



**Mega Specks**  
*Speckle-Effect Colorants*

<b>Use</b>	Mega Specks are a special effect colorant that creates a speckle-effect or granite-effect in plastics, coatings, cement and other materials.	
<b>Available Sizes</b>	150 µm – Mega Specks 150 250 µm – Mega Specks 250 500 µm – Mega Specks 500 1000 µm – Mega Specks 1000 3000 µm – Mega Specks 3000	Other size ranges. available upon request
<b>Available Colors</b>	Black – FDA Other colors available upon request.	
<b>Properties</b>	Carrier Polymer: Proprietary (FDA listed). Density: Dependent on color. Moisture: < 0.3% Appearance: Colored powder	
<b>Typical Use</b>	<ul style="list-style-type: none"> <li>• Speckle for polyolefin and styrenic plastic parts and sheet extrusions.</li> <li>• Speckle for coatings and cement.</li> </ul>	
<b>Use Level</b>	0.2% – 2.0% in plastics. 0.5% – 5.0% in coatings and cement.	
<b>Incorporation</b>	<p>For plastics, this colorant is incorporated into masterbatch compounds or liquid colorant formulations to achieve the level necessary for the intended effect.</p> <p>For coatings, Mega Specks are added during the final letdown, as to not shear the effect into smaller particles. Mega Specks may be broadcast into wet coatings for appearance and anti-slip characteristics.</p> <p>For cement, Mega Specks are added to the final mix or broadcast and floated into the cement.</p>	
<b>Benefits</b>	<ul style="list-style-type: none"> <li>• Very low use rates (typically 1/5<sup>th</sup> of mica based effect materials).</li> <li>• Ability to custom size and custom color material.</li> <li>• Low moisture compared to competitive materials.</li> <li>• Low static buildup, allows for ease of use and accuracy of weighing.</li> </ul>	
<b>Storage &amp; Handling</b>	Mega Specks will remain shelf stable indefinitely when stored in closed containers, in a cool location.	
<b>Food Contact</b>	Mega Specks are formulated with proprietary polymers contained in 21CFR sections 170-180. Only FDA listed materials are used. Mega Specks can be prepared with colorants listed under 21CFR 178.3297 for food contact applications.	