

EcoPaXX[®] Q-KG3-FC (Q-X08736)

PA410-GF15

15% Glass Reinforced, Food Contact Quality

Print Date: 2024-04-16

EcoPaXX® Q-KG3-FC has excellent processability and surface quality and is safe for use in a broad variety of food contact applications. For detailed statements and information regarding food contact approvals please contact your Envalior representative.

Sustainability

Bio-based

PROPERTIES	TYPICAL DATA	UNIT	TEST METHOD
MECHANICAL PROPERTIES	DRY / COND		
Tensile modulus	5600 / 3800	MPa	ISO 527-1/-2
Stress at break	125 / 85	MPa	ISO 527-1/-2
Strain at break	3.5 / 6.5	%	ISO 527-1/-2
Charpy impact strength (+23°C)	40 / -	kJ/m²	ISO 179/1eU
Charpy notched impact strength (+23°C)	5/-	kJ/m²	ISO 179/1eA
Flexural modulus	5000 / -	MPa	ISO 178
Flexural strength	160 / -	MPa	ISO 178
THERMAL PROPERTIES	DRY / COND		
Melting temperature (10°C/min)	250 / *	°C	ISO 11357-1/-3
Temp. of deflection under load (1.80 MPa)	214 / *	°C	ISO 75-1/-2
Temp. of deflection under load (0.45 MPa)	242 / *	°C	ISO 75-1/-2
OTHER PROPERTIES	DRY / COND		
Humidity absorption	1.7 / *	%	Sim. to ISO 62
Density	1200 / -	kg/m³	ISO 1183

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