

Technische Steekkaart
Fiche Technique
Technisches Merkblatt
Technical Data Sheet



EXC99076 FOOD

CHARACTERISTIC

The EXC99076 FOOD is a radical UV varnish, formulated without benzophenone, low in odour and with low migration properties.

PROPERTIES

- The EXC99076 FOOD can be applied wet-on-dry on conventional inks and wet-on-wet or wet-on-dry on Excure UV inks
- The surface tension of the cured film is typically < 34 mN/m
- The EXC99076 FOOD is formulated with very low toxity ingredients
- Low in wet odour and very low odour in the cured print
- The EXC99076 FOOD has very good clarity
- This varnish is press ready at optimal viscosity
- The EXC99076 FOOD can be used with normal flexo and letterpress plates
- Optimal resistance properties will be obtained 24 hours after printing

Article	Viscosity 21°C/DIN 4 mm	Cure	Slip	Gloss	Rub / scuff	Property
EXC99076 FOOD	50 – 70 sec	High	High	High	High/Medium	Low odour, low migration

TYPES

Radical chemistry

APPLICATION AREA

✓ Varnishing machines / coaters

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

- All kinds of paper and board
- Certain corona treated PE-films
- Other substrates: to be tested

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REMARKS

- ★ Both EPDM and nitril rubber rollers are suitable when using EXC99076 FOOD.
- ★ Shelf life: all UV varnishes have 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: UV varnishes should be kept on stock at temperatures between 15 20°C and they should not be exposed to direct sunlight. If possible, store the varnish in a dark room.
- ★ Stir well before use.

PACKAGING

- \Box 1 kg tins
- □ 10 kg jerry cans
- □ 25 kg jerry cans
- □ 200 kg barrels

ADDITIVES

	Wash up solution	for manual washing	EXC10810
		for automatic washing	EXC10800
		labelling and reg. free	EXC10820
•	Photoinitiatior		EXC10046
•	Levelling agent		EXC10003
•	Thinner		EXC10705
•	Slip agent		EXC10005
•	Surface tension pen (602038	

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.

