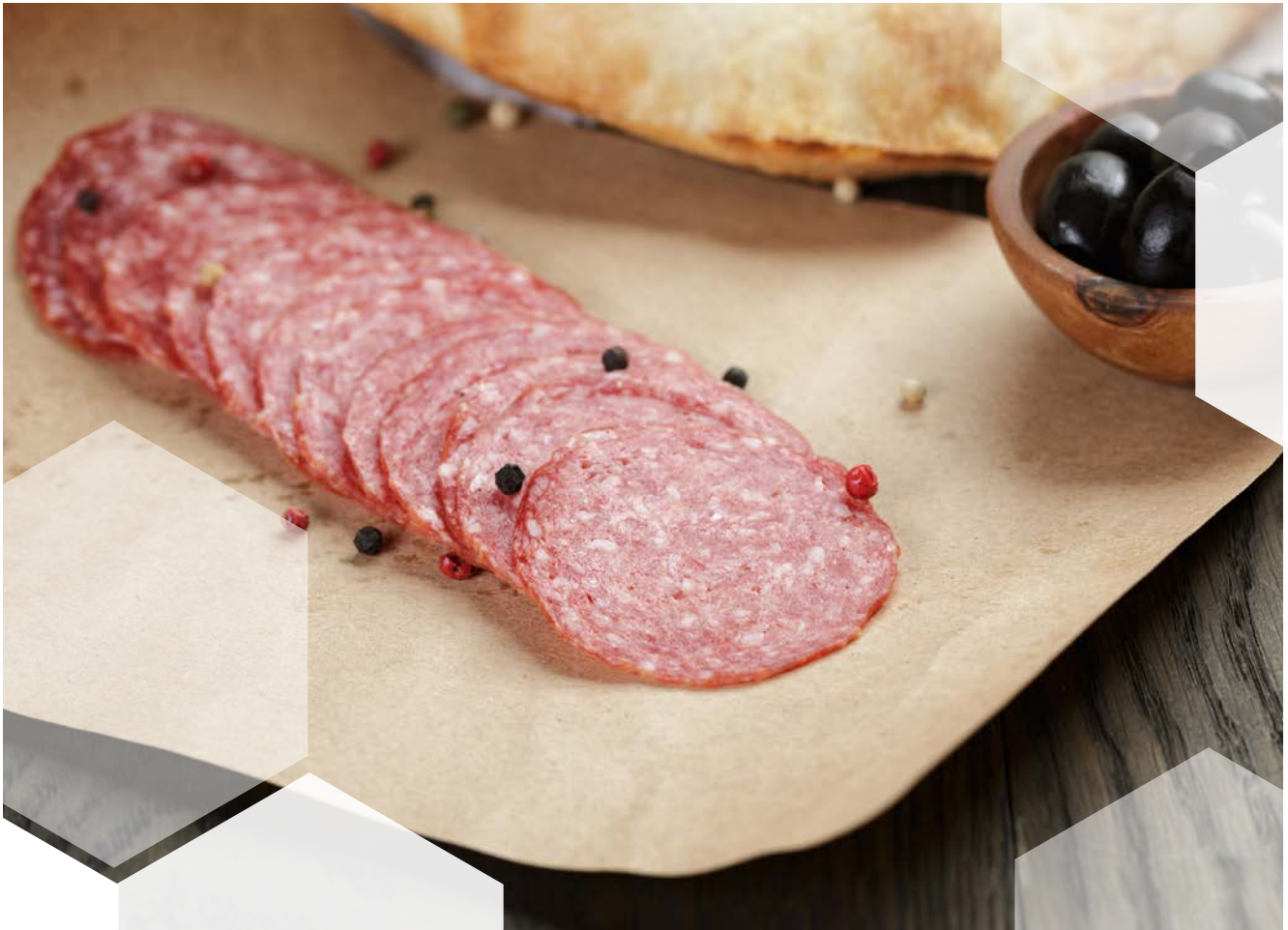


TOPSCREEN™ ED/ULTRA BIO-WAX BARRIER COATINGS

The newest solution in solid bio-wax barrier coatings



- Derived from renewable produced natural sources
- Improves repulpability, recyclability, and compostability
- Available in a variety of formulations customizable to specific requirements

Technology Overview

TopScreen™ ED/Ultra bio-wax barrier coatings represent the next generation of functional barriers for paper packaging convertors designed to satisfy consumer demand for paraffin-free, more environmentally-friendly packaging solutions. Derived from up to 100 percent vegetable oils, TopScreen ED/Ultra bio-wax coatings result in packaging with significantly improved repulpability, recyclability and compostability that are free of MOSH & MOAH (mineral oil saturated hydrocarbons and mineral oil aromatic hydrocarbons). TopScreen ED/Ultra coatings offer the properties paper packaging convertors desire for food contact-grade paper and board: safe-for-use, oil & grease resistance, hydrophobicity, and control of water vapor transmission. Plus, TopScreen ED/Ultra bio-wax coatings can be tuned to deliver optimal performance based on a paper packaging convertor's specific operational requirements.



Application

TopScreen ED/Ultra bio-wax coatings are ideal for fast food wraps, bread bags, meat and cheese wraps, and corrugated board for fruit, vegetables and frozen fish. They can be applied on existing wax coaters at temperatures between 80°C and 160°C depending on the formulation and can be adapted to specific packaging barrier requirements for water repellency, fat resistance, water vapor transmission rate, gloss, heat sealability.

Certification and Compliance

TopScreen ED/Ultra bio-wax barrier coatings have been developed to replace paraffin waxes in food packaging to assure the direct food contact safety and to increase the sustainability, recyclability and compostability of packaging paper and board.

Compliance:

- COMMISSION REGULATION (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC – Art. 3 and Art. 17.
- BfR XXXVI on paper and board for food contact.
- FDA 21 CFR § 176.170. Components of paper and paperboard in contact with aqueous and fatty foods.
- FDA 21 CFR § 176.180. Components of paper and paperboard in contact with dry food.



More Information

For more information about TopScreen ED/Ultra bio-wax barrier coatings, please contact your local Solenis sales representative or visit us online.

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