

## **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
	FDA approved for direct food contact u		). Section 175.	
	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
	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 <b>Physical Properties of Adhesive</b>	nder 21 CFR Section 175.125(a) and (b ntact surface of labels and/or tapes ap hydrated fruits or vegetables". Section f labels and/or tapes applied to raw fr	). Section 175. blied to poultr 175.125(b) p	y, dry food, and ertains to adhesives t
	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 uit and raw ve PSTC-	y, dry food, and ertains to adhesives t getables". 101F (30 min.
	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 <b>Physical Properties of Adhesive</b> Thickness, inches	nder 21 CFR Section 175.125(a) and (b ntact surface of labels and/or tapes ap hydrated fruits or vegetables". Section of labels and/or tapes applied to raw fro 0.0007 +/- 10%	). Section 175. blied to poultr 175.125(b) p uit and raw ve	y, dry food, and ertains to adhesives t getables". 101F (30 min.
	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 <b>Physical Properties of Adhesive</b> Thickness, inches	nder 21 CFR Section 175.125(a) and (b ntact surface of labels and/or tapes ap hydrated fruits or vegetables". Section of labels and/or tapes applied to raw fro 0.0007 +/- 10% Corrugate: 1.3	). Section 175. blied to poultr 175.125(b) p uit and raw ve PSTC-	y, dry food, and ertains to adhesives t getables". 101F (30 min.
	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 <b>Physical Properties of Adhesive</b> Thickness, inches	nder 21 CFR Section 175.125(a) and (b htact surface of labels and/or tapes ap hydrated fruits or vegetables". Section of labels and/or tapes applied to raw fru 0.0007 +/- 10% Corrugate: 1.3 HDPE: 1.8	). Section 175. blied to poultr 175.125(b) p uit and raw ve PSTC-	y, dry food, and ertains to adhesives t getables". -101F (30 min. ed)
	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 <b>Physical Properties of Adhesive</b> Thickness, inches Peel Adhesion, lbs./in.	nder 21 CFR Section 175.125(a) and (b htact surface of labels and/or tapes ap hydrated fruits or vegetables". Section f labels and/or tapes applied to raw fru 0.0007 +/- 10% Corrugate: 1.3 HDPE: 1.8 Stainless Steel: 2.7	). Section 175. blied to poultr 175.125(b) p uit and raw ve PSTC- applie	y, dry food, and ertains to adhesives t getables". -101F (30 min. ed)
	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 <b>Physical Properties of Adhesive</b> Thickness, inches Peel Adhesion, lbs./in.	nder 21 CFR Section 175.125(a) and (b htact surface of labels and/or tapes ap hydrated fruits or vegetables". Section of labels and/or tapes applied to raw fru 0.0007 +/- 10% Corrugate: 1.3 HDPE: 1.8 Stainless Steel: 2.7 Corrugate: 2.3	). Section 175. blied to poultr 175.125(b) p uit and raw ve PSTC- applie	y, dry food, and ertains to adhesives t getables". -101F (30 min. ed)
	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 <b>Physical Properties of Adhesive</b> Thickness, inches Peel Adhesion, lbs./in.	nder 21 CFR Section 175.125(a) and (b htact surface of labels and/or tapes app hydrated fruits or vegetables". Section of labels and/or tapes applied to raw fru 0.0007 +/- 10% Corrugate: 1.3 HDPE: 1.8 Stainless Steel: 2.7 Corrugate: 2.3 HDPE: 3.2	). Section 175. olied to poultr 175.125(b) p uit and raw ve PSTC- applie PSTC-	y, dry food, and ertains to adhesives t getables". -101F (30 min. ed) -16
	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 <b>Physical Properties of Adhesive</b> Thickness, inches Peel Adhesion, lbs./in. Loop Tack (1"), lbs./in.	nder 21 CFR Section 175.125(a) and (b htact surface of labels and/or tapes app hydrated fruits or vegetables". Section of labels and/or tapes applied to raw fru 0.0007 +/- 10% Corrugate: 1.3 HDPE: 1.8 Stainless Steel: 2.7 Corrugate: 2.3 HDPE: 3.2 Stainless Steel: 4.8	). Section 175. olied to poultr 175.125(b) p uit and raw ve PSTC- applie PSTC-	y, dry food, and ertains to adhesives t getables". -101F (30 min. ed) -16 #45 Curwood
	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 <b>Physical Properties of Adhesive</b> Thickness, inches Peel Adhesion, lbs./in. Loop Tack (1"), lbs./in.	nder 21 CFR Section 175.125(a) and (b htact surface of labels and/or tapes app hydrated fruits or vegetables". Section of labels and/or tapes applied to raw fru 0.0007 +/- 10% Corrugate: 1.3 HDPE: 1.8 Stainless Steel: 2.7 Corrugate: 2.3 HDPE: 3.2	). Section 175. olied to poultr 175.125(b) pr uit and raw ve PSTC- applie PSTC- CTM = Polve	y, dry food, and ertains to adhesives t getables". -101F (30 min. ed) -16 #45 Curwood ster Film Dry
Liner	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 <b>Physical Properties of Adhesive</b> Thickness, inches Peel Adhesion, lbs./in. Loop Tack (1"), lbs./in. Temperature Ranges Minimum Application	nder 21 CFR Section 175.125(a) and (b htact surface of labels and/or tapes apply hydrated fruits or vegetables". Section of labels and/or tapes applied to raw fro 0.0007 +/- 10% Corrugate: 1.3 HDPE: 1.8 Stainless Steel: 2.7 Corrugate: 2.3 HDPE: 3.2 Stainless Steel: 4.8 +20°F (-7°C) -65°F to +160°F (-54°C to +71°C nt for die cutting, stripping and la	). Section 175. olied to poultr 175.125(b) pr uit and raw ve PSTC- applie PSTC- CTM = CTM = Polye Surfar	y, dry food, and ertains to adhesives t getables". -101F (30 min. ed) -16 #45 Curwood ster Film Dry ce
Liner	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 <b>Physical Properties of Adhesive</b> Thickness, inches Peel Adhesion, lbs./in. Loop Tack (1"), lbs./in. Temperature Ranges Minimum Application Service Ranges	nder 21 CFR Section 175.125(a) and (b htact surface of labels and/or tapes apply hydrated fruits or vegetables". Section of labels and/or tapes applied to raw fro 0.0007 +/- 10% Corrugate: 1.3 HDPE: 1.8 Stainless Steel: 2.7 Corrugate: 2.3 HDPE: 3.2 Stainless Steel: 4.8 +20°F (-7°C) -65°F to +160°F (-54°C to +71°C nt for die cutting, stripping and la	). Section 175. olied to poultr 175.125(b) pr uit and raw ve PSTC- applie PSTC- CTM = CTM = CTM = CTM = Surfa bel dispensi	y, dry food, and ertains to adhesives t getables". -101F (30 min. ed) -16 #45 Curwood ster Film Dry ce

**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>

IMPORTANT NOTICE: The information given, and the recommendations made herein are based on our research and are believed to be accurate, but no guarantee of their accuracy or completeness is made. In every case, user shall determine before using any product in full scale production, or in any way, whether such product is suitable for user's intended use for their particular purpose under their own operating conditions. User assumes all risk and liability whatsoever in connection with their use of any product. The products discussed herein are sold without any warranty as to merchantability or fitness for a particular purpose, or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, and no statement or recommendation not contained herein shall have any force of effect unless in an agreement signed by the officers of seller and manufacturer. Nothing contained herein shall be construed to imply the nonexistence of any relevant patents or to constitute a permission, inducement or recommendation to practice any invention covered by any patent without authority from the owner of the patent. The following is made in lieu of all warranties, express or implied: Seller's and manufacturer's only obligation shall be to replace or credit such quantity of the product proved to be defective at its discretion.

<sup>™</sup> Trademark of Morgan Adhesives Company. <sup>®</sup> Registered Trademark of Morgan Adhesives Company.

