

ACIDITY

Effective Date: 03/15/2021

Acidity of the final products is influenced by two factors: presence of free fatty acids and residual reactants. It is a simple titration method.

The presence of free fatty acids can be controlled by adequate raw material specifications and control of processing conditions during all phases of the production.

The presence of smaller carbon chain acids is controlled by the appropriate finishing processes to remove all residual reactants.

Lower concentrations of acids helps to improve odor and long term compatibility of Innoleic™ plasticizers

The table below shows the hydroxyl value specifications of Innoleic™ MB products.

	Acidity (1g KOH/g)
Innoleic™ E1	3.0 max
Innoleic™ B5	3.0 max
Innoleic™ MB50	3.0 max
Innoleic™ MB25	3.0 max

This information refers only to these specific materials here described and may not be valid if the products are used in combination with any other materials or processes. It is sole responsibility of the user to assure the product is adequate and integral for its particular use. Innoleics will not be liable for any loss or damage resulting from the use of this information.