

## POPTAN SDF POWDER

A versatile synthetic replacement tanning agent (sulphone based formaldehyde free ) for the retannage of chrome leather and for vegetable tannage .

### **ANALYTICAL DATA :**

Chemical Type : Phenol sulphonic acid condensation product  
Concentration : 94% (+2)  
Tannin % : 60-65%  
pH of 10% solution : 3.5  
Solubility : Readily soluble water  
Charge : Anionic  
Appearance : Pale, cream coloured, spray dried Powder  
Moisture Content% : 3.0%

### **PROPERTIES :**

**POPTAN SDF** is a pale, cream coloured , spray dried powder , readily soluble in water.

**POPTAN SDF** is a light fast synthetic tanning agent for the use of both chrome and vegetable tanning . It is exceptionally stable to ultraviolet light , and in this respect it surpasses most other phenolic syntans.

**POPTAN SDF** when used as a rectangle on chrome leather, helps in getting smooth and tight grain with noticeably improved filling of the flanks. As an additive to vegetable and/or resin retannage POPTAN SDF improves the distribution of retanning agents in the leather cross section .

**POPTAN SDF** shortens the vegetable tanning time of pickle stock . By pertaining with it , vegetable tannins can be added at a much faster rate than normal to produce fully tanned leather with fine close grain pattern .

**POPTAN SDF** imparts a high degree of suppleness and improves the tightness of the grain. It has a heavy bleaching effect when used on its own on chrome leathers. The good dispersing effect of POPTAN SDF results in deeper and more uniform penetration of other retanning agents . It has a medium strong filling effect .

### **APPLICATIONS :**

**POPTAN SDF** is suitable for a wide range of applications in the production of :

- . Full chrome and retan upper leathers.
- . Aniline and pastel coloured leathers .
- . Suede and pastel coloured leathers.
- . Suede clothing leathers.
- . In clothing nappa.
- . In vegetable tanning .

### **STORAGE :**

Although storage life is unlimited particular care should be taken to ensure that the product is stored dry . Some caking may occur, if the product is stored in damp , warm conditions , but this does not affect the efficiency of the product .



**Without Gurantee**