## **Conventional Sheetfed Concentrates**

Spot Colours for food packaging

# hubergroup

#### **Description**

The products listed below are ready to use concentrates for conventional Sheetfed applications.

#### **Characteristics**

- O Mineral Oil free
- High gloss
- Excellent transparency
- Intense and pure hues

#### **Suggested Application**

- O Sheetfed Printing Inks
- Food packaging applications

#### **Typical Properties**

Colour strength vs reference [%]	95 - 105
Fineness of grind* [NPIRI]	6
Grit particles by washout	≤ 0.015
[g/100 g ink]	

\*determined with 50% concentrate and 50% varnish

#### Storage

The products should be stored in unopened original packaging at typical storage temperatures between 15 °C and 30 °C.

### Shelf Life

The product has a shelf life of at least 12 months from the date of manufacture.

#### Safety

When handling this product, please work according to the advice and information given in the safety data sheet and observe protective and workplace hygiene measures adequate for handling chemicals.

#### chemicals@hubergroup.com

This Technical Data Sheet can only be of an advisory nature. Our data reflect the latest state of our knowledge and are based on the characteristics established in the laboratory and on practical experience. Because there are many factors under the control of the user which may affect processing or application/use, it is necessary for the user to carry out appropriate tests to determine whether the product is technically and safely suitable for the particular purpose, prior to use. No warranties of any kind, either expressed or implied, are made regarding the product here described. We assume no liability for correctness.

## **Conventional Sheetfed Concentrates**

Spot Colours for food packaging



Product	Code	Pigmentation [%]
Sheetfed PY74	41GMP9935	approx. 26
Sheetfed PY83	41GMP9932	approx. 24
Sheetfed PY139	41GMP9972	approx. 32
Sheetfed PY174	41GMP9903	approx. 28
Sheetfed PY180	41GMP9905	approx. 29
Sheetfed PO34	41GMP9904	approx. 29
Sheetfed PO43	41GMP9928	approx. 35
Sheetfed PR2	42GMP9983	approx. 34
Sheetfed PR48:1	42HIT9910*	approx. 41
Sheetfed PR48:4	42GMP9957	approx. 31
Sheetfed PR53:1	42HIT9930*	approx. 39
Sheetfed PR57:1	42GMP9908	approx. 29
Sheetfed PR112	42GMP9906	approx. 35
Sheetfed PR122	42GMP9912	approx. 31
Sheetfed PR146	42GMP9934	approx. 38
Sheetfed PR184	42GMP9909***	approx. 29
Sheetfed PR254	42GMP9931	approx. 40
Sheetfed PV23	43GMP9926	approx. 28
Sheetfed PB15:3	43GMP9920	approx. 36
Sheetfed PB61**	43HIT9918**	approx. 30
Sheetfed PG7	44GMP9922	approx. 41
Sheetfed PBk7	49GMP9900	approx. 41
Sheetfed PWh6	47GMP0240	approx. 65

\*Pigments for these concentrates are Barium-laked. This kind of pigments is in some cases not wanted for the use in food contact materials. Therefore, the respective concentrates are named differently. Based on existing regulations and e.g. EuPIA guidelines these concentrates are suitable for the use in FCM.

\*\* PB 61 as such, as well as concentrates containing PB 61 are not recommended for the use in FCM

\*\*\*To be discontinued in 2023

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