from light and moisture, at the correct temperature and under nitrogen blanket.

Packaged Product

18 months from Date of Pack. Testing toward end of anticipated shelf-life may suggest that shelf-life may be extended. Please request assistance if this is required.

Shipping & Storage Conditions

Bulk Product

Bulk oils should be stored and shipped under controlled conditions to protect from light and moisture, maintain correct temperature and with nitrogen blanket. Storage conditions should be maintained so to minimize the impact of the following four (4) causes of degradation:

1. Heat – The oil should ideally be held between 60-100°F for oils that are liquid at room temperature and 15-25°F above the melting point for oils that are solid at room temperature.
2. Exposure to oxygen – Oxidative deterioration is the main cause for stability problems. Ways to minimize exposure to oxygen are:
 - Be sure oil does not free-fall into tank, i.e., fill from the bottom or have a downspout from the top to below the surface.
 - If a recirculation system is used, be sure there are no air leaks around flanges, pump seals, etc.
 - Only recirculate the oil long enough to maintain a homogeneous mixture, i.e., the more it is mixed, the greater the chance of deterioration.
 - If the oil is to be held for extended periods of time (over three weeks), nitrogen blanketing the tank is recommended.
3. Light – Light can cause deterioration of liquid wax and measures should be taken to minimize this exposure. This is only a problem in fiberglass tanks that are exposed to direct sunlight or indoor lighting — steel or insulated tanks do not usually have light exposure problems.
4. Trace metals – Trace metals such as copper and iron are extremely pro-oxidant and care should be taken to avoid any places where these substances might be introduced to the oil. Things to avoid are any fittings or valves that are constructed of copper or brass.

Packaged Product

For ease when using, store at 65-85°F. Protect from extreme heat and cold (temperatures over 90°F and under 40°F).

Technical Data Sheet

CONTACT

Cargill Bioindustrial
13400 15th Ave N, Suite B
Plymouth, MN 55441
1-800-842-3631
CIS_customerservice@cargill.com

The information contained herein is believed to be true and correct under US law. All statements, recommendations or suggestions are made without guarantee, express or implied, and are subject to change without notice. We disclaim all warranties, expressed or implied, including any warranties of merchantability, fitness for a particular purpose and freedom from infringement and disclaim all liability in connection with the use of the products or information contained herein.

©2020, Cargill, incorporated. All rights reserved. (02/20)

www.cargill.com

