



Technical Data Sheet. Tribond 1014

Chemical Nature
Solids
Viscosity.
pH
Specific Gravity.

Copolymer Emulsion
Approx. 60 %
Approx. 7000 cps
4.5-5.5
Approx. 1.08

DESCRIPTION.

Tribond 1014 has been specially developed as a general purpose adhesive for the food industry. The ingredients of Tribond 1014 have food contact approval according to FDA 175.105, 176.170, 176.180 and BGA XIV. Tribond 1014 has excellent adhesion even to difficult surfaces such as glass, treated film and printed or glazed surfaces.

Tribond 1014 can be applied by conventional roller systems or by hand, the cohesive nature allows adhesive to be applied on packaging containing foodstuffs without splashing. Care should be taken to make sure all equipment is properly set before using the adhesive. Measures should be taken where necessary to minimise moisture loss from open glue trays to prevent thickening of adhesive if long machine runs are anticipated.

For best adhesion results the surface energy of the substrate should be a minimum 40d/cm. Users should evaluate the product to make sure all requirements are satisfied before going in to full production.

STORAGE

Store at temperature above 7°c to prevent damage by frost.
The storage life of this product is 3 months from date of manufacture.

HEALTH AND SAFETY

None hazardous
Refer to the Material Safety Data Sheet for more information.

CAUTION.

This product has been manufactured to current quality and production specifications. Users of this product must carry out their own trials to ensure all requirements are satisfied. Trillium cannot guarantee the products suitability for the specific purpose of the customer due to the many factors that may affect storage, processing and application.