DOWSIL™ 8024 Food Contact Release Emulsion
Silicone release agent for direct and indirect food contact

Compliance and performance?
Food processors and suppliers need solutions that provide the flexibility to respond to market trends and meet regulations while continuing to improve productivity. With new silicone release technology from Dow, meeting those needs has become a little easier.

DOWSIL™ 8024 Food Contact Release Emulsion, the first silicone release material to achieve GB 9685 certification, delivers highly efficient release for a wide range of direct and indirect food contact applications, including beverage cups, lids and food containers. It also provides lubricity for food transfer belts. Heat-resistant, odorless, nonstaining and noncorrosive, the release emulsion offers performance advantages as well as compliance with major global and regional industry regulations.

The silicone advantage
Silicones provide efficient release at levels as low as 1-2% (actives), providing reduced release agent cost, better process control and lower rejection rates. Ideal for high-temperature applications, silicones offer superior oxidation resistance and buildup prevention. The low-volatility of DOWSIL™ 8024 Food Contact Release Emulsion eliminates excessive film and smoke.

Potential applications
- As a release agent for paper and plastic part release applied in various food containers, including lunchboxes, beverage/coffee cup lids, milk tea cups, etc.
- De-nesting agent for thermoformed plastic food trays and containers
- As a lubricant for production equipment, including food conveyors and transfer belts
- As an anti-blocking agent for paper and plastic sheets
- As an additive for reformulating with organics
Benefits

- Useful as release agent for direct and indirect food contact
- High release efficiency
- Heat resistance performance
- Odorless
- No oil staining
- Noncorrosive
- Retains lubrication on surface
- Compliance with major industry regulations and certifications
  - GB 9685 (PET plastic, coating, adhesive, paper)
  - BfR XXXVI, XXXVI/2, BfR XV
  - Regulation (EU) 10/2011
  - NSF M1 and 3H
  - Halal
  - Kosher

Composition

<table>
<thead>
<tr>
<th>Emulsifier type</th>
<th>Nonionic</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diluent</td>
<td>Water</td>
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</tbody>
</table>

Typical properties

Specification writers: These values are not intended for use in preparing specifications. Please contact your local Dow sales office before writing specifications on this product.

<table>
<thead>
<tr>
<th>Test(1)</th>
<th>Property</th>
<th>Result</th>
</tr>
</thead>
<tbody>
<tr>
<td>CTM 0176</td>
<td>Appearance</td>
<td>Milky-white liquid</td>
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<tr>
<td>CTM 0862</td>
<td>Nonvolatile content</td>
<td>36.5-42.5% w/w</td>
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<tr>
<td>CTM 0001</td>
<td>Specific gravity</td>
<td>1.0</td>
</tr>
<tr>
<td>CTM 0007</td>
<td>pH</td>
<td>3-5</td>
</tr>
</tbody>
</table>

(1)CTM: Corporate Test Method. Copies of CTMs are available upon request.

Learn more

To request samples of DOWSIL™ 8024 Food Contact Release Emulsion or to obtain contact information for your local sales/technical representative or distributor, visit: dow.com/food.