

**500-5512
FOOD GOLD LACQUER**

PHYSICAL PROPERTIES

Base	: Epoxy - Phenolic
Colour	: Gold
Solid Content	: 35% ± 2
Viscosity	: 75 - 90 sec./20°C DIN 4
Flash point	: Above 25 °C

APPLICATION

Method	: Roller
Thinner	: CT - 8842
Wet film	: 12 - 16 g/m ²
Dry film	: 4 - 6 g/ m ²
Curing	: 200 °C , 12 min.

* Stir well before application.

STORAGE

At room temperature for 6 months (20 °C)
when kept in originally closed containers.

APPLICATION AREA

Gold lacquer for intenal and external
bodies and ends of 2-piece , 3-piece food
cans and general cans

TECHNICAL PROPERTIES

- Resistant to sterilization.
(120 °C, 60 min.)
- It has a good adhesion to
tin plate.
- It has a good chemical resistance.
- Suitable for deep drawing.
- It is based on FDA approved raw
materials. Therefore it is used for interior
coating of canned foods.

ALTERNATIVE APPLICATION

Method	: Roller
Thinner	: CT - 8843
1. Curing	: 180 °C , 12 min.
2. Curing	: 200 °C , 12 min.

Wet film

1. Curing	: 6 - 8 g/m ²
2. Curing	: 6 - 8 g/m ²

Dry Film

1. Curing	: 2 - 3 g/m ²
2. Curing	: 2 - 3 g/m ²

The above given information is based on our laboratory test results. The application conditions may change the results.