

PERFORMANCE GUIDE

Represents Typical Value Only

DLA7092-0

50# Dairy Label

Created: 03/2020 CNS

Description			Applications and End Uses	
Product	DLA7092-0 is a brilliant white semi-gloss coated litho with a quick tack permanent adhesive and a 1.0 mil PET liner. The entire construction converts and prints on wider webs and higher speeds than typical rubber based adhesive coated papers.		Adhesive complies with direct food contact for dry fruits and vegetables	
Face	Lightweight dairy label is a white, flexible, uncalendered sheet that has high internal strength characteristics for high speed printing and converting.			
	Physical Properties Without Adhesive			
	Caliper, inches		+/- 10%	TAPPI T-411
	Brightness % Reflectance at 75° angle			TAPPI T-452
	Gloss % Reflectance at 75° angle			TAPPI T-480
	Opacity			TAPPI T-425
	Tear, grams		48 CD	TAPPI T-414
	Tensile, lbs./in.		14 CD	TAPPI T-494
	Basis Weight, lbs. (25" x 3	38"/500 sheets) 47+/- 1	.0%	TAPPI T-410
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	FDA approved for direct food contact u adhesive that are "used as the food-cor processed, frozen, dried, or partially de are "used as the food-contact surface o	nder 21 CFR Section 175.125(a) and (b ntact surface of labels and/or tapes ap hydrated fruits or vegetables". Section). Section 175. blied to poultr 175.125(b) p	y, dry food, and ertains to adhesives t
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Note: 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 at <u>www.mactac.com</u>

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