EB FOOD

Technische Steekkaart
Fiche Technique
Technisches Merkblatt
Technical Data Sheet

EXCURE 20000AEB FOOD

CHARACTERISTIC

The inks of Excure series 20000AEB FOOD show very good adhesion on all possible closed substrates.

PROPERTIES

- *Good adhesion*
- *Excellent film lamination properties*
- *Good 'post-curing' rate*
- *The Excure 20000AEB FOOD series contains carefully selected raw materials to minimise the risk of skin irritation and causes as little odour as possible. It does not contain raw material listed on TSCA exclusion list All raw materials used are in compliance with the EUPIA Exclusion policy.*
- *Optimal resistance properties will be obtained 24 hours after printing*
- *Formulated without benzophenone*
- *Formulated without ITX*
- *High viscosity*

APPLICATION AREA

- ☑ *Letterpress*
- ☑ *Wet offset*

EB FOOD CURING SPEED *(110 kV at 30 kGy)*

- ✈ *330 m/min*

SUITABLE SUBSTRATES *(surface tension see 'Recommended treatment levels')*

- *High gloss paper and board*
- *Hard and soft vinyls (corona treated)*
- *Coated metals*
- *Pre-treated plastic films (polyester, acetate)*

Preliminary adhesion tests are recommended

AVAILABLE COLOUR SHADES

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

TOYO INK EUROPE NV - TUNNELWEG 3 - BUS 1 - IND. PARK KREKELENBERG - 2845 NIEL - BELGIUM
TEL. +32 3 880 67 67 - FAX +32 3 880 67 90 - e-mail : sales@toyoink.eu - www.toyoink.eu

- *Other colours: on request*

REFERENCES EXCURE 20000AEB FOOD

		IWS	Alcohol	Nitro	Alkali	Heatres. 10'
Process colours – wet offset						
Yellow	*EXC20071AEB FOOD*	*5*	+	+	+	*180 °C*
Magenta	*EXC20072AEB FOOD*	*5*	+	+	-	*170 °C*
Cyan	*EXC20073AEB FOOD*	*8*	+	+	+	*220 °C*
Black	*EXC20074AEB FOOD*	*8*	+	+	+	*220 °C*
Deep black	*EXC20075AEB FOOD*	*8*	+	+	+	*220 °C*
Base Inks						
Mixing white	*EXC20900AEB FOOD*					
Opaque white	*EXC20901AEB FOOD*					
Transparent white	*EXC20902AEB FOOD*					
Yellow	*EXC20912AEB FOOD*	*5*	+	+	+	*180 °C*
Yellow fast 6	*EXC20913AEB FOOD*	*6*	+	+	+	*220 °C*
Warm yellow	*EXC20916AEB FOOD*	*5*	+	+	+	*220 °C*
Orange	*EXC20920AEB FOOD*	*5*	+	+	+	*140 °C*
Orange fast	*EXC20921AEB FOOD*	*7*	+	+	+	*220 °C*
Warm red fast	*EXC20931AEB FOOD*	*7*	+	+	+	*220 °C*
Rubine red	*EXC20940AEB FOOD*	*5*	+	+	-	*170 °C*
Rubine red fast 6	*EXC20941AEB FOOD*	*6*	+	+	+	*170 °C*
Rubine red fast 7	*EXC20942AEB FOOD*	*7*	+	+	+	*200 °C*
Rhodamine red fast 7	*EXC20951AEB FOOD*	*7*	+	+	+	*220 °C*
*Purple fast**	*EXC20953AEB FOOD*	*7*	+	+	+	*220 °C*
Violet fast	*EXC20961AEB FOOD*	*7*	+	+	+	*220 °C*
*Reflex blue fast**	*EXC20963AEB FOOD*	*7*	+	+	+	*220 °C*
*Blue 072 fast**	*EXC20965AEB FOOD*	*7*	+	+	+	*220 °C*
Cyan	*EXC20970AEB FOOD*	*8*	+	+	+	*220 °C*
Green	*EXC20980AEB FOOD*	*8*	+	+	+	*220 °C*
Black	*EXC20990AEB FOOD*	*8*	+	+	+	*220 °C*

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

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REMARKS

- ★ *To improve scuff resistance of non-laminated surfaces, EB FOOD-overprint varnishing is recommended.*
- ★ *Cleaning: it is not necessary to wash the press immediately after printing.*
  The Excure 20000AEB 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 is allowed to shine on the ink.
- ★ *Shelf life: the Excure 20000AEB 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 20000AEB 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.*
- ★ *Letterpress plates: the Excure 20000AEB 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

- □ *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*
- □ *220 kg barrels*

ADDITIVES

♦ *Fountain additive*	*pH 5*	*EXC10900*
	pH 4.8	*EXC10925*
♦ *Wash-up solution*	*for manual washing*	*EXC10810*
	for automatic washing	*EXC10800*
	labelling and reg. free	*EXC10820*
♦ *Antitack paste**		*EXC10001*
♦ *Thinner*		*EXC10705*

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RECOMMENDED TREATMENT LEVELS (DYNES / CM)

		PE	PP	PVC	PET	PS	PVDC	PU	ABS	PTFE	Silicone
Litho	**Min.:**	40	40	36	44	42	42	38	42	38	38
	Max.:	50	50	52	56	50	52	52	52	52	52
Letterpress	**Min.:**	42	40	40	46	42	42	42	45	42	40
	Max.:	54	54	52	60	58	54	56	52	60	56

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.

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