



STERAPLAST FOOD

CHARACTERISTIC

The inks STERAPLAST FOOD show very good adhesion on all possible closed substrates with low odour and low migration properties.

PROPERTIES

- ← Good adhesion
- Excellent film lamination properties
- ← Good 'post-curing' rate
- Good gloss, high colour strength
- ← Good lithographic properties
- ✓ Very good flexibility
- The STERAPLAST FOOD inks contain carefully selected raw materials to minimise the risk of skin irritation and causes as little odour as possible. It is in compliance with the EuPIA exclusion policy.
- Low odour and low migration properties
- Optimal resistance properties will be obtained 24 hours after printing
- Formulated without benzophenone
- ♠ Formulated without ITX

APPLICATION AREA

- ☑ Letterpress
- ☑ Wet offset

UV CURING SPEED (with 3 lamps of 120 W/cm)

→ 300 m/min or 9000 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 (surface tension see 'Recommended treatment levels')

- High gloss paper and board
- Hard and soft vinyls (corona treated)
- Pre-treated plastic films (polyester, acetate)
- Pre-treated PP films (e.g. for IML labels)

Preliminary adhesion tests are recommended

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Knowing that the final result of a printed matter depends on a diversity of materials and working conditions, this information should only be

AVAILABLE COLOUR SHADES

- Process colours
- Opaque white

REFERENCES

		IWS	Alcohol	Nitro	Alkali
Process colours - wet offs	set				
Yellow	EXC24001M	5	+	+	+
Magenta	EXC24002M	5	+	+	-
Cyan	EXC24003M	8	+	+	+
Black	EXC24004M	8	+	+	+
Lightfast process inks					
Yellow	EXC24021M	7	+	-	+
Magenta	EXC24022M	7	+	+	+
Mixing colors					
Opaque white	EXC24901M				

REMARKS

- ★ To improve scuff resistance of non-laminated surfaces, UV-overprint varnishing is recommended.
- ★ Cleaning: it is not necessary to wash the press immediately after printing. The STERAPLAST FOOD inks 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 STERAPLAST FOOD inks 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: the STERAPLAST FOOD inks 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.
- ★ 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.

PACKAGING

- □ 1 kg cans
- \Box 3 kg cans

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ADDITIVES

•	UV Silicone additive		EXC10005	
•	UV Anti-blocking add	itive	EXC10007	
•	Wash-up solution	for manual washing	EXC10810	(for ink rollers and plates)
	·	for automatic washing	EXC10800	(for ink rollers and plates)
		labelling and reg. free	EXC10820	(for ink rollers and plates)
		waterbased	EXC10860	(for dampening system)
•	Photoinitiator	liquid for inks	EXC10045	(depth cure)
		liquid for inks	EXC10060	(surface cure)
•	Thinner	·	EXC10705	,
	Surface tension pen ((38 dynes)	602038	

RECOMMENDED TREATMENT LEVELS (DYNES / CM)

		PE	PP	PVC	PET	PS	PVDC	PU	ABS	PTFE	Silicone
Litho	Min.:	40	40	36	44	42	42	38	42	38	38
Little	Max.:	50	50	52	56	50	52	52	52	52	52
Letterpress	Min.:	42	40	40	46	42	42	42	45	42	40
Letterpress	Max.:	54	54	52	60	58	54	56	52	60	56

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.



