



STERAFLEX FOOD

CHARACTERISTIC

The STERAFLEX FOOD inks are especially developed for printing on flexo machines with superb densities and excellent flow properties. These inks are characterised by very low odour and extreme low migration properties.

PROPERTIES

- ↻ Excellent printability
- ↻ Fast curing
- ↻ Good gloss, high colour strength
- ↻ Viscosity properties fit for flexo printing
- ↻ Low odour
- ↻ Optimal resistance properties will be obtained 24 hours after printing
- ↻ Formulated without benzophenone
- ↻ Formulated without ITX
- ↻ Extreme low migration

APPLICATION AREA

- All flexo label and packaging printing machines equipped with a UV-curing system

UV CURING SPEED (with 2 lamps of 160 W/cm)

- 200 m/min

(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 (surface tension see 'Recommended treatment levels')

- 📄 All kinds of coated paper
- 📄 Inline Corona treated polyethylene
- 📄 Selected lacquered/ primered aluminium foils and lids
- 📄 Different kind of plastic films

Preliminary adhesion tests are recommended

Substrates may differ in their chemical structure or method of manufacture. A test for suitability must always be carried out before printing. Antistatic, Mould Release Agents and Slip Additives may have negative effects on adhesion, and should be detected and removed prior to printing.

RECOMMENDED TREATMENT LEVELS (DYNES / CM)

		PE	PP	PVC	PET	PS	PVDC	PU	ABS	PTFE	Silicone
Flexo and	Min.:	38	40	36	42	42	42	38	40	36	40
Gravure	Max.:	50	50	50	54	48	52	50	52	52	50

AVAILABLE COLOUR SHADES

- ☼ Process colours
- ☼ Opaque white
- ☼ Mixing colors (on demand)

REFERENCES – STERAFLEX FOOD

			IWS	Alcohol	Nitro	Alkali
<u>Process colors</u>						
Yellow	EXC54001M	5	+	+	+	
Magenta	EXC54002M	5	+	+	-	
Cyan	EXC54003M	8	+	+	+	
Black	EXC54004M	8	+	+	+	
Deep Black	EXC54005M	7	+	+	+	
<u>Lightfast process inks</u>						
Yellow	EXC54021M	6	+	+	+	
Magenta	EXC54022M	7	+	+	+	
<u>Mixing colors</u>						
Opaque white	EXC54901M					
Transparent white	EXC54902M					
Opaque white sleeves	EXC54903M					
Yellow	EXC54912M	5	+	+	+	
Orange	EXC54920M	5	+	+	+	
Warm red fast	EXC54931M	7	+	+	+	
Red 032 fast*	EXC54932M	7	+	+	+	
Rubine red	EXC54940M	5	+	+	-	
Rubine red fast 7	EXC54942M	7	+	+	+	
Rhodamine red fast	EXC54951M	7	+	+	+	
Purple fast *	EXC54953M	6	+	+	+	
Violet fast	EXC54961M	7	+	+	+	
Reflex blue fast *	EXC54963M	7	+	+	+	
Blue 072 fast *	EXC54965M	7	+	+	+	
Cyan	EXC54970M	8	+	+	+	
Green	EXC54980M	8	+	+	+	
Black	EXC54990M	8	+	+	+	

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

REMARKS

- ★ *When laminated afterwards, take care to use the correct fast inks, and to do a preliminary adhesion test.*
- ★ *Cleaning: it is not necessary to wash the press immediately after printing. The Excure 54000M – Steraflex – 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.*
- ★ *Rollers: the following roller material is recommended: EPDM (Ethylene-Propylene-Diene-Monomers). EPDM rollers show excellent performance with UV-inks.*
- ★ *Certain metallic UV-inks may cause swelling of EPDM rollers. We recommend to use nitril rollers for this application.*
- ★ *Shelf life: the Excure 54000M – Steraflex – 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 54000M – Steraflex – 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.*

PACKAGING

- 5 kg plastic pails
- 10 kg metal cans

ADDITIVES

◆ UV Levelling agent		EXC10003
◆ UV Silicone additive		EXC10005
◆ UV Anti-blocking additive		EXC10007
◆ UV Anti-penetration additive		EXC10013
◆ UV Anti-foam additive		EXC10018
◆ UV Slip additive		EXC10029
◆ Wash-up solution	for manual washing	EXC10810
	for automatic washing	EXC10800
	labelling and reg. free	EXC10820
	waterbased	EXC10860
	anilox cleaner	EXC10864
◆ Photoinitiator	liquid for inks	EXC10045 (depth cure)
	liquid for inks	EXC10060 (surface cure)
◆ Thinner	with photoinitiator	EXC10031

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.