Alupak

Technical Data Sheet

INTERNAL LAQCQUER

High Solids Wide Range Protection 962. 509

1- Characteristics

High Solids interior lacquer for collapsible aluminium tubes' protection. The exclusive formulation, based on a high molecular weight epoxy-phenolic resin and fully etherified amino resin combination being cross-linked via an innovative hardener, yields a film showing an extremely high resistance to many products, ranging from alkaline (such as hair dyes) to acidic (such as foods like tomato sauce).

The high solids content provides films which are free of micro-porosity and sagging defects even at high thickness.

2- Technical Data

Colour	Gold
Gloss	
Supply Viscosity	DIN 4 at 20°C=30"/32" n
Solids Conten	49,200 ± 2 %
Density	1,020 ± 0,050 gr/cm^3
Recommanded Film Thickness	
Theoretical Coverage (dry film 10µ)	41,400 ± 2 m^2/Kg
Storage Stability (sealed original packaging at 25°C.)	7 months

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3- Application Instructions

Substrate	Aluminium
Pretreatment	Annealing
Application Method	Spray
Recommended Coating System	One coat
Mixing Ratio	
Pot-life	
Thinner	900.084 if necessary
Application Viscosity	As supplied
Flash-off	
Curing Time	5′ at 280°-290°C 7′ at 270°-280°C

4- Remarks :

IMPORTANT NOTICE

The raw materials used for manufacturing of Alupak products are comprised in positive lists of substances admitted to compounding of lacquers purposely conceived for the coating of metal packaging interiors intended to come in contact with food. Non-listed substances comply with Article 3 of Regulation EC No. 1935/2004.

On the basis of a wide array of industrial applications on metal packaging items and subsequent testing in conformity with the European Regulation we can state that the coating cycles composed of said products, provided that the latter have been handled, applied and properly cured according to relevant technical data sheets, typically turn out to be suitable for interior coating of metal packaging intended to come, under reasonably predictable and typical storage conditions, in permanent contact with food as per proper suitability criteria and testing methods defined by:

- Regulation EC No. 1935/2004
- FDA 21 CFR 175.300

Due to the wide range of food and non food available materials having different chemical nature and showing different aggressive strength towards the coating , preliminary contact suitability and storage stability testing is always mandatory. The user of the product (or downstream user, if applicable) is responsible for ensuring that the finished food package complies with applicable migration limits in the food itself under actual conditions of use. Furthermore, the food packer is responsible for verifying possible interactions of the product(s) or its components with the foodstuffs (e.g. modification of odour, taste, consistency, migration etc.) which are to be checked prior to use and in function of the end-uses.

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