



RADIORPLUS Food pack - PANTONE®

Description:

RADIORPLUS Food pack

Shades available :

PANTONE® 871 to PANTONE® 877

Properties:

RADIORPLUS Food pack series inks are sheetfed offset metallic inks especially dedicated

for food packaging.

RADIORPLUS Food pack series are formulated and manufactured to minimize the potential

for migration of the inks components by set-off or through the substrate, from the printed outer

side to the food contact surface/side of the packaging.

RADIORPLUS Food pack series range comply with Regulation (EC) 2023/2006.

Provided that RADIORPLUS Food pack series are correctly processed on suitable substrates

and that the food packaging is designed in a way that there is no direct food contact with the print, this ink range allows the printed packaging in its finished state to meet and comply

with the requirements of the Regulation (EC) 1935/2004, Article 3.

RADIORPLUS Food pack series inks provide high gloss and metallic effect, high colour strength and excellent printability.

Formula based on a 2 µm pigment to provide excellent printability with improved transfer and enhanced dot definition.

Versatile inks suitable for a wide variety of applications: fine type and solids

Ink characteristics:

Viscosity (Laray viscometer, 25°C): 70 - 80 Poises

The data above are subject to the shade

Application :

Conventional Sheetfed Offset printing

Speed : 8000 - 10000 iph

Fountain solution, recommended pH :

5 - 5,5

Coverage

: _____

1,5 - 2 g/m² depending on substrate

Substrates

: _____

Paper and board suitable for food packaging

Printing recommendations : Mix the ink thoroughly before use

To preserve the ink low odour/low migration properties, we recommend no addition to the

inks, even additives.

Please contact us for ink adjustments

Thorough cleaning of the printing machine is recommended to eliminate the risk for cross-contamination

Caution:



Varnishing in-line with an approved food grade Water Based lacquer is mandatory to improve rub/scuff resistance, prevent blocking and consequently potential migration by set-off in the stack.

Typical standard anilox volume is minimum 13cm³ to provide satisfying resistance. Varnishability properties depend on substrate absorbency and flexibility of the lacquer. Varnishing affect dramatically the gloss and metallic effect of the ink, this is an optical phenomenon.

Shelf life :

IR and hot air may help drying the ink/lacquer combination but maximum temperature in the pile should not exceed 30 - 35 °C
Air extraction should be set at a high rate

Storage conditions :

RADIORPLUS Food pack inks are very special, more sensitive to print.

Packaging :

Technical performances cannot be compared to "standards" metallic inks. Trying to target similar effect would definitively raise printability issues (excess of charge, over-emulsion, charlking/adhesion...)

Disclaimer :

To prevent issues, we recommend when possible, to underprint CMYK inks with color as closed as the required metallic shade.

6 months in the original unopened container

Store between 15°C and 25°C

1 Kg

The ultimate verification of compliance can only be assessed on the finished printed food package. The manufacturer of the final article is legally responsible to ensure that it is fitted for the intended purpose as food packaging



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