

## LMS-UV-Varnishes (Lowest Migration System)

Our Lowest Migration UV Varnishes (LMS) have clearly a lower potential to migrate as our comparable low migration systems due to the use of especially suitable raw materials. The varnishes are characterized by very good processabilities and very good printing properties. For optimum curing a UV unit (source: mercury vapor lamp) with a lamp output of minimum 120W/cm is recommended. Our LMS Varnishes are qualified for the use in food packaging (indirect food contact) and other sensitive applications<sup>4</sup>.

Storage	Additives <sup>1</sup>	Production
Storage stability in original packaging when stored between 15° and 25°C is 9-12 months. Caution: Protect varnishes from direct sunlight.	9241 PR Antifoam	Special modifications are available on request.
Packaging	Safety data sheet	Hazardous Substances Statement
10 kg Can 200kg Drum	Safety data sheet on request	See safety data sheet

Product-Code	Description	Viscosity 23°C	Gloss <sup>2</sup>	Surface tension	Yellowing	Glueing	Hot Foil Stampable	Application
<b>Varnishes</b>								
PR 9710	UV Gloss Varnish	70s/4mm	75	<30	+	-	-	Extrem low odour, good slip, high abrasion resistance, general very good resistance.
PR 9711	UV Gloss Varnish	70s/4mm	89	40	+	+	++	Extrem low odour, good slip, high abrasion resistance, general good resistance, overprintable with TT-tapes. <sup>3</sup>
PR 9712	UV Gloss Varnish	80s/4mm	85	<30	+	-	-	Suitable to overprint digital prints, for paper and films. Shows a very good flow and a smooth surface.

<sup>1</sup> The addition of additives changes the properties of UV coatings (in particular TT-varnishes) and are use after consultation with our technicians. All UV coatings basically have to be well stirred.

<sup>2</sup> Gloss grade: 90 – 100  $\pm$  High gloss 65 – 90  $\pm$  Gloss 35 – 65  $\pm$  Semi 5 – 35  $\pm$  Mat

<sup>3</sup> Suitability for hot stamping and printing with thermal transfer tapes should be tested under realistic conditions.

<sup>4</sup> The final qualification of the whole food packaging must be determine in an accredited laboratory.

+++ very good suitable

++ good suitable

+ limited suitable

- not suitable

The information contained in this leaflet are intended as guidelines. They are based on experience after thorough testings in the laboratory and testings under realistic conditions. The contents are not legally binding.

Stand: November 2015