



Technische Steekkaart
Fiche Technique
Technisches Merkblatt
Technical Data Sheet

TOYO INK

EXCURE 30000EB FOOD

CHARACTERISTIC

The inks of Excure series 30000EB FOOD are characterised by a low residual odour. This makes the inks suitable for printing on the outside of food packaging.

PROPERTIES

- ☞ *Suitable for printing on the outside of food packaging*
- ☞ *Extra low in residual odour*
- ☞ *Very high reactivity*
- ☞ *Low migration properties*
- ☞ *Optimal resistance properties will be obtained 24 hours after printing*
- ☞ *Formulated without benzophenone*
- ☞ *Formulated without ITX*

APPLICATION AREA

- Letterpress*
- Wet offset*

EB FOOD CURING SPEED (100 kV at 30 kGy)

→ *400 m/min*

SUITABLE SUBSTRATES (min. surface tension 38 dynes/cm)

- ☞ *All kinds of paper and board*
- ☞ *Top coated and certain semi-coated thermo-papers*
- ☞ *Certain corona treated PE-boards*
- ☞ *Alu-laminated, nitro-cellulose prelacquered cardboard*

Preliminary adhesion tests are recommended

AVAILABLE COLOUR SHADES

- ☞ *Process colours*
- ☞ *Mixing system*
- ☞ *Opaque white*

REFERENCES EXCURE 30000 EB FOOD

		IWS	Alcohol	Nitro	Alkali
<u>Process colours (very low odour)</u>					
Yellow	EXC30001EB FOOD	5	+	+	+
Magenta	EXC30002EB FOOD	5	+	+	-
Cyan	EXC30003EB FOOD	8	+	+	+
Black	EXC30004EB FOOD	8	+	+	+
<u>Mixing system</u>					
Mixing white	EXC30900EB FOOD				
Opaque white	EXC30901EB FOOD				
Transparent white	EXC30902EB FOOD				
Yellow	EXC30912EB FOOD	5	+	+	+
Yellow fast 6	EXC30913EB FOOD	6	+	+	+
Warm yellow	EXC30916EB FOOD	5	+	+	+
Orange	EXC30920EB FOOD	5	+	+	+
Orange fast	EXC30921EB FOOD	7	+	+	+
Warm red fast	EXC30931EB FOOD	7	+	+	+
Rubine red	EXC30940EB FOOD	5	+	+	-
Rubine red fast 6	EXC30941EB FOOD	6	+	+	+
Rubine red fast 7	EXC30942EB FOOD	7	+	+	+
Rhodamine red fast 7	EXC30951EB FOOD	7	+	+	+
Purple fast*	EXC30953EB FOOD	7	+	+	+
Violet fast	EXC30961EB FOOD	7	+	+	+
Reflex blue fast*	EXC30963EB FOOD	7	+	+	+
Blue 072 fast*	EXC30965EB FOOD	7	+	+	+
Cyan	EXC30970EB FOOD	8	+	+	+
Green	EXC30980EB FOOD	8	+	+	+
Black	EXC30990EB FOOD	8	+	+	+

* These inks should not be used for mixings, as they are already built up out of other base inks.

REMARKS

- ★ *Cleaning: it is not necessary to wash the press immediately after printing. The Excure 30000EB FOOD series will not cure in the press and is therefore ready to use for the next day's printing.*
- ★ *Shelf life: the Excure 30000EB FOOD series has a 12-month shelf life guarantee. This guarantee covers 12 months from the date of manufacture (which is mentioned on the label). In order to give this guarantee, certain recommendations must be followed: the Excure 30000EB FOOD series should be kept on stock at temperatures between 15 – 20°C and they should not be exposed to direct sunlight or heat. If possible, store the ink in a dark room*
- ★ *Rollers: the following roller material is recommended: EPDM (Ethylene-Propylene-Diene-Monomers). EPDM rollers show excellent performance with EB FOOD-inks. They are not suitable for conventional inks, since they will swell considerably in contact with aliphatic hydrocarbons, which are used in traditional offset inks*
- ★ *Certain Metallic EB FOOD-inks may cause swelling of EPDM rollers*
- ★ *Nitril rubber: nitril rubber rollers show minimal swelling with EB FOOD-inks and conventional inks. Solvents such as glycol and acetates do have a tendency to make this rubber swell. Nitril rubber is recommended when using two component metallic inks.*

PACKAGING

- 3 kg tins
packed in card board boxes of 12 or 24 kg
packed in palbox of 180 kg
palletbox of 270 kg
palletboxx of 504 kg
- 10 kg pails

ADDITIVES

- | | | |
|---------------------|-------------------------|----------|
| ◆ Fountain additive | pH 5 | EXC10900 |
| | pH 4.8 | EXC10910 |
| ◆ Wash-up solution | for manual washing | EXC10810 |
| | for automatic washing | EXC10800 |
| | labelling and reg. free | EXC10820 |
| ◆ Thinner | | EXC10705 |

OTHER INFO

These inks and/or coatings (this ink and/or coating) are (is) only suitable for use on the non-food contact side of food packaging, provided they are applied using the relevant Good Manufacturing Practices (GMP) and according to the guidelines in this Technical Data Sheet.

The printer, converter and packer/filler each have a responsibility to ensure that the finished – printed - product is fit for the intended purpose(s) and that the ink and coating components do not migrate into the food at levels that exceed legal, regulatory and industry defined requirements.