

Product Data Sheet

Cheese Wax G 6 Yellow

Yellow 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 Yellow

Properties	Unit	Method	Specification
Congeaing 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

Tartrazine – E 102

▪ 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 Yellow is a quick crystallizing, extremely flexible and pressure resistant yellow 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.

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