

PERFORMANCE GUIDE

Represents Typical Values Only

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PTW7702 Revised: 10/2020 CNS

Vivid™2.3 Mil White Polypropylene

Description	scription		Applications and End Uses	
Product	PTW7702 is a 2.3 mil topcoated wh quick tack All Temp permanent, dire and a 2.4 semi-bleached super cale	ect food contact adhesive the ndared kraft liner. Rec cor pac sub	or prime labeling applications requiring the durability and aesthetics of film. tecommended for semi-rigid and rigid ontainers. Market segments: food teckaging and those with cold damp tubstrates. Adhesive in compliance for lirect food for dry fruits and vegetables.	
Face	A white opaque, solid core, top coated, semi-conformable, biaxially oriented polypropylene (BOPP) film designed for excellent printing, converting and label dispensing. Proprietary top coating delivers excellent adhesion for superior graphics and print receptivity for various methods including UV Flexo, Water Flexo, Gravure, UV Inkjet and Hot Stamp. Proprietary adhesive receptive coating for enhanced adhesive anchorag			
	Physical Properties Without Adhes	iive		
	Caliper, inches	0.0	023 +/- 10%	ASTM D2103
	Elongation at break, %	95	MD 115 TD	ASTM D822
	Tensile Strength, kpsi	23.	9 MD 21 TD	ASTM D882
	food, and processed, frozen, dried, labeling applications.		and vegetables.	Suitable for cold, dar
	food, and processed, frozen, dried, labeling applications. FDA approved for direct food contact ur that are "used as the food-contact surfadried, or partially dehydrated fruits or v contact surface of labels and/or tapes a	partial dehydrated and raw fruits nder 21 CFR Section 175.125(a) and (b ice of labels and/or tapes applied to p egetables". Section 175.125(b) pertain	and vegetables.). Section 175.125(a coultry, dry food, and is to adhesives that	Suitable for cold, dar a) pertains to adhesive d processed, frozen,
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Shelf Life

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

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 ${\it Label-Lyte} \ {\it is a registered Trademark of the ExxonMobil Company}$

This product complies with CONEG regulations.

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

All MACtac Roll Label products meet the requirements of the Clean Air Act of 1990.

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