## HD1100J / HD1600J

High Density Polyethylene Resin

Special Characteristics : InnoPlus HD1100J and HD1600J are high density polyethylene injection molding grade. They are tailored with narrow molecular weight distribution (MWD) and high flow ability. They have optimum strength property which used for general part, auto part, toy and house ware.

Typical Applications : Toys, Auto parts, Household products
Typical Properties :

| Properties | Typical Value | Unit Test Method |  |
| :--- | :---: | :---: | :---: |
|  | HD1100J |  |  |


| Physical Properties |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Melt Flow Rate ( $190{ }^{\circ} \mathrm{C}, 2.16 \mathrm{~kg}$ ) | 18 | 12 | $\mathrm{g} / 10 \mathrm{~min}$ | ASTM D1238 |
| Density | 0.958 | 0.958 | $\mathrm{g} / \mathrm{cm}^{3}$ | ASTM D1505 |
| Vicat Softening Point @ $10 \mathrm{~N}, 50{ }^{\circ} \mathrm{C} / \mathrm{hr}$ | 116 | 118 | ${ }^{\circ} \mathrm{C}$ | ASTM D1525 |
| Melting Point | 128 | 129 | ${ }^{\circ} \mathrm{C}$ | ASTM D3418 |
| Mechanical Properties |  |  |  |  |
| Tensile Strength @ Yield | 300 | 280 | $\mathrm{kg} / \mathrm{cm}^{2}$ | ASTM D638 |
| Tensile Strength @ Break | 150 | 150 | $\mathrm{kg} / \mathrm{cm}^{2}$ | ASTM D638 |
| Elongation @ Break | 60 | 210 | \% | ASTM D638 |
| Stiffness | 10000 | 9000 | $\mathrm{kg} / \mathrm{cm}^{2}$ | ASTM D747 |
| Flexural Modulus | 12500 | 13500 | $\mathrm{kg} / \mathrm{cm}^{2}$ | ASTM D790 |
| Notched Izod Impact Strength | 4 (C)* | 3 (C)* | kg.cm/cm | ASTM D256 |
| Durometer Hardness | 64 | 64 | Shore D | ASTM D2240 |
| ESCR, $\mathrm{F}_{50}$ (condition B, 25 \% Igepal) | Initial Break | Initial Break | hrs | ASTM D1693 |
| ssing Condition : |  |  |  | $=$ Complete Break |

Extruder temperature : $165-190^{\circ} \mathrm{C}$ Nozzle temperature : $180-195{ }^{\circ} \mathrm{C}$

## FDA Statement :

HDPE under the brand InnoPlus complies with U.S. FDA 21 CFR 177.1520 regulation for polyethylene used in articles that contact food except for articles used for packaging or holding food during cooking.

