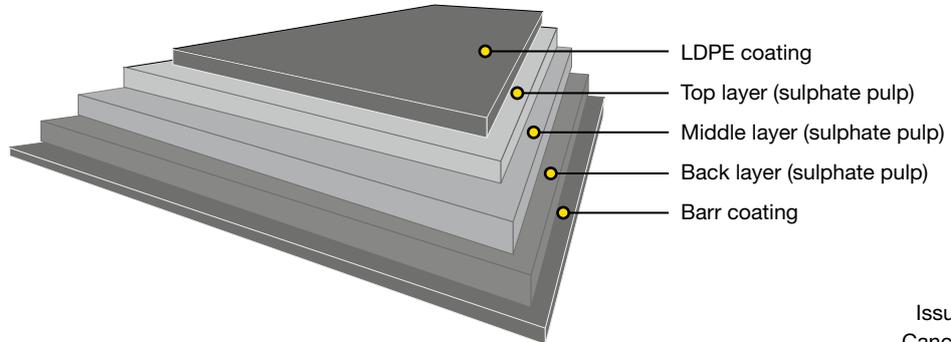


# Cupforma Dairy™ Barr

SBS dairy board with high barrier and PE on top side

Cupforma Dairy Barr is a virgin-fibre SBS board with a three layer fibre construction. The board has LDPE coating on its top and a multilayer high-barrier coating on its reverse side.



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Cancels: 03.2021

## Technical specification

Polymer coated board:	Tolerances	15+210+EB41	15+230+EB41	15+248+EB41	15+283+EB41	15+310+EB41	Standard
Grammage, g/m <sup>2</sup>	± 5%	266	286	304	339	366	ISO 536
LDPE topside, g/m <sup>2</sup>	± 2	15	15	15	15	15	Mill method
Barr reverse, g/m <sup>2</sup>	± 4	41	41	41	41	41	
Thickness, µm	± 7%	325	350	380	430	460	ISO 534
Corona treating, dyne/cm, top *)	min 39	42	42	42	42	42	ASTM D 2578
<b>Baseboard:</b>							
Grammage, g/m <sup>2</sup>	± 4%	210	230	248	283	310	ISO 536
Thickness, µm	± 6%	275	300	330	380	410	ISO 534
Bending resistance L&W 15° MD, mN	min -25%	145	200	255	380	500	ISO 2493-1
Bending resistance L&W 15° CD, mN	min -25%	55	75	95	150	195	
Moisture, %	min 6.4%	7.5	7.5	7.5	7.5	7.5	ISO 287
Brightness D65/10, %	min 80	85	85	85	85	85	ISO 2471-2
Surface Smoothness, Bendtsen, ml/min	max 400	300	300	300	350	350	ISO 8791-2
Stretch CD, %	min 4.5%	6.0	6.0	6.0	6.0	6.0	ISO 1924-3

OBA free

\*) Measured right after PE coating



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## Certificates

- Quality management ISO 9001
- Environmental management ISO 14001
- Product safety FSSC 22000
- Occupational Health and Safety ISO 45001
- Energy management ISO 50001



FSC and PEFC certified board available upon request.



Paperboard can be recycled

## Key characteristics and main enduses

Cupforma Dairy Barr is a sustainable choice; a high-quality carton board specially designed for packaging milk and dairy, which have high requirements for the board and exceptionally high standard for odour and taint neutrality. It is food-safe, ecological as a renewable material, and works smoothly and consistently in cup converting. Cupforma Dairy delivers excellent results in flexographic, offset, and digital printing to showcase brands. Combined with Barr coating on the inside, giving protection against moisture, oxygen and grease, Cupforma Dairy Barr is used for chilled food like yoghurt, puddings, and even butter requesting long shelf life or excellent grease barrier.

## Printing and finishing techniques

The product can be used for different printing techniques such as offset, flexo and digital printing. It is important to check possible limitations of the printing and converting equipment and ensure that the basis weight of the board fits the tooling to be used. Since a wide variety of digital printing equipment is available in the market, it is important that a new commercial digital print job is always preceded by a trial run, including all required printing and converting process phases.

## Storage recommendations

For optimal printing results, the moisture proof wrapping should not be removed until the board has reached the temperature of the press room.

Pallet/Reel Weight (kg)	Difference in temperature between board and press room (press room temp. approx. 20°C)		
	10°C	20°C	30°C
400 kg	2 days	2 days	3 days
800 kg	2 days	3 days	4 days
1200 kg	2 days	4 days	5 days

The product properties, according to the specifications, are guaranteed for 12 months after the production date. In order to ensure product safety, the product must be well wrapped and stored indoors, sheltered from rain and snow. The recommended storage conditions are 50-55% relative humidity and 20-23° C.

For the Corona treatment, we recommend using the board within 12 months of the production date; after this period, the treatment level should be tested before printing or gluing.