

LABITEX WB 647 BB

Product description:

Glossy water-based barrier varnish that, in addition to barrier properties against edible fats, oils and water, is also heat sealable.

Designed to replace cardboard with a layer of PE polyethylene for the production of disposable cups, disposable tableware and food packaging with direct food contact.

Physical characteristics:

Flash point:	> 100°C
Viscosity (20 ⁰ C):	50±10 (DIN-4)
Solid content:	42±3%
pH:	8,1±0,2
Gloss (60 ⁰):	< 70
Slip:	Low
Rub resistance:	Good
Hot stamping:	Yes
Glueability (without special glue):	Yes
Freeze stability:	Testing is needed

Product features:

- The activation temperature is 150-200 °C, the optimal welding temperature is selected for each equipment through testing.
- Has the property of heat sealability: the varnished side can form a weld with the reverse side of substrate when heated above the activation temperature.
- High barrier properties in relation to food fats (fat resistance) and water (water resistance).
- Suitable for direct food contact .

Substrate:

Paper	*	*** <i>Perfect suitable</i>
Cardboard	***	** <i>Suitable</i>
Non-absorbent substrates ¹	*	* <i>Tests recommended</i>
Treated non-absorbent substrates ¹	*	x <i>Not suitable</i>

¹Label paper, laminated cardboard and synthetic substrates (PP, PE, PVC, OPP and etc.)

Application:

- Equipment: Offset press coating unit and and flexographic equipment.
- Recommended varnish coat: To ensure barrier properties, it is recommended to apply a layer of at least 10 g / m² "dry". For lightly coated or porous substrates, it is recommended to apply twice with a layer of at least 10 g / m² "dry" of each layer with intermediate drying. It is also possible to pre-prime the substrate with Labitex WB 647 Primer, suitable for printing food packaging. The indicator strongly depends on the absorbency of the substrate to be printed.
The coated layer properties strongly depend on the absorbency of the substrate to be printed. To obtain reliable barrier properties of the coating, it is important to apply a sufficient layer of varnish to evenly close the pores of the substrate to prevent the penetration of food components through uncovered areas into the substrate.
Please note that barrier coatings must be tested to meet customer requirements under the conditions of intended use.

Prior tests are recommended before any commercial work.

The information contained herein is based on our knowledge, true and correct. Any recommendations are made without guarantee, as the conditions of use are beyond our control. Our technical department may be contacted for further information.

- Machine mode: The temperature of printing machine should be controlled to avoid heating and adhesion. All components of the machine, including shafts and hoses must be adapted to work with water materials. The temperature in the foot should be controlled (not higher than 30 ° C) in order to avoid overheating and gluing.

WATER BASED COATINGS APPLICATION GENERAL GUIDELINE

Application viscosity:	As supplied.
Coating diluent:	Water. 1% maximum.
Coating drying:	Hot air flow 60-120 °C. The temperature in the pallet should be below 30°C.
Equipment clean-up:	Liquid coating – warm water. Dried coating – ethyl acetate or another solvent.
Coating and inks:	It is not recommended to varnish oil based offset paints based on the following unstable pigments: Warm Red, Rhodamine, Purple, Purple, Blue Reflex, Blue 072. In this case, use special resistant colors.

Prior tests are recommended!

Ecology and safety:	For specific environmental/food compliance requirements, please contact our technicians for more information.
Storage:	The recommended storage temperature is 18-22°C. Guaranteed shelf life is 12 months in closed original packaging.
Safe handling:	All works should be proceeded in the ventilated working area. For more information, please, see the MSDS.

STIR COATING WELL BEFORE USE!

Notes

- All information provided in this Technical Data Sheet (TDS) including the recommendations for application is based on our current knowledge and experiences.
- The information about technical specifications (such as slip angle or reactivity) is based on our examinations under laboratory conditions and the mentioned values can differ from the practice.
- This document is provided for informational purposes only and do not release users from carrying out their own tests and trials.
- We reserve the right to change product properties according to the newest requirements of technical progress, amendments and additions to the list of restricted raw materials. These changes do not bring negative impact on the technical characteristics of the product.

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