

Technical Data Sheet

TERRAWET Gloss Coating G 9/425-040 FoodSafe

for the direct contact with dry/fat-including food, hot foil stampable

Product Description

Water-based gloss coating with excellent hot foil stamping capabilities.

The coating belongs to our FoodSafe series.

FoodSafe is our portfolio of water-based coatings that are suitable for a direct contact to dry and fat-including foodstuffs according to the Framework Regulation EU No. 1935/2004.

These coatings have a low potential for migration and they do not contain undesirable constitutional components such as mineral oils (MOSH, MOAH), heavy metals or phthalates.

This product has been assessed against the criteria of the Material Health category in the Cradle to Cradle CertifiedTM Product Standard and was awarded a Gold level Material Health Certificate by the Cradle to Cradle Products Innovation Institute.

General Information		
Product Type	Coatings	
Product Technology	Water based	
Field Of Application	Paperbased Packaging, Publication & Commercial, Displays, Food direct, Other non-food, Food indirect, Personal Care, Pharma, Sweets, Dry foodstuff packagings, Brochures	
Properties	Low odor, Balanced development of gloss on different board surfaces., Stable against ink build-up, Temporary barrier against oil/salt mixture	
Optic	Glossy	

Properties

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Gloss	00000000
Drying	00000000
Scuff Resistance	00000000
Hot Foil Stamping	00000000
Crackling Tolerance	00000000
Foaming Tolerance	00000000
Two Sided Coating	00000000
Wet Block Resistance	00000000
UV Varnishing	00000000
Counter Glueing	00000000
Foil Laminator	•••0000000

Product Characteristics				
Viscosity	• ~40 s (20°C, DIN 4 mm cup)			
Hot Foil Stamping	Yes	Glueability	Yes	
Slip Angle	23°-27°	Heat Resistance	Up to 120°C	
Anti Penetration	No			



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Substrate Recommendation

- Coated Board
- Coated Paper

Application Method

- Gravure Printing
- Wet-on-dry
- Sheet-fed offset, coating unit
- Sheet-fed offset, coating unit (chambered doctor blade or roller system)
- Wet-in-wet
- 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.
- 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.
- Not suitable for the two-sided coating.
- There must be a suitability for water-based coating if anti-set-off powder is used (do not use mineral powder).
- 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.
- Viscosity for processing in gravure printing: 15-20 sec. (dilution with water:ethanol 3:1).
- Please use printing inks/foil inks suitable for coating.
- Stir well before use! Mechanical stirring is recommended.
- We recommend to omit adhesive straps.
- The full profile of characteristics of the coating film is available after complete drying.
- Recommended pile temperature: not > 35°C.
- The coating is principally glueable (please test).
- Recommended coating application: 3,5 5 g/m²; wet
- The coating is suitable for wrapping in foils XS and MS (no acrylic coated foil).

Storage Instructions

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

Cleaning Instructions

• Please clean machines and tools immediately with water. Dried coating residues can be removed with TERRAWET Clean Cleaning Agent G 12/181.



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Regulatory Compliance

- For information about the food legislation assessment of this product (e. g. demands on the Nestlé Standard St-80.001 "Printing Inks for Food Packaging" (version 04-2022) and the Swiss Ordinance (SR 817.023.21 ordinance of the Swiss Confederation on materials & articles in contact with food) or FDA & California Proposition 65) we ask you to contact our department for quality, environment and product safety.
- P: +49 (0) 5132 5009-140;
- ehsgrlehrte.actega@altana.com

Contact Information

ACTEGA GmbH, Plant Lehrte Industriestraße 12, 31275 Lehrte DE +49 5132 5009-0 info.ACTEGA@altana.com www.actega.com

Disclaimer

The characteristics contained herein constitute binding product specifications which we warrant provided the conditions and testing methods mentioned therein are used. Any other subjective or objective requirements concerning the products are excluded. Any information herein about suitability, use or application of the products is non-binding and does not constitute a commitment regarding the products' properties, use or application. We recommend that you test our products in preliminary trials to determine their suitability for your intended purpose prior to use. No warranties of merchantability or fitness for a particular purpose are made regarding any products mentioned herein and data or information set forth, or that such products, data or information may be used without infringing intellectual property rights of third parties.