



## Suited to direct contact with food:

- ISEGA Certified
- Compliant with EU 10/2011 for non acid food

# Polyart® FOR FOOD LABELS

— the synthetic paper —

## Why Polyart?

### Its properties are particularly adapted to food labels:

- Suited to direct contact with food:
  - ISEGA Certified
  - Compliant with European directive n° EU10/2011 for non acid food pH >5,5
- Polyart has no odour.
- Water and grease resistant; and to tearing and elongation.
- Withstands temperatures down to -60° C without curling or breaking, ideal for frozen food.
- Polyart prints well by all conventional print processes: offset, flexo... with a premium printing aspect.
- Highly conformable to irregularly shaped surfaces (meat in blister packaging).
- Easy to convert:
  - Good die cutting properties, Polyart is an expanded & compressible material which allows very sharp die-cutting
  - Can be foil stamped, folded, embossed...
- Can be printed by thermal transfer with a wide range of ribbons.
- Compatible with industrial inkjet for variable information printing.
- Compatible with BOPP over-lamination.

## Water and grease resistant

## Easy to print

## Perfect print finish



Polyart synthetic paper consists of a matt coated HDPE film manufactured with a proprietary process, that gives the product its specific and unique properties and is recyclable.

It is manufactured by Arjobex a company of the group Polyart.

 **polyart**  
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[www.polyart.com](http://www.polyart.com)