

LUZENAC PHARMA talc is decontaminated and recommended for pharmaceutical and food applications.

TYPICAL PROPERTIES

Whiteness (Minolta CR400, illuminant D65/2°) Y	92.5 %
B.E.T. (ISO 9277)	3.5 m ² /g
Density (ISO 787/10)	2.78 g/cm ³
Tapped bulk density (ISO 787/11)	0.94 g/cm ³
Loose bulk density (EN 1097/3)	0.50 g/cm ³
Hardness (Mohs scale)	1
Moisture (105°C) (ISO 787/2)	< 0.2 %

PHARMACOPEIA

European Pharmacopoeia 10th edition	Compliant with talc monograph
US Pharmacopoeia 43–NF38	Compliant with talc monograph
Japanese Pharmacopoeia 17	Compliant with talc monograph

FOOD ADDITIVE COMPLIANCE

- Commission Regulation 1129/2011 (EC): Talc registered for use as food additive under E553b (Annex II)
- Commission Regulation 231/2012 (EC): Luzenac Pharma complies with purity criteria
- Food Chemical Codex 10th edition: Luzenac Pharma complies with required purity criteria for use as food additive

Screen residue (Alpine airjet) ≥ 75 µm

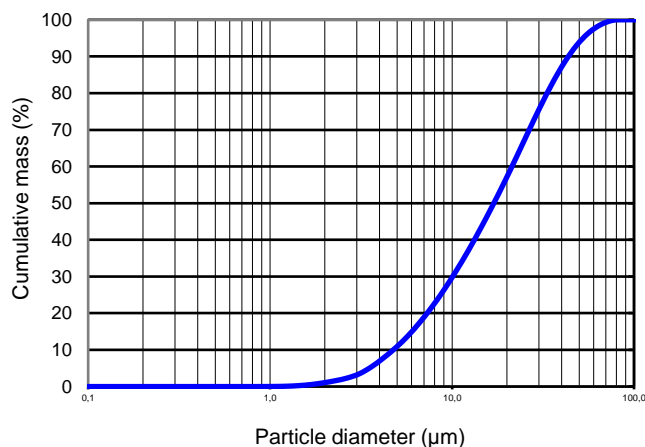
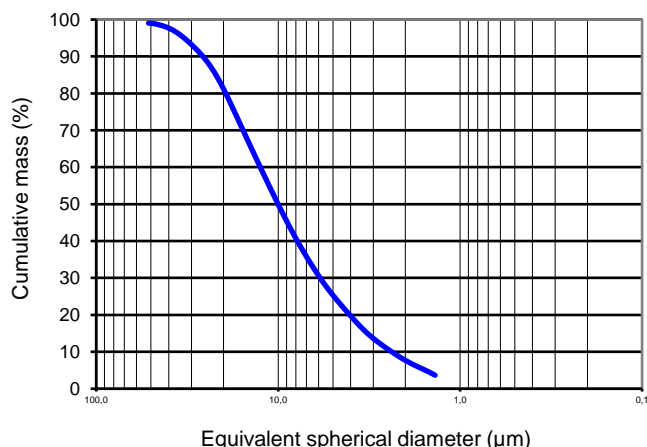
Max. 0.2 %

PARTICLE SIZE DISTRIBUTION BY SEDIGRAPH

Sedimentation analysis, Stokes' Law (ISO 13317-3)
Median diameter: 10.0 µm

BY LASER MASTERSIZER

Laser diffraction, Mie Theory (ISO 13320-1)
Median diameter: 19.3 µm



CAS n° 14807-96-6
EINECS n° 238-877-9
CI n° 77 718
JSCI n° 41

Notice: Although the data listed are typical, they are not production specifications. The supplier provides the data in good faith, however it makes no warranty or representation of any kind, express or implied, regarding the information given or product described including any warranty of suitability for a particular purpose.

For more information, please visit www.imerys-performance-minerals.com
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