

**PRODUCT**

Polyester Film for yoghurt lids pre-cutted

**MATERIAL COMPOSITION**

Primer for printing / White PET 50µm / Thermosealable lacquer to PP/PS/PET

Stratigraphy composition	Code	Thickness (µm)		Weight (g/m <sup>2</sup> )		Chemical composition
		Value	Tol.	Value	Tol.	
Primer	CT259	-	-	0,8	± 0,2	Polyester
White Polyester Film		50,0	± 2,5	73,0	± 3,6	
Heat seal	CT623	-	-	6,0	± 0,5	PVC-free Synthetic resins combination
<b>Overall</b>		<b>56,8 (*)</b>	<b>± 3,2 (*)</b>	<b>79,8</b>	<b>± 4,3</b>	

(\*) Obtained from grammage

**MATERIAL PROPERTIES**

Residual solvent (IO 13)	<= 10 mg/m <sup>2</sup>
Varnishes adhesion to the substrate (IO 06)	No detachment
Sealing to PP cups - peak (IO 28)	>= 11 N (230°C - 7 bar - 1,2 second - 30° (cups))
Sealing to PP cups - medium (IO 28)	>= 1,8 N (230°C - 7 bar - 1,2 second - 30° (cups))

**CLEARANCE CERTIFICATE**

<b>Thermosealable lacquer</b>	FDA 21 CFR § 175.300 Directives 2002/72/CE - 2004/19/CE - 2005/79/CE - 2007/19/CE Regulation CE n. 10/2011 Resolution of the Council of Europe AP(2004)1
<b>Product</b>	Conformity of the product to the current norms is guaranteed by Aluberg according to the certifications issued by the suppliers of raw materials. The company assures not using heavy metals (Pb - Cd - Hg - CrVI) during the production process. It is however impossible to totally exclude the presence of heavy metal traces, which are directly issued of impurities coming from the raw materials used during the production cycle. The quantity is in any case lower than 100ppm, which matches with the limits fixed by the "94/62 EC Directive". The product is in compliance with Regulations (EC) No 1935/2004 and 2023/2006.

**WARRANTY, STORAGE AND SHELF-LIFE**

This warranty is only valid if the following conditions of storage are observed:

<b>Condition of storage</b>	Recommended storage conditions: - no direct sunlight - room temperature between 18°C - 30°C (optimum 18°C - 20°C) - relative humidity between 40% and 60% (optimum 40% - 50%)
<b>Workability</b>	Maximum 2 years from delivery date for sealing. Maximum 1 year from delivery date for printability.
<b>Function</b>	Specified specification is suitable for dairy and dessert products with a pH value > 3.8 and a fat content < 36% and a maximum shelf life of 6 weeks under the condition of continuous cold storage (max 4°C).

**LIABILITY EXCLUSION**

Data mentioned in the technical specification, obtained in our laboratory or in our raw material supplier's laboratories, are valid as a general indication for the use of the product.

So, even if valid, they don't bind our Company that can not check the conditions of their use.