

Polyether block amide **PEBAX® MX 1205 SA 01** is a thermoplastic elastomer made of flexible polyether and rigid polyamide. This SA grade is specially designed to food uses.

| Main Characteristics | Value | Unit | Test Method |
|--|--|--|-----------------|
| Density | 1.01 | g/cm ³ | ISO 1183 |
| Water Absorption at Equilibrium At 20°C and 50 % RH | 0.4 | % | ISO 62 |
| Water Absorption At 23°C and 24 h in water | 1.2 | % | |
| Melting Point | 147 | °C | ISO 11357 |
| Vicat Point Under 1 daN | 111 | °C | ISO 306 |
| Shrinkage (after 24h, 4 mm, mould at 20°C) // ⊥ | 0.4 1.1 | % % | Internal method |
| Hardness Shore (*) Instantaneous After 15 s | 46 41 | Shore D Shore D | |
| Tensile Test (*) Stress at Break Strain at Break | 42 >550 | MPa % | ASTM D 638 |
| Flexural Modulus (*) | 86 | MPa | ISO 178 |
| Charpy Impact Unnotched 23°C Unnotched -30°C V-notched 23°C V-notched -30°C | No break No break No break No break | kJ/m ² kJ/m ² kJ/m ² kJ/m ² | ISO 179 |

(*) Samples conditioned 15 days at 23°C - 50 % R.H.

| Processing Conditions | Typical Values |
|--|-----------------------|
| Drying (*) : Time / Temperature | 4-6 hours / 60-70°C |
| Injection Temperature : Min / Recommended / Max | 200°C / 240°C / 270°C |
| Extrusion Temperature : Min / Recommended / Max | 210°C / 220°C / 230°C |
| Mold Temperature : | 10-30°C |

(*) Pebax® is delivered dried in sealed packaging ready to be processed. Drying is only necessary for bags opened for more than 2 hours.

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