

Product Data Sheet

Cheese Wax G 6 RED

Red Cheesewax

▪ Product Description

Sonneborn Cheesewaxes are proven blends of paraffin and microcrystalline waxes, especially developed to provide the optimum ease of use and an effective and attractive protective coating for cheese.

▪ Physical Properties Cheesewax G6 Red

Properties	Unit	Method	Specification
Congealing Point	°C	ASTM D 938	65 - 70
Needle penetration at 25°C	0.1 mm	ASTM D 1321	45 - 60
Viscosity at 100°C	mPa.s	ASTM D 2196	11 - 16
Hardening time	sec.	TM 3.06	10 - 13
Break Resistance at 5°C		TM 3.03	Excellent

▪ Applied Pigments

Litholrubine – E 180

▪ Legislation

This wax is in accordance with:

- Käseverordnung 1977
- UK Food Regulations, no. 1927
- FDA § 172.5
- Dutch Kaasbesluit 1981
- Decreto Ministeriale July 1, 1972

▪ Application

Cheese Wax G 6 RED is a quick crystallizing, extremely flexible and pressure resistant red coloured cheese wax for all kind of cheeses. The wax is easy to apply at different types of waxing machines such as dipping and spraying systems.

Revision date: July 11, 2007

The information presented herein is based on the best data available and is believed to be correct. However, nothing stated in this bulletin is to be taken as a warranty, expressed or implied, regarding the accuracy of the information or the use of our product or products; nor shall anything contained herein be construed to constitute a permission or recommendation to practice any invention covered by a patent owned by Sonneborn Refined Products B.V., any of its division, or by other, without a license from the owner of the patent.