

PERFORMANCE GUIDE

Represents Typical Values Only

SGL7002

Revised: 02/2025 MTT

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

Description			Applications and	End Uses
Product	SGL7002 is a 55# brilliant white semi-gloss coated litho construction with a quick tack, direct food contact adhesive and a 2.4 mil semi-bleached super calendared kraft liner.		Adhesive in compliance for direct food for dry fruits and vegetables.	
Face	Platinum XTRA is a 55# basis weight, 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		88	TAPPI T-452
	Gloss % Reflectance at 75° angle		75	TAPPI T-480
	Opacity		86	TAPPI T-425
	Parker Smoothness		0.90	TAPPI T-555
	Tear, grams		40 MD 45 CD	TAPPI T-414
	Tensile, lbs./in.		32 MD 15 CD	TAPPI T-494
	Gurley Stiffness		89 MD 54 CD	TAPPI T-543
	Basis Weight, lbs. (25" x 38"/500 sheets)		55+/- 10%	TAPPI T-410
Adhesive	 711VHP is a cold temperature, permanent, rubber-based adhesive with excellent tack and ultimate adhesion to a wide variety of surfaces, including most packaging films. 711VHP may be used as the food contact surface of labels and/or tapes applied to poultry, dry food, and processed, frozen, dried, partial dehydrated and raw fruits and vegetables. FDA approved for direct food contact under 21 CFR Section 175.125(a) and (b). Section 175.125(a) pertains to adhesive that are "used as the food-contact surface of labels and/or tapes applied to poultry, dry food, and processed, frozen, dried, or partially dehydrated fruits or vegetables". Section 175.125(b) pertains to adhesives that are "used as the food-contact surface of labels and/or tapes applied to raw fruit and raw vegetables". 			
	food-contact surface of labels and/or tapes app vegetables". Section 175.125(b) pertains to adh	lied to poultry, dry food, and proc	essed, frozen, dried, or partiall	y dehydrated fruits or
	food-contact surface of labels and/or tapes app vegetables". Section 175.125(b) pertains to adh and raw vegetables". Physical Properties of Adhesive	lied to poultry, dry food, and proc	essed, frozen, dried, or partiall	y dehydrated fruits or
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Liner	food-contact surface of labels and/or tapes app vegetables". Section 175.125(b) pertains to adh and raw vegetables". Physical Properties of Adhesive Thickness, inches Peel Adhesion, lbs./in. Temperature Ranges Minimum Application Service Ranges A semi-bleached super calendare	lied to poultry, dry food, and proc esives that are "used as the food- 0.0006 +/- 10% 3.0 or paper tear +20°F (-7°C) -65°F to +120°F (-54°C d kraft liner excellent fo	essed, frozen, dried, or partiall contact surface of labels and/o PSTC- applie C to 49°C)	y dehydrated fruits or r tapes applied to raw fruit 101F (30 min. ed)

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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Shelf Life One year when stored at 72° F and $50\overline{\%}$ R.H

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