

Technical Datasheet

TERRAWET Matt Coating G 9/56 M FoodSafe-040




09.03.2020

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Product description

Water-based matt coating with universal application possibilities. The product has been FoodSafe certified. It is low migration (global migration limit < 60 mg/kg, EU cube model), compliant with the Swiss Ordinance (SR 817.023.21) and can be applied in the direct contact to dry and fat-including foodstuffs. Moreover, the coating provides an especially good anti-curling behaviour and it is laser printable.

Properties

	
Gloss	■ ■ ■ ■ □ □ □ □ □ □ □ □
Scuff resistance	■ ■ ■ ■ ■ ■ ■ ■ ■ □ □
Hot foil stamping	■ ■ ■ ■ ■ ■ ■ ■ □ □
Crackling tolerance	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
Foaming tolerance	■ ■ ■ ■ ■ ■ ■ ■ ■ □ □
Drying	■ ■ ■ ■ ■ ■ ■ ■ ■ □
Two-sided coating	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
Wet block resistance	■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■
UV varnishing	■ ■ ■ ■ ■ ■ ■ ■ □ □ □
Counter glueing	■ ■ ■ ■ ■ ■ ■ ■ □ □
Slip angle	20° - 25°
Foil lamination	■ ■ ■ ■ ■ □ □ □ □ □
Heat resistance	Up to 180°C

Material characteristics

- Viscosity: 40 sec. (20°C, DIN 4 mm cup)
- Viscosity: 50 sec. (20°C, DIN 4 mm cup)

Special properties

- Especially good anti-curling behaviour
- Laser printable

- Listed in the Sony Green Book (Sony Green Partner)

Application (End Uses)

- Wet glue (Other non-food, Food indirect, Beverages)
- Commercial (Brochures)
- Sachets, pouches & bags (Food indirect, Sac packaging)
- Folded boxes (Other non-food, Cap boxes (tobacco), Food indirect, Food direct, Dry foodstuff packaging, Tobacco, Microwave packaging, Sweets, Personal Care, Pharma)
- Corrugated (Displays)

Processes

- Wet-in-wet
- Wet-on-dry
- Flexo unit, chambered doctor blade system
- Sheet-fed offset, coating unit (chambered doctor blade or roller system)
- Coating unit (chambered doctor blade or roller system)
- Sheet-fed offset, coating unit

Substrate

- Metallized substrates
- Cast-coated substrates
- Coated board
- Coated paper
- PVC, PP, PE, PET foils etc.
- Aluminum foil laminated substrates
- Rearside PE coated board

Legislation assessment

- In principal the product can be used as directed and with a

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complete drying for the coating of foodstuff packagings for the direct contact to the filling good. For information about the food legislation assessment of this product please contact our department for quality, environment and product safety. T: +49 (0) 5132 5009-140 mail to: QUM.ACTEGA.Terra@altana.com

Processing recommendations

- There must be a sufficient hardening of the overall system substrate-printing ink-coating before further processing which should be checked in the process.
- Recommended coating application: 3,5 - 5 g/m²/wet
- There must be a suitability for water-based coating if anti-set-off powder is used (do not use mineral powder).
- Please use printing inks/foil inks suitable for coating.
- Stir well before use!
Mechanical stirring is recommended.
- The coating is suitable for wrapping in foils XS and MS (no acrylic coated foil).
- We recommend to omit adhesive straps.
- Recommended pile temperature: not > 35°C
- The full profile of characteristics of the coating film is available after complete drying.
- For the further processing of the sheets under mechanical load and/or the influence of humidity, a sufficient high basic consistency of the substrate is required.
- Resistance against alkali, alcohol and solvents should be given according to DIN ISO 2836,

formerly DIN 16524, in order to exclude a change of colour.

- Using non-absorbent substrates and / or slowly absorbent printing inks, we recommend to plan for the corresponding drying times.
- In order to guarantee a fast and complete drying, we recommend a sufficient airing of the sheets.

Cleaning instructions

- Please clean machines and tools immediately with water. Dried coating residues can be removed with TERRAWET Clean Cleaning Agent G 12/180.

Storage instructions

- Shelf-life 18 months
- Storage may cause a change in viscosity. We recommend to check the viscosity and adjust - if necessary - with water.
- Avoid mixing with other coatings or washing water.
- Protect from frost, heat and sun exposure.
- Applies to closed original containers at 5°C up to 30°C.

Disclaimer

- All information are technical quality descriptions, advisory and due to the wide range of materials, production conditions, operations and processes they do not release from own tests and examinations under customer-specific circumstances.
- This data sheet does not claim to be complete.
- All information provided on this product (in this sheet or

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elsewhere) are made to the best of our knowledge.

- We reserve the right to change product characteristics due to technical progress, amendment of applicable law and mandatory production-related needs.
- If an application is intended to be made under different conditions than those specified in this sheet, we only assume liability after having examined the respective different conditions.