



Chemicals

## ISPLEN® PB 195 K3M

ISPLEN® PB 195 K3M is a very high fluidity heterophasic copolymer intended for injection moulding applications. It is characterised by its very high stiffness and excellent impact properties in a grade with a high melt flow index value.

It is a nucleated grade and, in addition, its special antistatic formulation provides good long-term aesthetic appearance and easy demoulding, allowing to achieve faster cycle times.

### TYPICAL APPLICATIONS

The particular characteristics of ISPLEN® PB 195 K3M provide a grade with excellent balance of mechanical properties with very high stiffness and excellent impact properties, as well as a good dimensional stability. It is widely used in:

- Pails
- Domestic and leisure furniture.
- Square boxes and round storage containers for consumer appliances.
- Thin-walled containers for exhibiting food products: ice creams, fast food, dairy products...
- Flowerpots, buckets, storage organizers, waste containers, trays...

Recommended melt temperature range from 190 to 250°C. Processing conditions should be optimised for each production line.

PROPERTIES	VALUE	UNIT	TEST METHOD
<b>General</b>			
Melt Flow Rate (230 °C; 2.16 kg)	45	g/10 min	ISO 1133
Density	905	kg/m <sup>3</sup>	ISO 1183
<b>Mechanical</b>			
Flexural Modulus	1500	MPa	ISO 178
Charpy Impact Strength Notched 23 °C	7.5	kJ/m <sup>2</sup>	ISO 179
<b>Thermal</b>			
Heat Deflection Temperature 0.45MPa	95	°C	ISO 75
<b>Others</b>			
Shore Hardness	67	D Scale	ISO 868

ISPLEN® PB 195 K3M complies with the European Directives regarding materials intended for contact with foodstuffs. For further information, please contact our Technical Service and Development Laboratory or our Customer Care Service.

### STORAGE

ISPLEN® PB 195 K3M should be stored in a dry atmosphere, on a paved, drained and not flooded area, at temperatures under 60°C and protected from UV radiation. Storage under inappropriate conditions could initiate degradation processes which may have a negative influence on the processability and the properties of the transformed product.

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