

Cheese stamping ink EU

COLORIS®

This stamping ink was developed for cheese marking according to current EU Guidelines and suitable for use with foodstuffs.

Properties:

It will include only dyes such as E129 - Allura Red, E133 - Brilliant Blue FCF, E155 - Brown HT used that, in the new Regulation EU 1333/2008, which replaces the Regulation 94/36 / EC Article 2 § (8) are listed. All other ingredients also have E-numbers, are listed in EINECS and approved for food.

Application:

It provides intensely coloured imprints which dry quickly so that immediately adhering stamp impressions are possible. The cheese can be further processed relatively quickly after marking without the markings smearing.

Drying time:

~ 1 - 2 min (cheese)



Viscosity:

low viscosity, ~12sec
(Ford 4mm cup)

Stamp material:

Rubber, metal or special photo polymers

Stamp pad material:

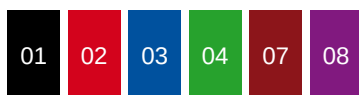
We recommend Coloris pads. Felt or foam rubber rollers could also be used with limitations.

Thinner/cleaner:

Thinner 460

Available standard sizes:

50ml/g · 250ml/g · 1000ml/g



Transparent