



Product Data Sheet
FDA LACQUERS/BARRIERS

General Information

Pro ColorFlex's Meat and Poultry Top Lacquers are water and solvent based all-purpose varnishes formulated with USDA approved resins. These top lacquers are mainly for label applications where food contact is a concern.

These general purpose top coats were formulated primarily as a barrier coat for labels that come in direct, or indirect contact with food. They offer excellent gloss and adhesion on to treated and untreated films such as polyester, polystyrene, vinyl and acetate among others.

Because of their adhesion on to a wide variety of films, these top lacquers can also be used as primers.

Key Features

- Superb Viscosity Stability
- High gloss
- Fast drying
- Excellent adhesion on films
- Low foaming on press

Application Range

Indirect, direct food and pharmaceutical packaging.

Typical Physical Data	
pH	8.5 - 9.5
Viscosity	15–25 Sec #3 Zahn Cup
Weight / US gal. (lb/gal.)	9.00
VOC Content	<5.0%
Anilox Range	400-700 lines
Anilox Range (4CP)	***

Additives

- Retarder: Add a 50/50 mixture of Plate Retarder and water to slow down the drying time.
- Extender: Transparent White is used to lighten colors.
- Viscosity: Lower viscosity with water.
- pH: Adjust pH with very small amounts of SL-0043.
- Defoamer: Use SL-0036.

Clean Up

Anilox rolls and plates can be washed with SL-0014 Cleaner.

Safety and Handling

Refer to SDS for safety, handling and waste disposal information.