



# FOOD SAFE PRODUCT SOLUTIONS FOR INDI-VIDUAL CHOCOLATE PACKAGING

Aluminum offers the optimum barrier properties to protect chocolate from light and moisture and to ensure its unmistakable taste, familiar smell and fine, glossy appearance

Once these protective functions have been ensured, the packaging has another extremely important task. It must convince with its high-quality appearance, take brand owner designs into account and ensure attention at the point of sale. Aluminum foil is ideal for precisely wrapping even sophisticated shapes such as Santa Claus figures and Easter bunnies.

# OUR RECOMMENDATION FOR CHOCOLATE WRAPPERS

# ACTEcoat® PROTECTIVE COATINGS FOR CHOCOLATE WRAPPERS

ACTEcoat® SW-140 series water-based, acrylate-based ACTEcoat® SL-819 series solvent-based, polyester-based

NC-based systems also available.

# ACTEseal® PVC-FREE HEAT SEAL LACQUERS FOR CHOCOLATE WRAPPERS

ACTEseal® HS-389 solvent-based, polyester-based

ACTEseal® HM-19X series solvent-based, polyester-based

ACTEseal® HSW-002 series water-based, polyolefin-based



"With a wide range of waterborne coating systems for food packaging, we support our customers in achieving their ecological goals."

Markus Dickmann
Head of Water-Based Technologies R&D
Packaging Coatings ACTEGA

# **TECHNICAL DATA**

## **ACTEcoat® for Chocolate Wrappers**

- Low PMT (Peak Metal Temperature) of 80°C possible (single component)
- Fast film formation
- Fast drying
- High line speed possible
- Printable with commercially available inks

### **ACTEseal® for Chocolate Wrappers**

- Decades of experience (qualified by the main brand owners)
- BPA-NI, plasticizer free
- Low sealing temperature
- 1-layer structure possible
- Individual adjustment of lubricity possible

#### **FOOD SAFETY**

Reliable protection of consumer health is our top priority. When it comes to applications with (direct) food contact, we scrupulously test the safety of the raw materials used and, as a matter of principle, only use raw materials that have been proven to comply with food regulations (such as FDA and EU regulations). Our PVC-free heat-seal lacquers enable safe food packaging and thus protect the contents and the health of our consumers.

# SUSTAINABILITY THROUGH WATER-BASED PRODUCTS

- Lower material consumption due to reduced layer thickness
- Reduced energy consumption during drying
- Reduced environmental impact due to the absence of solvents (low CO2 impact since no combustion products, VOC-free)

For more information on our portfolio please click here.

ACTEcoat® Coatings

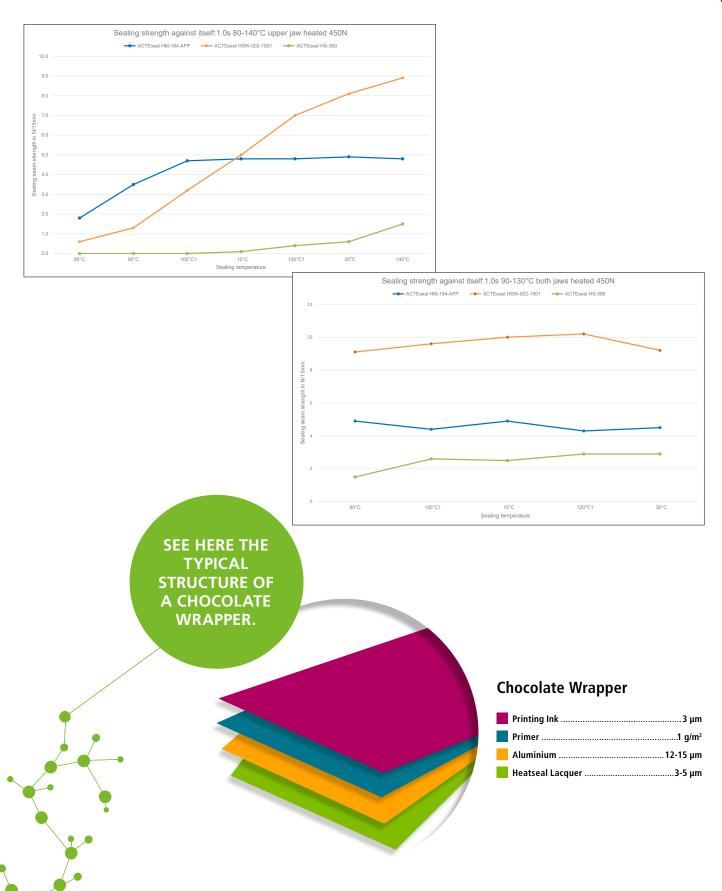


ACTEseal® Heatseal Lacquers





# SEALING SEAM STRENGTH OF OUR ACTESEAL® HEAT-SEALING LACQUERS AS A FUNCTION OF THE SEALING TEMPERATURE



# ACTEGA YOUR COMPETENT PARTNER FOR THE PACKAGING MARKET

#### Technical service and tailored advice

Selecting the perfect product from our wide-ranging portfolio of successful, tried-and-tested standard solutions

Joint development of a bespoke product solution Considerable expertise in legal matters concerning foodstuffs

Extensive know-how when it comes to our customers' plants

Supporting new products at the customer plant Laboratory analysis and trouble shooting on site

#### **Production**

Customer-specific order production Small volumes also available

### Research & development

Ultramodern laboratory equipment
High level of investment in R&D
Innovative, market-oriented product development

#### **Quality control**

Quality control using state-of-the-art testing equipment

Quality certificates for each individual batch

100 % traceability of raw materials, products, and deliveries

#### Integrated management system:

Quality management system
Environmental management system
Energy management system
Occupational health and safety management system



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