

PERFORMANCE GUIDE

Represents Typical Values Only

CHG7002

Revised: 02/2024 MLS **Cast-Coated High Gloss**

Description	tion			Applications and End Uses		
Product	57# cast-coated high gloss facesto permanent adhesive and a 2.4 ser calendared kraft liner. The entire and prints on wider webs and high rubber based adhesive coated pa	For prime labeling applications requiring a high gloss level. Markets include food, cosmetic, toiletries, beverage and more.				
Face	A 57# cast-coated, mirror finish, high strength paper stock designed for quality printing and high- speed converting.					
	Physical Properties Without Adhesive					
	Caliper, inches	0.0036 +/- 1	10%	TAPPI T-411		
	Brightness % Reflectanc	86		TAPPI T-452		
	Gloss % Reflectance at 75°angle		90		TAPPI T-480	
	Tear, grams		22 MD 30	CD	TAPPI T-414	
	Tensile, lbs./in.		35 MD 14	CD	TAPPI T-494	
	Basis Weight, lbs. (25" x 38"/500)		57 +/- 10%		TAPPI T-410	
Adhesive	711VHP is a cold temperature, pe ultimate adhesion to a wide varied used as the food contact surface of processed, frozen, dried, partial d	ty of surfaces, including of labels and/or tapes ape ehydrated and raw fruit	most packagion poult is and vegetab	ng films. try, dry fo oles.	711VHP may be bood, and	
Adhesive	ultimate adhesion to a wide varied used as the food contact surface of processed, frozen, dried, partial d	ty of surfaces, including of labels and/or tapes apenydrated and raw fruit under 21 CFR Section 175 d-contact surface of labels ally dehydrated fruits or ve	most packaging policed to poult as and vegetables. 125(a) and (b). and/or tapes appetables". Sect	ng films. try, dry fooles. Section 1 pplied to p tion 175.12	711VHP may be bod, and 75.125(a) pertains boultry, dry food, 25(b) pertains to	
Adhesive	ultimate adhesion to a wide varied used as the food contact surface of processed, frozen, dried, partial did FDA approved for direct food contact to adhesive that are "used as the food and processed, frozen, dried, or partial adhesives that are "used as the food-vegetables".	ty of surfaces, including of labels and/or tapes apenydrated and raw fruit under 21 CFR Section 175 d-contact surface of labels ally dehydrated fruits or ve	most packaging policed to poult as and vegetables. 125(a) and (b). and/or tapes appetables". Sect	ng films. try, dry fooles. Section 1 pplied to p tion 175.12	711VHP may be bod, and 75.125(a) pertains boultry, dry food, 25(b) pertains to	
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Shelf Life One year when stored at 72° F and 50% R.H.

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 www.mactac.com

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