



Concentrol
Chemical Solutions

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TECHNICAL DATA SHEET

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VIPLAST-1 FL-40 KC

DESCRIPTION Vinyl acetate copolymer, quick drying, specially formulated for application onto cheeses by immersion. In some cases, it could be also applied by spray machine process. Dry matter: 33 ± 2 %.

PROPERTIES The dry film transfers no smell nor taste to the cheese, and is totally non-toxic. Maintains the original taste and smell of the cheese. Does not migrate into the product, it creates a highly cohesive outer layer on the cheese, which regulates ripening and protects against external contaminating agents. Does not attack bacteria, so does not interfere with the natural maturing process of the cheese. Gives an attractive, hygienic appearance to the treated cheese. The dry film adhered to metallic parts of the application equipment is easily eliminated with hot, pressurized water, thanks to its slightly hydrophilic character.

APPEARANCE Shiny, high cohesion value

COMPOSITION Vinyl acetate copolymer in water dispersion.

DENSITY Aprox. 1 Kg/L

pH VALUE 5,5 ± 1

VISCOSITY RV8, 150 ± 25 cps (Spindle 2, 100 rpm at 20°C)

PRESERVATIVES E-202 (5%), E-235 (2000 ppm natamycin)

MONOMER IN PLASTIC COATING < 0,05 % (Not regularly analyzed)

RELEVANT INFORMATION Does not contain as component any allergens as stated in Annex II of Regulation 1169/2011, nor are they added intentionally, although it could contain milk protein traces. Is formulated as external coating in direct contact with Cheese and other processed meat products, not being expected their intake in any case. In its formulation, vinyl acetate is used, in some cases in combination with other monomers. In all cases the possible specific migration limits mentioned in Regulation (EU) N° 10/2011 have been considered, according to the corresponding conformity declaration. Additional information is available on request.

BACTERIOLOGICAL ANALYSIS Listeria monocytogenes: absent in 25g
Yeasts and molds: <10 / g
Mesophilic Aerobic: <100 / g
Coliforms: absent in 100 ml

PRESENTATION In 25 kg, 60 kg drums or 1000 kg container

MINIMUM STABILITY 6 months between 5 and 30°C
If the product contains Natamycin the effect will gradually diminish with time.

PRECAUTIONS Avoid temperatures lower than 0 °C. Stir before use. In case of too low temperature, stabilize before use to a minimum temperature of 10°C. Keep in cool and ventilated storage, far from flames and heat sources.

REGULATIONS EUROPEAN REGULATIONS: Regulation (EC) N°1935/2004; Regulation (EC) N°2023/2006; Regulation (EC) N°10/2011; Regulation (EC) N°1183/2012; Regulation (EC) N°1333/2008; Regulation (EC) N° 1129/2011; Regulation (EC) N° 1130/2011; Regulation (UE) 1282/2011; Regulation (UE) 202/2014; Regulation (UE) 231/2012
VIPLAST coatings comply with German regulations BfR, chapter XIV, plastic dispersions, part B. Sanitary Reg: N° 39.04227/CAT

RESPONSIBILITY: All information stated corresponds to our understanding of the product, based on our present state of knowledge. Due to elements beyond our control, such as the existence of a wide diversity of materials on the market or different forms of application of the product, we insist upon the necessity of carrying out sufficient practical tests and controls in each case, in order to guarantee the suitability of the product for each application. Our guarantee is extended solely upon the uniform quality of the supplied batches of the product, which are submitted to strict analytical controls. Our company is therefore not liable for any other responsibilities. Local legislation regarding products in contact with food should always be taken into account, as this can vary according to the geographic zone.