

## **PERFORMANCE GUIDE**

## **Represents Typical Values Only**

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**TL7002** Revised: 01/2021 CNS

## **Durascan® L Thermal Transfer Film**

Description	Applications and End Uses				ena uses
Product	TL7002 is a matte white thermal transfer printable polypropylene with a direct food contact approved quick tack permanent rubber-based adhesive and a 2.4 semi-bleached super calendared kraft liner. The entire construction converts and prints on wider webs and higher speeds than typical rubber based adhesive coated papers.  An economical choice for applications requiring a thermal transfer printable film label.				
Face	3.0 mil thermal transfer printable, opaque matte white, biaxially oriented, coated polypropylene.				
	Physical Properties Without Adhesive				
	Caliper, inches		0.028		ASTM D-2103
	Tensile @ Break, lbs./in.		34 MD 72 CD		ASTM D-882
	Elongation, %		150 MD		ASTM D-882
	Opacity, %		94		TAPPI 425
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.				
	FDA approved for direct food contact un adhesive that are "used as the food-cor processed, frozen, dried, or partially de are "used as the food-contact surface o	ntact surface of labels ar hydrated fruits or veget	nd/or tapes applied ables". Section 175	d to poultry, 5.125(b) per	, dry food, and rtains to adhesives that
	adhesive that are "used as the food-cor processed, frozen, dried, or partially de	ntact surface of labels ar hydrated fruits or veget	nd/or tapes applied ables". Section 175	d to poultry, 5.125(b) per	, dry food, and rtains to adhesives tha
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Liner	adhesive that are "used as the food-corprocessed, frozen, dried, or partially de are "used as the food-contact surface of Physical Properties of Adhesive Thickness, inches Peel Adhesion, lbs./in.  Loop Tack (1"), lbs./in.  Temperature Ranges Minimum Application Service Ranges A semi-bleached super calendare.	ntact surface of labels are hydrated fruits or veget of labels and/or tapes ap 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 (-50) d kraft liner excellen	id/or tapes applied ables". Section 175 plied to raw fruit a	PSTC-16  PSTC-16  PSTC-16  PSTC-16  CTM #4  Polyeste	, dry food, and rtains to adhesives that etables".  O1A (30 min.)  5 Curwood er Film Dry Surface

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

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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 at www.mactac.com

<sup>\*</sup> NOTE: Thermal transfer printing quality and bar code scannability are dependent upon the interworking of several elements; the ribbon, the printhead and the facestock. Please test all applications. Consult Mactac's Technical Marketing Department for guidelines regarding printer and ribbon compatibility.

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