

Solving sticky problems

Many products have a tendency to stick to surfaces. This can be particularly cumbersome when you want to remove the product from its package for instance.

To solve this lack of convenience, Schulman develops customized solutions.

Just a few examples:



The chocolate release masterbatch Polybatch IL 10020SC is used to prevent that the chocolate sticks to the preformed tray once it's cooled down. The masterbatch furthermore has excellent hot and cold slip properties.

Polybatch CR SC 1450/10 is a cheese release masterbatch.



When diet cheeses came on the market their low fat content made the slices impossible to be stripped from the film without destroying the slice. Adding Polybatch CRSC 1450/10 in the layer touching the cheese allows the films to be peeled from the slices leaving them intact.

Puddings and thick yoghurts are another foodstuff that tends to stick to the walls of containers. Polybatch IFIN 1219 was developed to speed up the emptying of bottles containing viscous foodstuffs thus reducing wastes and speeding up the time to empty them.

(picture will come soon)

But also in Industrial applications things sometimes stick together.

Each year tons of industrial products are spilled on factory floors when shrink films are removed from bags on pallets because the shrink film sealed to the bags during the shrinking in the oven. Repellant shrink films can be made by just adding a few % Polybatch RA295 to the film.



Unwinding stretch films makes a lot of noise. Large industries use many stretch wrapping machines simultaneously thus creating far too high noise levels for their workers. Schulman developed the AN 810 anti-noise masterbatch that reduces noise to much lower levels with only a minor influence on the adhesion of the stretch wrap.



Conclusion:

Each problem is unique and requires a unique solution. Consult with your local Schulman representative for a customized solution to your sticky problem.