

NORDALE AUSTRALASIA PTY LTD ABN 66 11 48 79 122

Ultramelt 5001

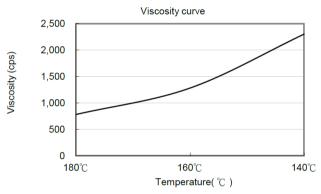
High Performance Frozen Food Packaging Hotmelt

Characteristics

Thermoplastic Hot Melt adhesive, 100% solids content. Fast setting, Good thermal stability, Excellent adhesion for bonding onto various paper stocks. Low charring and high mileage makes it suitable for carton sealing applications. Suitable for the sealing of frozen food packets and cartons.

Features

Properties	Specs	Testing Methods
BASE	Polyolefin Granule	
SHAPE	or Pellet	Observation
COLOR	White	Observation ASTM-
SOFTENING POINT	94 ± 5°C	E28 (R&B)
OPEN TIME	30 SEC	
SETTING TIME	2 SEC	
HARDNESS	85	ASTM-D2240 (Shore A) Brookfield
VISCOSITY	Viscosity curve	Viscometer LVT Spindle #34



Instruction

1.Operation Temperature : 160 ~ 180°C °

For Use

2. Application methods: nozzle

Notice

- 1. Open time is changeable, depending upon the nature of the substrate, application temperature, thickness of adhesive applied, room temperature and closing pressure.
- 2.Do not touch the molten adhesive. In case of burns from hot adhesive, immediately flush skin with cold water and cover with a clean dressing, do not remove adhesive. Have burn treated by a physician.
- 3.All surfaces should be clean and free of loose elements.
- 4.Do not heat the adhesive over 180°C in prolonged time to avoid material decomposition and consequent decreased properties.
- 5. Always keep containers tightly capped when not in use.

Note

Product color may vary due to different raw material batch. This variation does not impact on properties. Pretesting is recommended in order to determine suitability on substrates.

FDA Status

Product compositions meet FDA Food Grade 21 CFR 175.105 -Adhesives.

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