



EXCURE 30000AP FOOD

CHARACTERISTIC

The inks of Excure series 30000AP FOOD show very good adhesion on all possible closed substrates and are especially developed for printing on the outside of FOOD packaging. They are characterised by a low residual odour and low migration properties.

PROPERTIES

- ☞ Suitable for printing on the outside of FOOD packaging
- ☞ These inks conform to the latest European norms for the use in primary food packaging
- ☞ Extra low in residual odour
- ☞ Very high reactivity
- ☞ Low migration properties
- ☞ Optimal resistance properties will be obtained 24 hours after printing
- ☞ Suitable for the use in the tropical countries

APPLICATION AREA

- Wet and dry offset

UV CURING SPEED (with 3 lamps of 120 W/cm)

- ➔ 450 m/min or 15000 sheets/hour

(the reactivity is also influenced by the substrate, the condition of the lamps, the condition and adjustment of the reflectors, the thickness of the ink layer, colour, etc.)

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

REFERENCES EXCURE 30000AP FOOD

		IWS	Alcohol	Nitro	Alkali	Heatres. 10'
<u>Process colours – wet offset</u>						
Yellow	EXC30001AP	5	+	+	+	180°C
Magenta	EXC30002AP	5	+	+	-	170°C
Cyan	EXC30003AP	8	+	+	+	220°C
Black	EXC30004AP	8	+	+	+	220°C
<u>Mixing system</u>						
Mixing white	EXC30900AP					
Opaque white	EXC30901AP					
Transparent white	EXC30902AP					
Yellow	EXC30912AP	5	+	+	+	
Yellow fast 6	EXC30913AP	6	+	+	+	
Yellow IWS 7	EXC30914AP	7	+	-	+	
Warm yellow	EXC30916AP	5	+	+	+	
Orange	EXC30920AP	5	+	+	+	
Orange fast	EXC30921AP	7	+	+	+	
Warm red fast	EXC30931AP	7	+	+	+	
Rubine red	EXC30940AP	5	+	+	-	
Rubine red fast 6	EXC30941AP	6	+	+	+	
Rubine red fast 7	EXC30942AP	7	+	+	+	
Rhodamine red fast 7	EXC30951AP	7	+	+	+	
Purple fast*	EXC30953AP	7	+	+	+	
Violet fast	EXC30961AP	7	+	+	+	
Reflex blue fast*	EXC30963AP	7	+	+	+	
Blue 072 fast*	EXC30965AP	7	+	+	+	
Cyan	EXC30970AP	8	+	+	+	
Green	EXC30980AP	8	+	+	+	
Black	EXC30990AP	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 30000AP FOOD series will not cure in the press and is therefore ready to use for the next day's printing. However, the ink may start to cure in the press if sunlight or UV-light from the bulbs / UV-lamp is allowed to shine on the ink.*
- ★ *Shelf life: the Excure 30000AP 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 30000AP 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 UV-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 UV-inks may cause swelling of EPDM rollers.*
- ★ *Nitril rubber: nitril rubber rollers show minimal swelling with UV-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.*
- ★ *Letterpress plates: the Excure 30000AP FOOD series can be used together with the majority of the marketed letterpress plate materials. The best results are achieved by using soft plates for solids and harder plates for line, text and process work.*

PACKAGING

- 1 kg tins

ADDITIVES

- | | | |
|--------------------|-------------------------|----------|
| ◆ Wash-up solution | for manual washing | EXC10810 |
| | for automatic washing | EXC10800 |
| | labelling and reg. free | EXC10820 |
| ◆ Antitack paste | | EXC10001 |
| ◆ Photoinitiator | depth cure | EXC10045 |
| | surface cure | EXC10060 |
| ◆ 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.