



Einar® Polymer Additives

PLANT-BASED, FOOD-GRADE SOLUTIONS, SAFE ENOUGH TO EAT

Palsgaard®

Innovation starts with demand

Three trends dominate the polymer business today: Food safety, sustainability and product optimisations. While simple in the eyes of consumers, a lot of thought goes into formulating, producing and handling plastic products – all with the three trends in mind.

Polymer additives that are safe enough to eat

Beneficial to both producers and customers, Palsgaard addresses the concern over harmful substances coming into contact with their food as all of our polymer additives are essentially food ingredients.

The polymer industry also needs sustainable alternatives to petrochemical-based products that do not compromise the quality and functionality of the end products. Based solely on vegetable oils and produced in CO2-neutral factories, Palsgaard offers the most sustainable additives on the market.

Whether you are looking to produce thin-walled packaging, laminate films or simply find a better alternative to your current additive, Palsgaard helps you push the boundaries as our additives match or surpass the performance of conventional additives.

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We have the answer:

Einar® from Palsgaard

Palsgaard's Einar® series of additives for masterbatches and polymer applications is based on food-grade vegetable oils such as sunflower oil, rapeseed oil and RSPO-certified palm oils and is produced in CO2-neutral factories.

With Einar®, you can market your packaging solutions and masterbatches with a sustainable profile while retaining the efficiency and attractive appearance of your products.

Dedicated R&D and application lab

With production in Denmark, the Netherlands and Malaysia, Palsgaard covers most of the globe – and at our dedicated polymer application lab in Denmark, our scientific staff and product specialists are always ready to assist you in developing and testing new polymer applications.

Einar® product overview

	APPLICATION	EFFECT	PRODUCT	DOSAGE
POLYPROPYLENE	Pigments	Dispersion General purpose anti-stat	Einar® 101	2 - 5%
		Anti-stat for impact copolymers	Einar® 201, Einar® 207, Einar® 306	0.1 - 0.5%
	Injection moulding	Mould release	Einar® 401	0.5 - 1.0%
		Mould release Anti-stat	Einar® 201, Einar® 207, Einar® 221	0.1 - 0.5%
		Cold fog in cast and BOPP film	Einar® 221	0.1 - 0.3%
	Compression moulding	Hot fog in cast and BOPP film Ageing	Einar® 411, Einar® 204, Einar® 408	0.1 - 0.4%
		modifier Anti-stat Reactor anti-stat	Einar® 618	1.0 - 2.0%
	Film	Dispersion	Einar® 422, Einar® 618	0.5 - 1.5%
		Anti-stat for LDPE and LLDPE	Einar® 201	0.5 - 2.0%
	Foam	Anti-stat for HDPE	Einar® 401	0.1 - 0.4%
		Anti-fog for coextruded and laminated film	Einar® 981	0.01 - 0.03%
	Anti-fouling	General purpose cold and hot fog	Einar® 101	2 - 5%
POLYETHYLENE	Pigments	Anti-stat	Einar® 601	0.1 - 0.4%
		Mould release	Einar® 601	0.3 - 0.6%
	Film	Ageing modifier	Einar® 611, Einar® 618	0.2 - 0.4%
		Anti-stat	Einar® 211, Einar® 614	0.2 - 0.6%
		Reactor anti-stat	Einar® 601	0.5 - 1.0%
	Injection moulding	Anti-stat	Einar® 201, Einar® 207	0.2 - 0.6%
		Cooling time enhancer	Einar® 201	0.5 - 2.0%
			Einar® 601	0.2 - 0.5%
	Foam	Anti-stat and cooling time combo product	Einar® 985	0.01 - 0.03%
		Full blends GMS/GTS/Zinc stearates	Einar® 501	0.1 - 0.6%
	Anti-fouling	Anti-stat	Einar® 511	0.1 - 0.4%
EPS	Coating additives	Mould release	Einar® 531, Einar® 533	0.2 - 0.5%
		Lubricant and processing aid Anti-stat	Einar® 543, Einar® 544	0.2 - 0.5%
		Anti-fog	Einar® 601	0.5 - 1.0%
			Einar® 201, Einar® 207	0.2 - 0.8%
PVC	Injection moulding	Mould release for optical media	Einar® 201, Einar® 303, Einar® 306	0.2 - 1.0%
			Einar® 601	0.5 - 1.0%
		grade PC	Einar® 211	0.3 - 1.0%
	Film		Einar® 207	0.05 - 0.15%
PET/PC	Injection moulding			
	Pigments	Dispersion	Einar® 101	2 - 5%

To find out more or to order samples, visit polymers.palsgaard.com or contact us via polymers@palsgaard.com.

Einar® – a name with a legacy

Einar® was chosen as the brand name for our polymer

additives as a tribute to Einar Viggo Schou, who invented the modern food emulsifier in 1917 and subsequently founded Palsgaard in 1919.

From the beginning, Einar Viggo Schou laid down a set of social and corporate values we continue to follow at Palsgaard today. In naming our polymer product range after him, we invoke his legacy of innovation, dedication and responsibility towards the world around us.

Learn more about our heritage and values at
polymers.palsgaard.com

