

PERFORMANCE GUIDE

Represents Typical Values Only

AC7202

FSC[®] Platinum[™] Semi-Gloss 711HCW 2.4 mil SCK

Revised: 02/2025 MTT

Description	Applications and End Uses				
Product	AC7202 is a 60# bright white semi-gloss coated litho construction with a high tack, direct food contact adhesive and a 2.4 mil semi-bleached super calendare kraft liner.		For demanding applications requiring an extremely aggressive permanent		
Face	Platinum Semi-Gloss is a brilliant white semi-gloss coated sheet with outstanding ink receptivity and high internal strength characteristics for high speed printing and converting. The sheet has exceptional smoothness, whiteness, gloss and opacity. FSC Certified. Certificate Number: SCS-COC-007635				
	Physical Properties Without Adhesive				
	Caliper, inches		0.003 +/- 10%	TAPPI T-411	
	Brightness % Reflectance at 75° angle		89	TAPPI T-452	
	Gloss % Reflectance at 75° angle		72	TAPPI T-480	
	Opacity		89	TAPPI T-425	
	Parker Smoothness		0.90	TAPPI T-555	
	Tear, grams		42 MD 50 CD	TAPPI T-414	
	Tensile, lbs./in.		33 MD 19 CD	TAPPI T-494	
			125 MD 65CD	TAPPI T-543	
	Gurley Stiffness				
	Gurley Stiffness Basis Weight, Ibs. (25" x 3	88"/500 sheets)	59+/- 10%	ТАРРІ Т-410	
Adhesive	Basis Weight, lbs. (25" x 3 711HCWT is a high-tack rubber-ba adhesion to many difficult substra characteristics which permit adhes the food contact surface of labels dried, partial dehydrated and raw FDA approved for direct food contact unde are "used as the food-contact surface of la	ised permanent adhesiv tes. The heavier coat w sion to most rough textu and/or tapes applied to fruits and vegetables. er 21 CFR Section 175.125(a) a bels and/or tapes applied to p	59+/- 10% e formulated to prove reight of adhesive alloured surfaces. 711VH poultry, dry food, ar	TAPPI T-410 vide excellent ows for good flow IP may be used as ad processed, frozer pertains to adhesive that cessed, frozen, dried, or	
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The user is responsible for determining the product's suitability for all aspects of the application. If there are any questions about applications, or regulatory compliances, please contact your MACtac sales representative to discuss your requirements for recommendations. If this is a printed Performance Guide, it is an uncontrolled document. Please check the MACtac website for the latest, most-up-to-date version.



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Liner	A super calendared kraft liner excellent for die cutting, stripping and label dispensing. Primarily for roll-to-roll applications.			
	Caliper, inches	0.0024 +/- 10%	TAPPI T-411	
	Basis Weight, lbs. (24" x 36"/500 sheets)	40 +/- 10%	TAPPI T-410	

Shelf Life One year when stored at 72° F and 50% R.H

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