

Cargill™ C-6 vegetable wax

Product Description

Cargill™ C-6 vegetable wax is a proprietary blend of hydrogenated vegetable glycerides (vegetable waxes) and non-hazardous ingredients.

Applications

- Scented Containers
- Tealights
- Votives
- Tarts/Melts

Typical Properties

CHEMICAL & PHYSICAL ANALYSIS ¹	MINIMUM	TYPICAL	MAXIMUM	UoM	METHOD
Color Red	-	-	2.0	-	AOCS Cc 13j-97
Free Fatty Acids as Oleic (282)	-	-	0.1	%	AOCS Ca 5a-40
Peroxide Value	-	-	1.5	meq/kg	AOCS Cd 8b-90
Mettler Dropping Point	51	-	54	°F	AOCS Cc 18-80

¹Note: The specification for quality is final at loading. Cargill reserves the right to use internal analytical methods that follow the international reference methods.

Additional Information

Bio-Engineered Status

Cargill™ C-6 vegetable wax is produced from non-identity preserved soybeans. Although genetically-engineered soybeans are used to produce our products, qualitative PCR test results for our Cargill™ C-6 vegetable wax products have been ND (non-detectable). Further information is available upon request.

Packaging, Storage, and Handling

Cargill™ C-6 vegetable wax products are available in different formats depending on their origin. Please contact us for details.

Bulk Product

Bulk oils should be stored and shipped under controlled conditions to protect from light and moisture, maintain correct temperature and with nitrogen blanket. Storage conditions should be maintained as to minimize the impact of the following four causes of degradation:

PRODUCT DATA

1. Heat – The oil should ideally be held between 60-100°F for oils that are liquid at room temperature and 15-25°F above the melting point for oils that are solid at room temperature.
2. Exposure to oxygen – Oxidative deterioration is the main cause for stability problems. Ways to minimize exposure to oxygen are:
 - Be sure oil does not free-fall into tank. Fill from the bottom or have a downspout from the top to below the surface.
 - If a recirculation system is used, be sure there are no air leaks around flanges, pump seals, etc.
 - Only recirculate the oil long enough to maintain a homogeneous mixture. The more it is mixed, the greater the chance of deterioration.
 - If the oil is to be held for extended periods of time (over three weeks), nitrogen blanketing the tank is recommended.
3. Light – Light can cause deterioration of liquid wax and measures should be taken to minimize this exposure. This is only a problem in fiberglass tanks that are exposed to direct sunlight or indoor lighting — steel or insulated tanks do not usually have light exposure problems.
4. Trace metals – Trace metals such as copper, iron or brass are pro-oxidant and care should be taken to avoid any situations where these substances might be introduced to the oil. Examples where these metals can be found are fittings, valves or pipework.

Packaged Product

For ease when using, store at 65-85°F. Protect from extreme heat and cold (temperatures over 90°F and under 40°F).

Shelf Life

Bulk Product

Typical bulk storage period or “shelf-life” of oils and shortenings held in bulk is three to four weeks under controlled conditions — protected from light and moisture, at the correct temperature and under nitrogen blanket.

Packaged Product

18 months from Date of Pack. Testing toward end of anticipated shelf-life may suggest that shelf-life may be extended. Please request assistance if this is required.

Environmental and Safety

Cargill™ C-6 vegetable wax is a non-hazardous* and biodegradable† material. For more information on its environmental and regulatory status, please request our Safety Data Sheet.

If you have further questions do not hesitate to **reach out to your local representative.**

*Cargill™ C-6 vegetable wax is considered non-hazardous according to regulation 29CFR 1910.1200.

†Cargill™ C-6 vegetable wax is biodegradable based on testing results of similar substances.

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