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## PP Top white glossy

### **Permanent**

**Facestock** A white bi-axially oriented, polypropylene film with a printreceptive topcoat.

Raw material 1906001

**Adhesive** A general purpose permanent, acrylic based adhesive.

**Liner** BG40 white, a supercalendered glassine paper.

Basis weight 60 g/m<sup>2</sup> ISO 536 Caliper 53  $\mu$ m ISO 534

Laminate

Total Caliper 127 µm ±10% ISO 534

**Performance Data** 

Initial Tack 10 N/25mm FTM 9 Glass Peel Adhesion 90° 6 N/25mm FTM 2 St.St.

Min. application temp. 5 ° C Service temperature -20° C to 80° C

Adhesive Performance The adhesive is a clear permanent adhesive featuring excellent UV resistance and weatherability together with good adhesion performance, even on apolar substrates.

**Application & use** 

Applications are predominantly in market segments where rigid containers are used (e.g. Glass, PET). Due to fairly rigid nature of the film, care should be taken with use on non-uniform surfaces and where a very high level of squeezability is desired. The liner is made from FSC® certified paper.



# Conversion & printing

The modified acrylic based topcoating can be printed by conventional printing techniques including flexo, screen, offset, letterpress, silkscreen, gravure, and hot or cold foiling processes. UV, water-based and solvent-based inks can be used. The topcoat is designed for optimal ink adhesion. Onpress corona treatment is not advised. The face material is suitable for Thermal Transfer printing. Exact inks, foils and ribbons should be specified by your ink/foil/ribbon supplier. The material has very good register properties especially when a high number of different colours is used.

#### Special approvals

The adhesive complies with European food regulation 1935/2004/EC, with the German Recommendation (BfR) XIV and with FDA § 175.105. It also meets the demands of the limit values laid down in 10/2011/EU. In accordance with the requirements of relevant EU food regulations, the adhesive may safely stand in direct contact with dry, moist and fatty foodstuffs which have a reduction factor of at least 2 according to the Commission Regulation (EU) No 10/2011.

### Shelf life

12 months under storage conditions as defined by FINAT (20-25° C; 40-50 % RH).



#### Disclaimer

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This publication replaces all previous versions. All information is subject to change without notice.



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