



Technische Steekkaart Fiche Technique **Technisches Merkblatt Technical Data Sheet**

EXCURE 30000A FOOD

CHARACTERISTIC

The inks of Excure series 30000A FOOD 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

Excure 30000A FOOD



REFERENCES EXCURE 30000A FOOD

		IWS	Alcohol	Nitro	Alkali	Heatres. 10'
Process colours - wet offset						
Yellow	EXC30061A	5	+	+	+	180°C
Magenta	EXC30062A	5	+	+	-	170°C
Cyan	EXC30063A	8	+	+	+	220°C
Black	EXC30064A	8	+	+	+	220°C

REMARKS

- ★ Cleaning: it is not necessary to wash the press immediately after printing. The Excure 30000A 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 30000A 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 30000A 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.
- ★ 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 30000A 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

- \Box 1 kg tins
- \Box 3 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

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