

ChopVantage® HP 3550XM

Product Description

ChopVantage HP 3550XM chopped strands from NEG are designed to reinforce a wide range of polyamide (PA) formulations, especially PA6 and PA66. The unique XM glass formulations utilized in this product provides highly desirable high fiber toughness as compared to traditional E-Glass. The product combines excellent feeding characteristics, high gloss, superior dry as molded (DAM) mechanical properties and excellent performance in impact modified polyamide resin systems. **CHOPVANTAGE** HP 3550XM chopped strand products are an excellent fit for high throughput compounding systems due to its excellent flow characteristics and low viscosity during extrusion and molding.

User Benefits

- Superior dry flow performance which contributes to high compounding rates, using both continuous feed and batch systems.
- Wide range of versatility with respect to feeding and handling; e.g. gravimetric, loss-in-weight, dense-phase conveying.
- Provides an optimum balance of sizing functions for natural PA systems, as well as impact modified PA6 and PA66.
- U.S. Food and Drug Administration and EU 10/2011 compliance for repeated-use food contact applications.
- APE Free, as well as, French and German potable water contact compliance.
- Supported by NEG's extensive technical resources.
- Manufacturing facilities operate quality management systems that comply with ISO 9001:2015 requirements.

Type of Fiber	E-Glass (ASTM D 578-05)
Type of Sizing	Silane
Nominal Fiber Diameter (µm)	10
Nominal LOI (%)	0.8
Nominal Chop Length (mm)	3.2

Packaging

- Multi-wall corrugated carton. 454 kg (1000 lbs), 1134 kg (2,500 lbs)

Storage

These products should be stored in a cool and dry area. Protect product from all sources of water at all times. A First-in-First-Out (FIFO) stock control system is recommended to minimize the influence of storage conditions. Prior to use, products should be conditioned in the work area for a minimum of 24 hours. If contents of a package unit are partially used, the unit should be closed until the next use. With proper storage, there are no known limitations on the shelf life of the product. To ensure optimal performance, retesting for mechanical properties and feeding behavior is recommended for products stored more than two years from the original production date.

More Information

<https://www.neg.co.jp/inquiry/>

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