

LUZENAC G40

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LUZENAC G40 talc is recommended for food applications.

TYPICAL PROPERTIES

Whiteness (Minolta CR400, illuminant D65/2°) Y	88.1 %
B.E.T. (ISO 9277)	3.0 m ² /g
Density (ISO 787/10)	2.78 g/cm ³
Tapped bulk density (ISO 787/11)	0.90 g/cm ³
Loose density (EN 1097/3)	0.30 g/cm ³
Hardness (Mohs scale)	1
Moisture (105 °C) (ISO 787/2)	< 0.5 %

FOOD ADDITIVE COMPLIANCE

Commission Regulation 1129/2011 (EC): Talc registered for use as a food additive under E553b (Annex II)

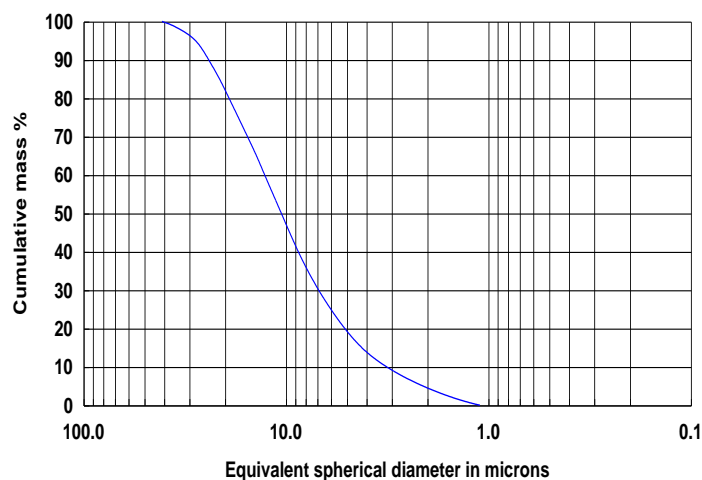
Commission Regulation 231/2012 (EC): LUZENAC G40 complies with purity criteria for E553b

Food Chemical Codex 12th edition: LUZENAC G40 complies with required purity criteria for use as a food additive

PARTICLE SIZE DISTRIBUTION BY SEDIGRAPH

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

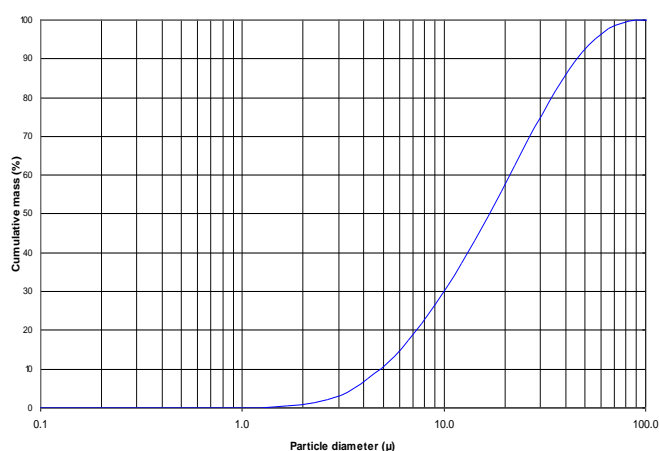
Median diameter: 9.3 µm



BY LASER MASTERSIZER

Laser diffraction, Mie Theory (ISO 13320-1)

Median diameter: 16.8 µm



CAS n° 14807-96-6

EINECS n° 238-877-9

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.

For more information, please visit www.imerys-performance-minerals.com

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