

Super hydrophobic, multiphase polymer dispersion with improved barrier properties for food packaging paper

Innovative barrier solutions against water, moisture and fat

Markus Dimmers/Martina Wienke 22.10.2024





**Product details** 

**Test results** 

**Effect of mechanical stress on the barrier** 

**MVTR** comparison to PVDC

Hot tack measurement with HotJack 5000





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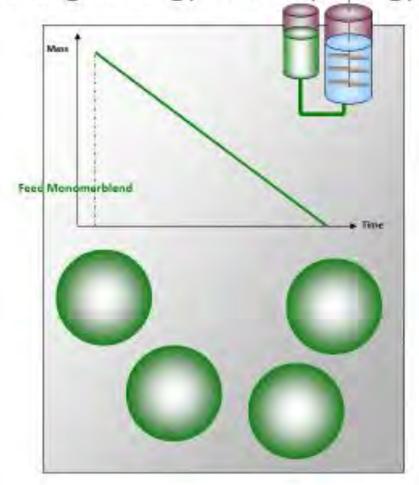


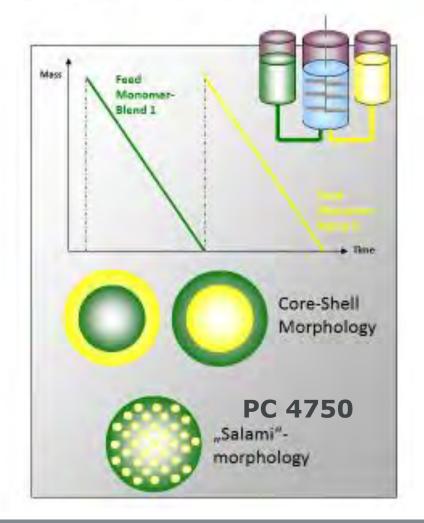


#### (4) Super hydrophobic barriers with "salami" morphology

Comparison on single phase vs. multiphase polymer design

Feeding strategy vs. morphology

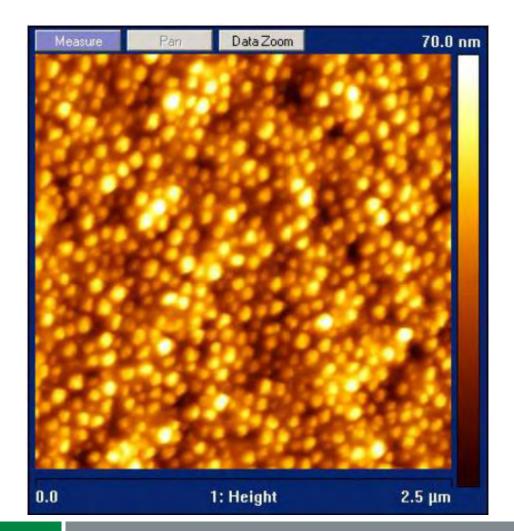




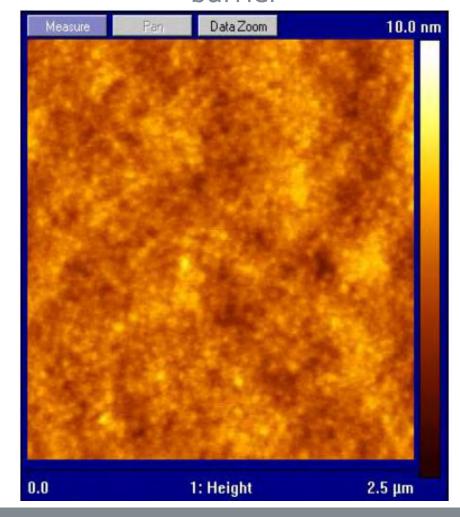


#### **Comparison Film-Morphology; AFM**

Conventional Core-shell acrylic



New, hydrophobic controlled morphology barrier





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#### Alberdingk® PC 4750 VP

Ready to use, for topcoats or single layer coats with excellent MVTR

Used for food packaging with superior hydrophobicity (instead of PVDC coatings)

Solids-content:

43 - 45%

pH-value:

7.5 - 8.5

Viscosity:

10 - 500 mPas

#### Alberdingk® PC 4750 VP

#### The product is in compliance with:

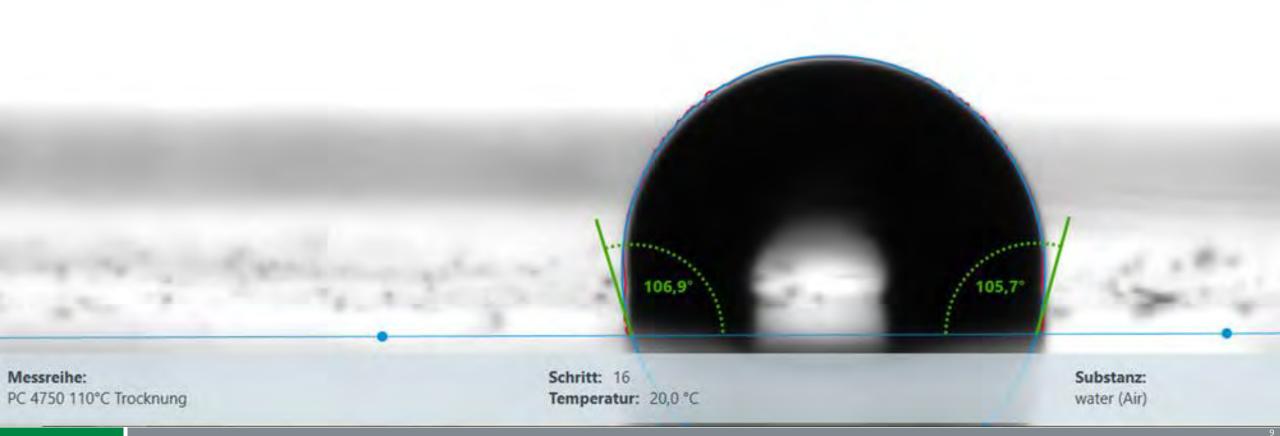
- BfR XIV; BfR XXXVI with restrictions; (EU) 10/2011 with restrictions; 21 CFR 176.170, 176.180 & 175.105; SWISS Ordinance 817.023.021 Annex X, Mercosur
- direct fatty food contact (3<sup>rd</sup> party tested by EUROFINS with 6µm thickness of ALBERDINGK PC 4750 on UPM Solide Lucent paper with 78g/m²)

#### Tested for:

- Cepi recyclability laboratory test method, Version 2 (October 2022) and Assessment acc. to 4Evergreen recyclability evaluation protocol
- Score 77/100



## Contact angle of PC 4750





Product details

**Test results** 

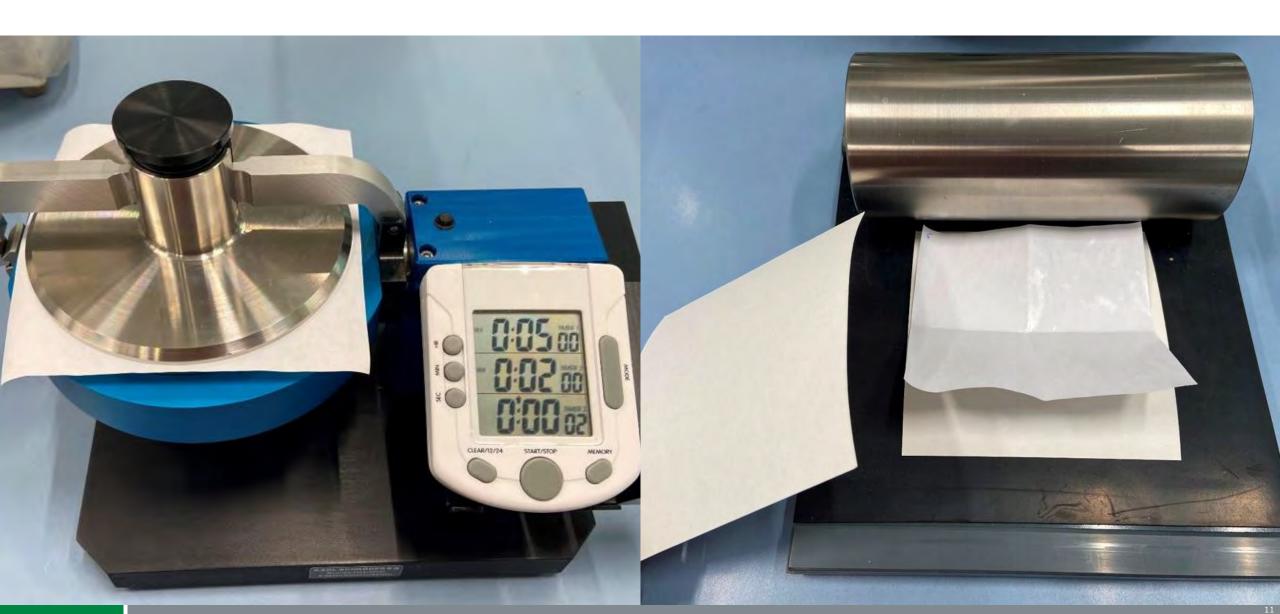
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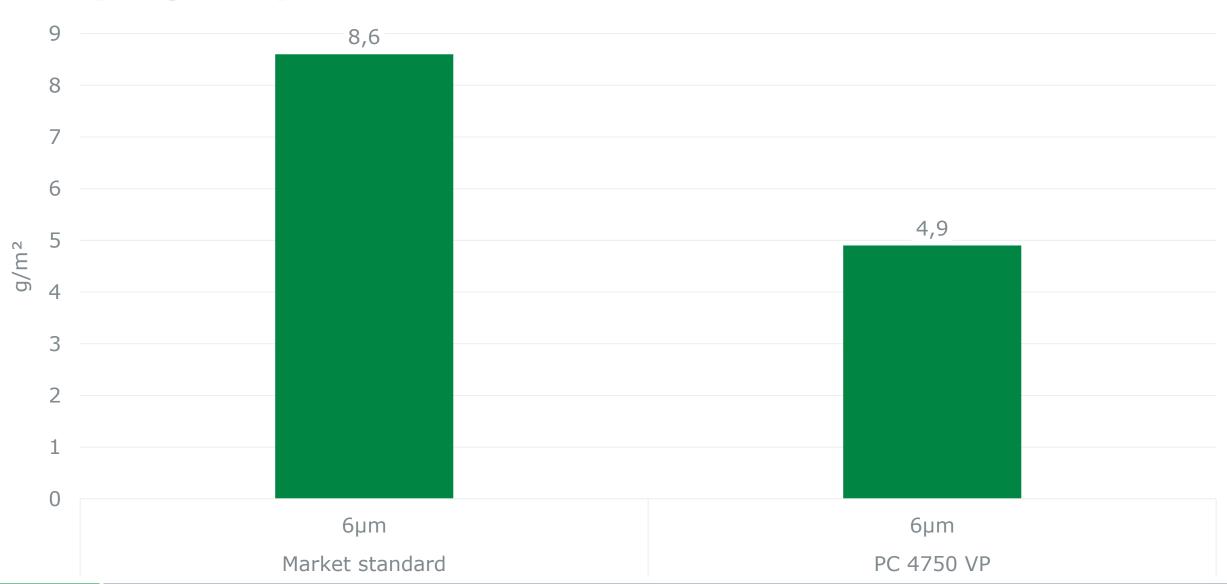


# (£) Cobb 1800 (Tappi T441)





# Cobb 1800 (Tappi T441) - Tests on copy paper (60g/m<sup>2</sup>)

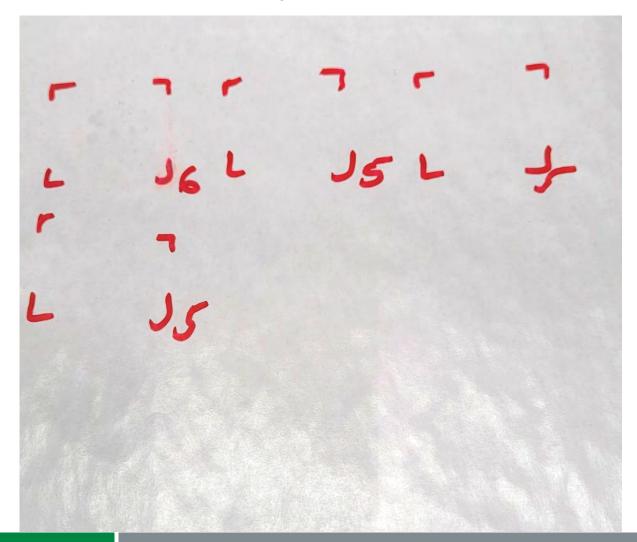


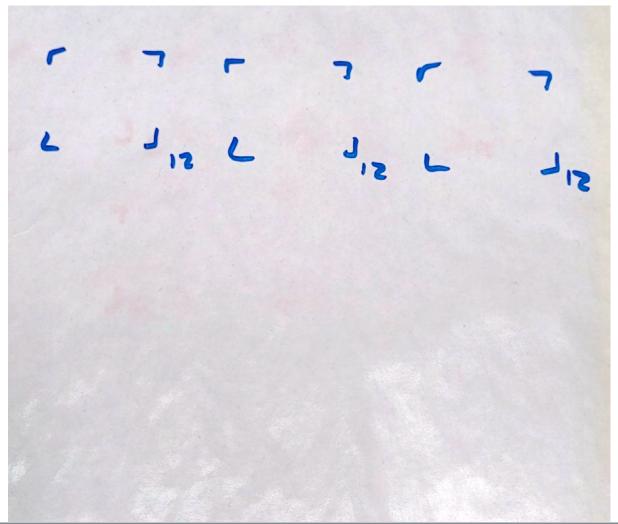


#### (x) KIT (Tappi T559) - Tests on copy paper (60g/m²)

Example for KIT 5

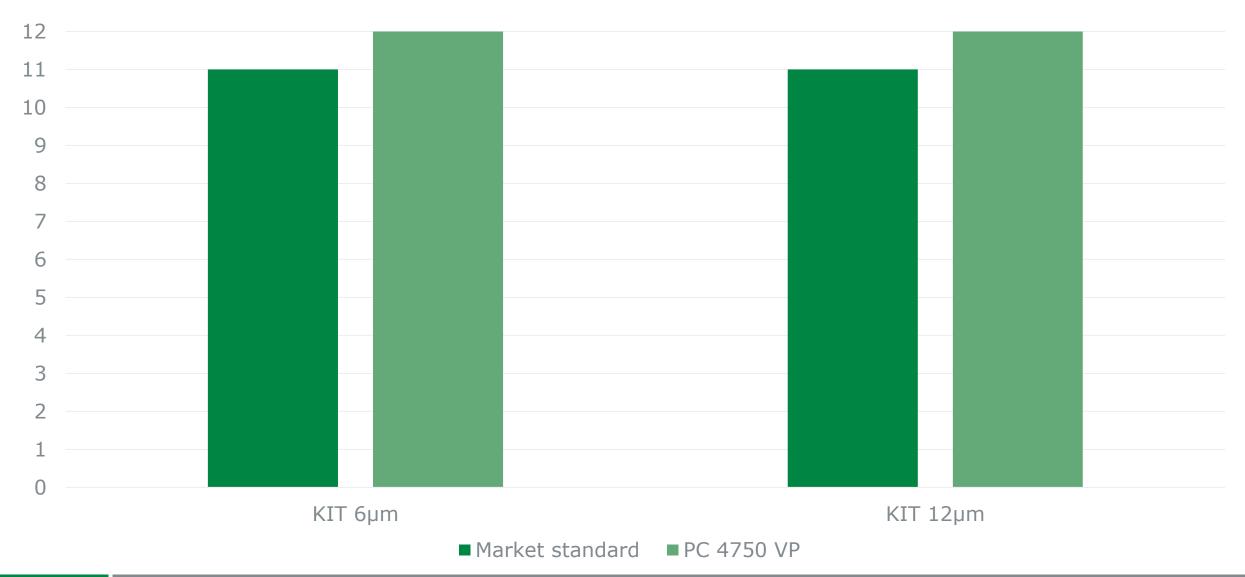




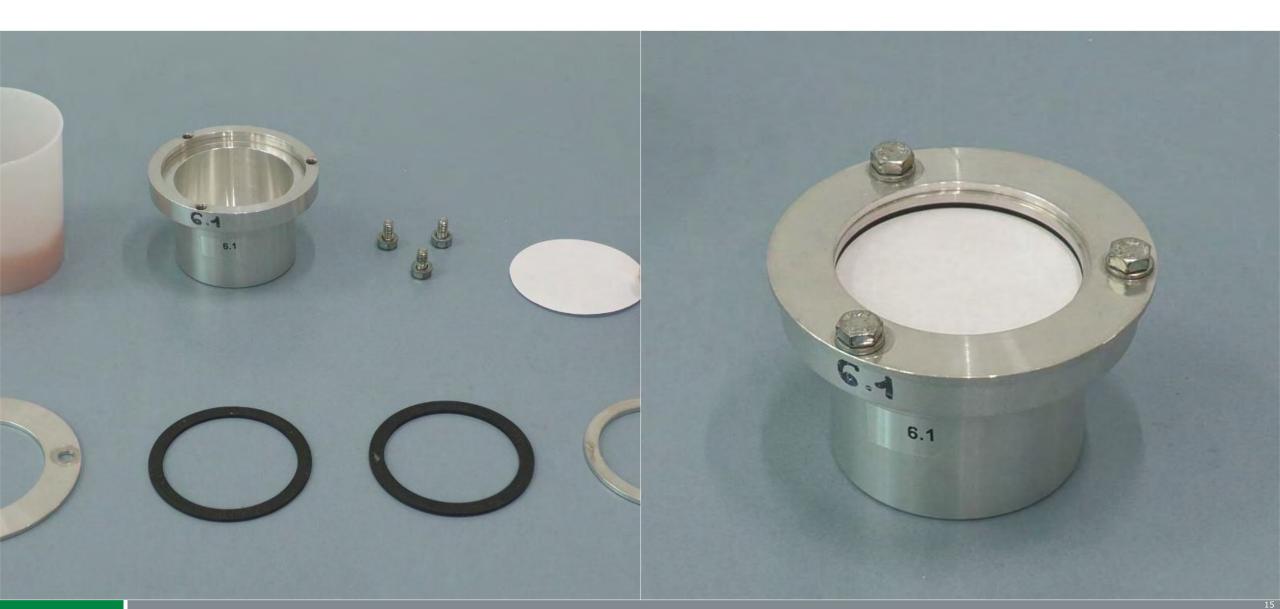




## KIT (Tappi T559) - Tests on copy paper (60g/m²)

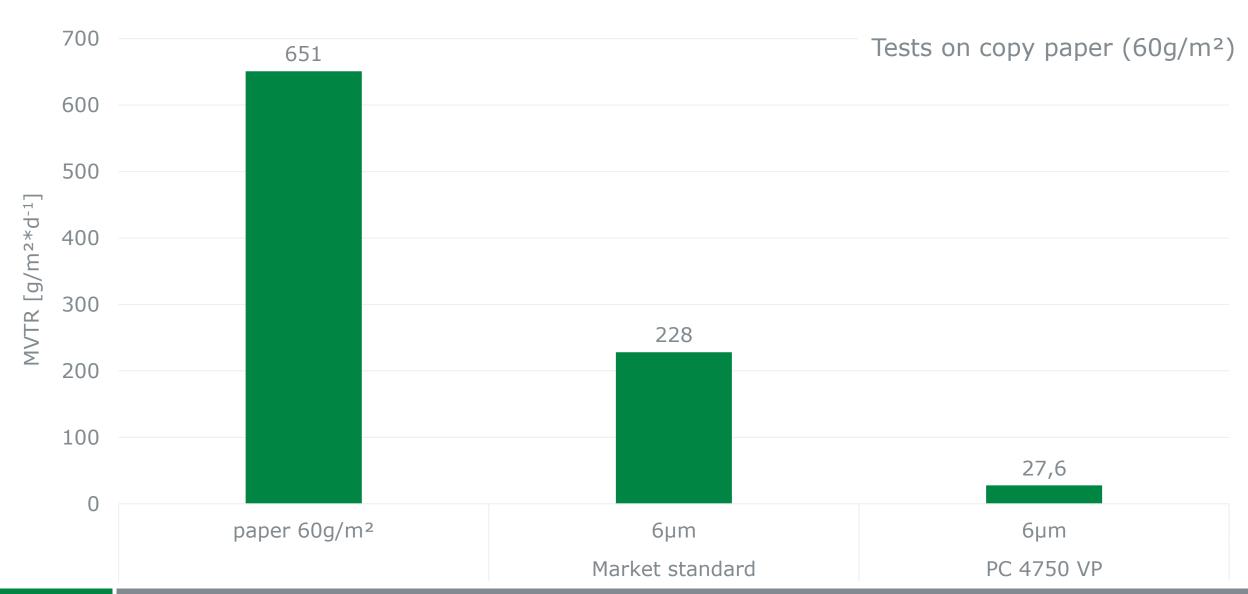


# **MVTR (DIN 53122-1)**



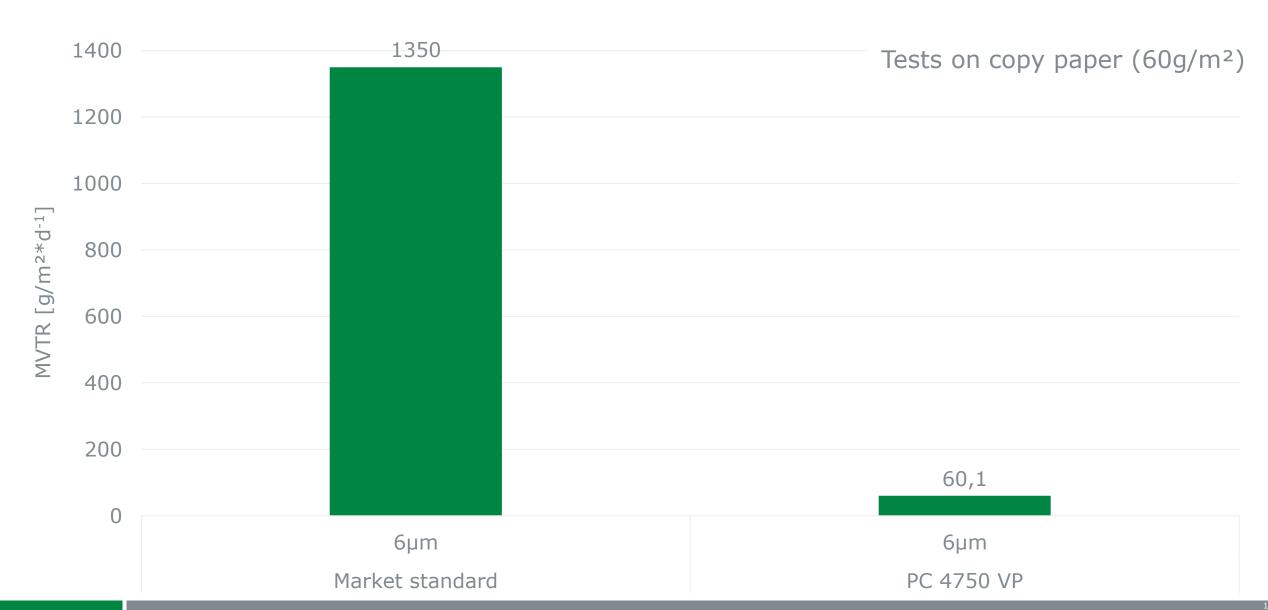


#### (4) MVTR at 23°C and 85% rel. hum. after 1d



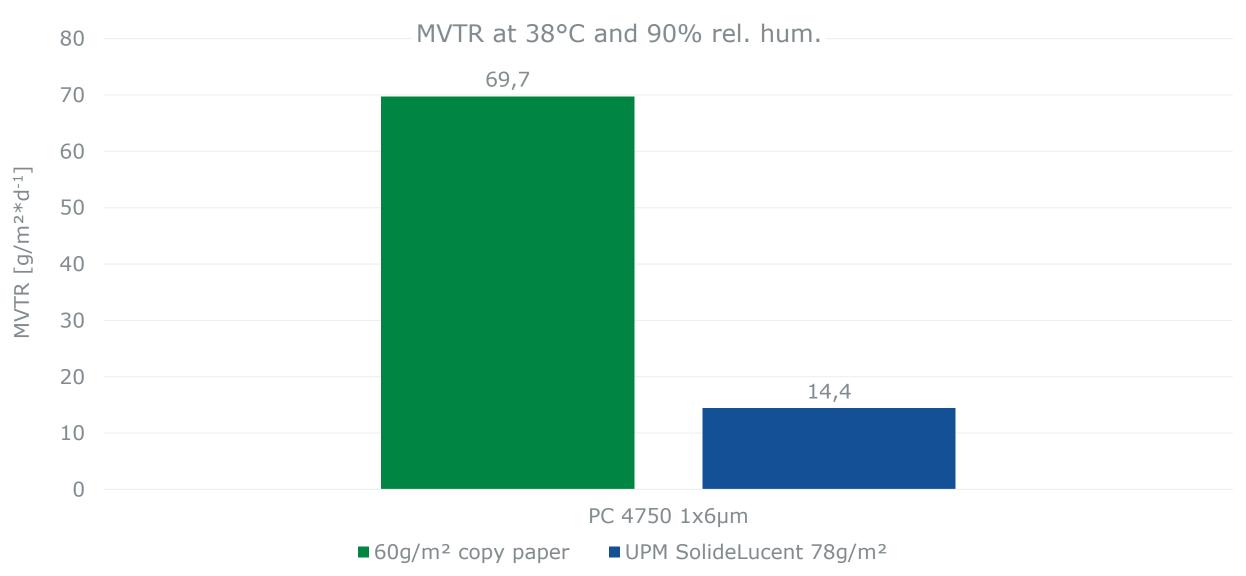


#### (4) MVTR at 38°C and 90% rel. hum. after 1d





#### **(♣)** Substrate comparison copy paper vs. Solide™ Lucent





**Castor Oil** 

Tests on copy paper (60g/m<sup>2</sup>)

Binder	Layer thickness	Time	Cobb
Market standard	1 x 8 μm	2h	5.3
Alberdingk® PC 4750 VP	1 x 8 μm	24h	4.2

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Test results

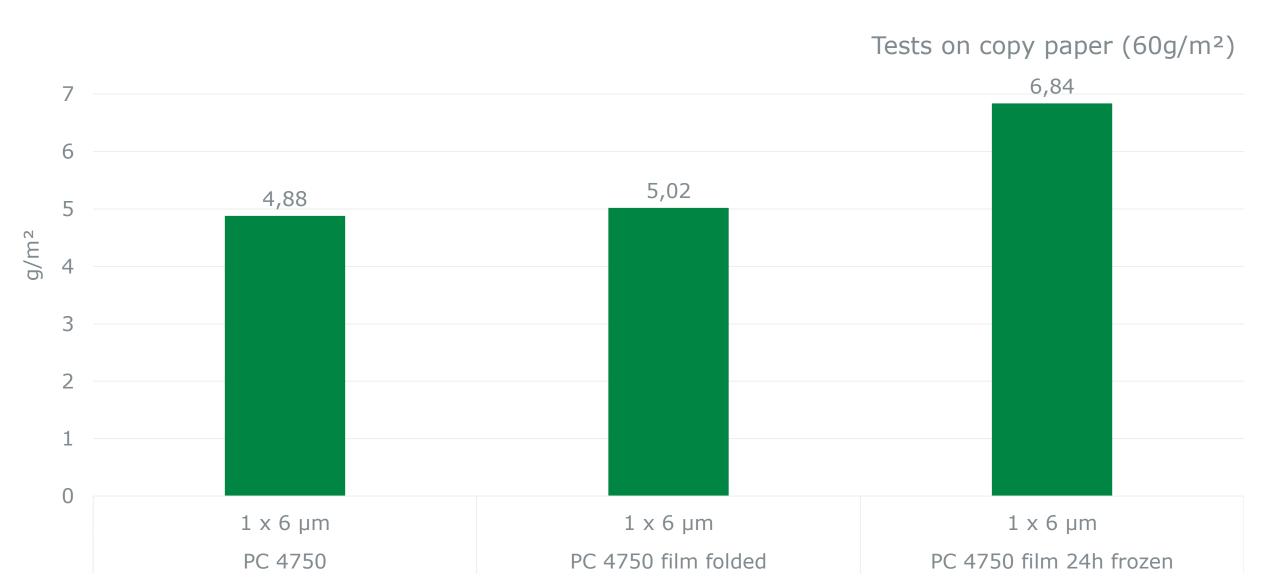
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Hot tack measurement with HotJack 5000

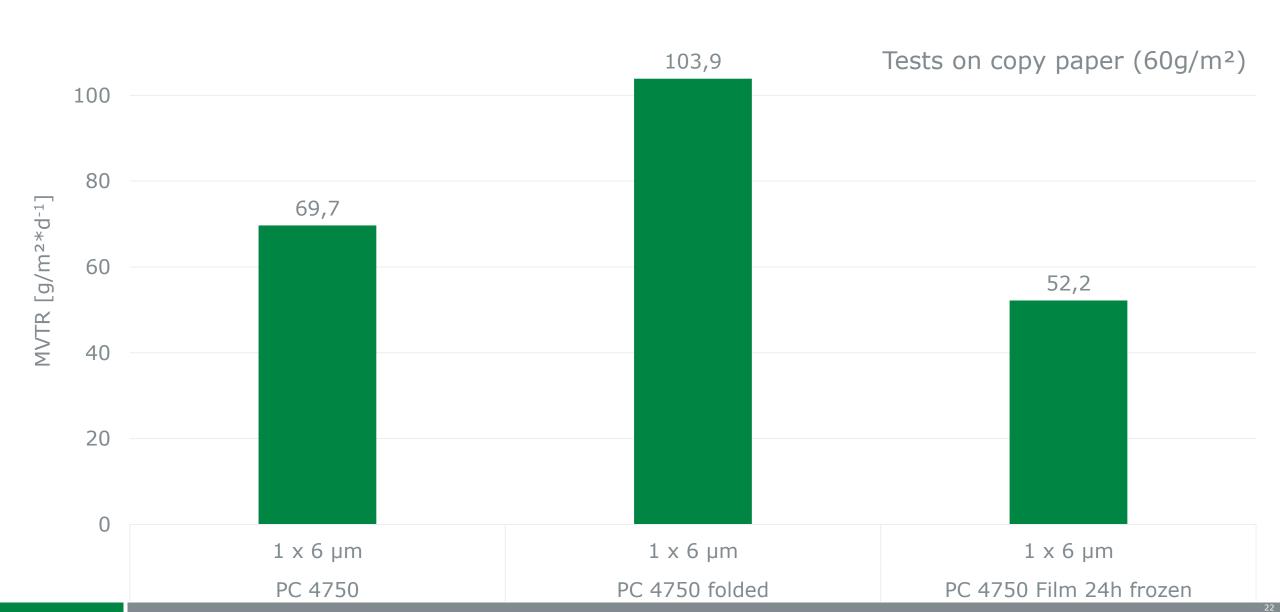






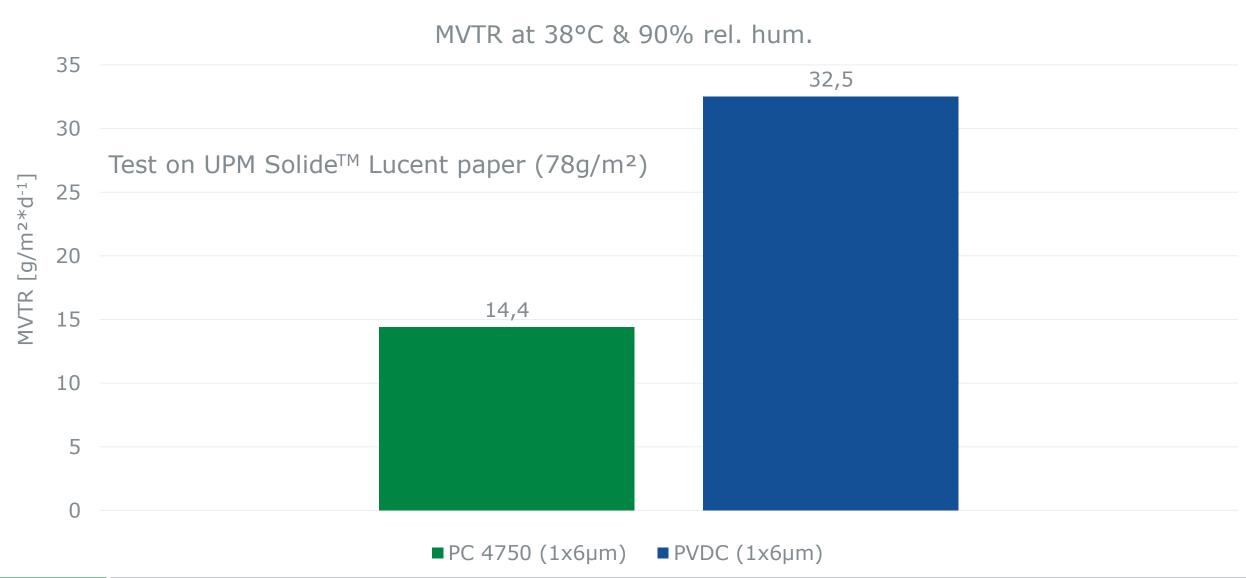


#### (4) MVTR at 38°C and 90% rel. hum. after 1d





#### (2) Comparison of ALBERDINGK® PC 4750 vs. PVDC





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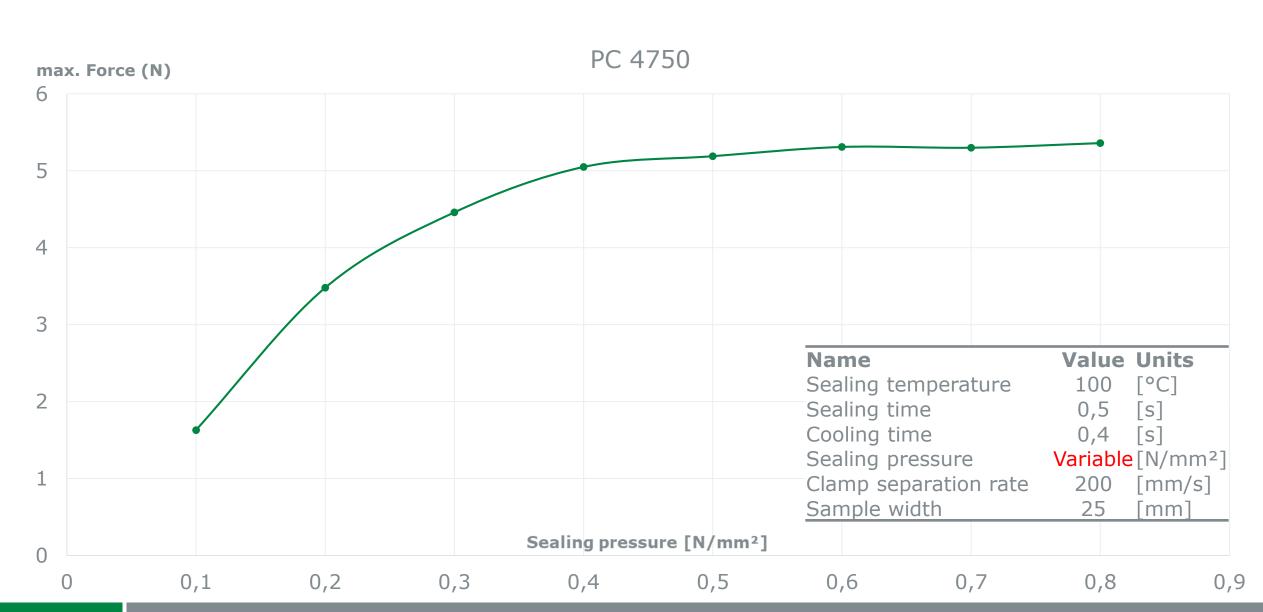




#### Hot tack measurement with HotJack 5000

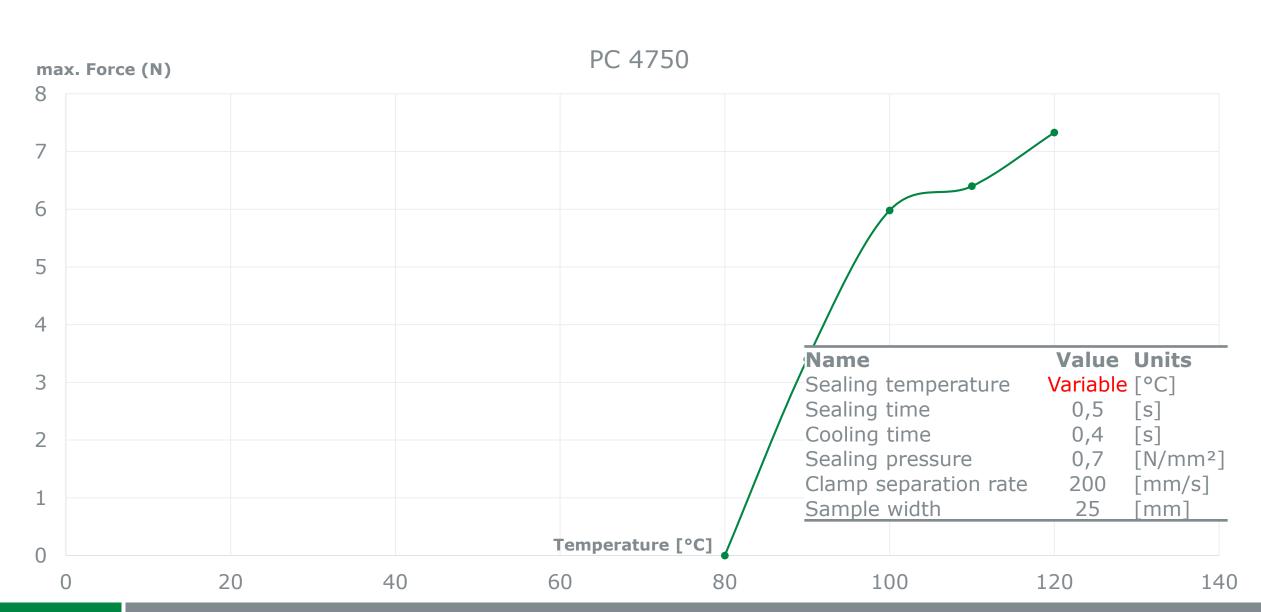


#### 1) Determination of optimum pressure

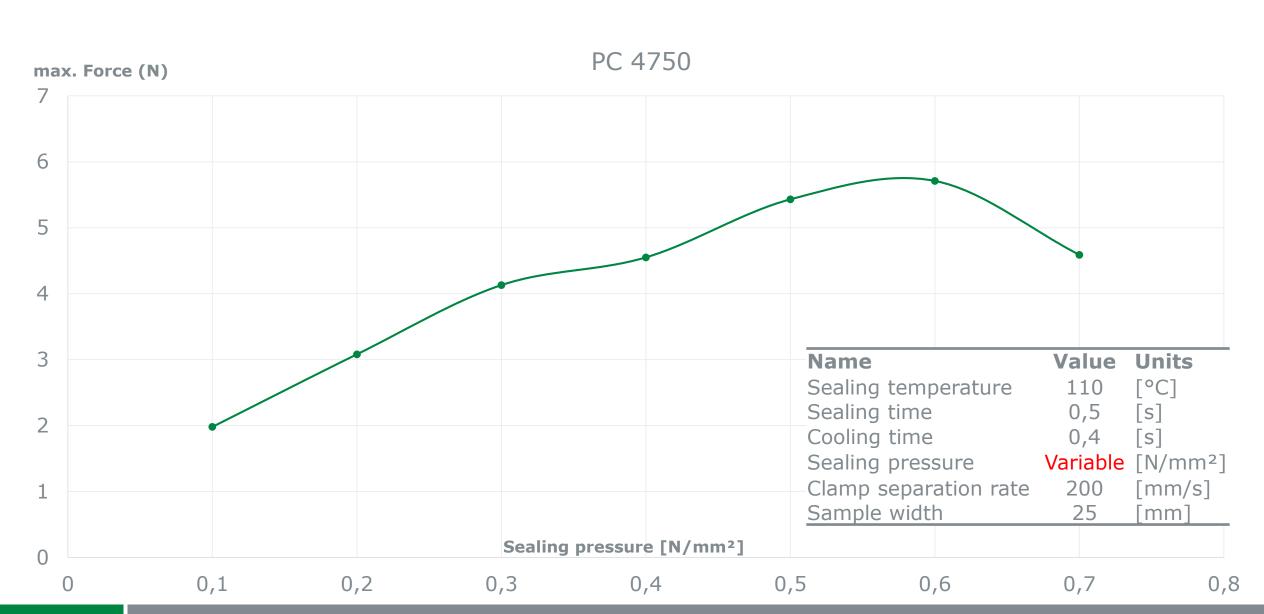




#### (2) 2) Determination of optimum temperature

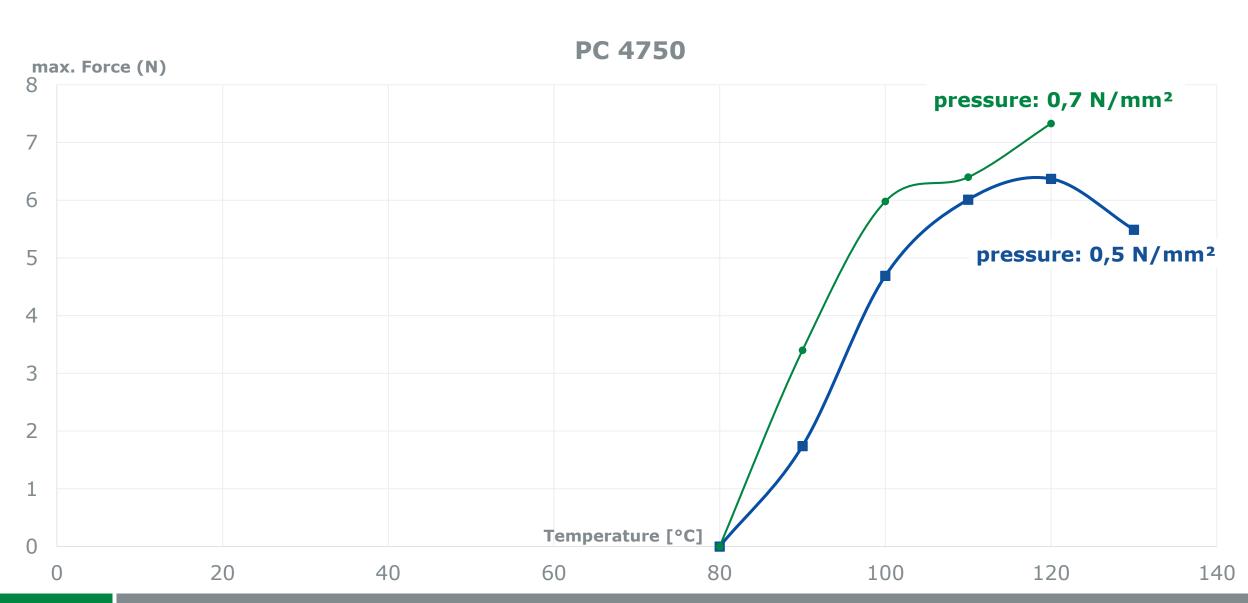


#### (2) 3) Final pressure determ. @ optimum temperature





#### **Comparison of seal strength @ diff. pressure**





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- High MVTR barrier possible, without losing good water- and fat-resistance
- PC 4750 as potential replacement for PVDC polymers
  - Halogene free barrier solutions!
- Extremely broad food contact listing with direct fatty food contact possible!
- Excellent sealing properties at rel. low temperatures
- Recyling score 77/100 according to 4evergreen protocol
- Biobased version possible using ISCC+ mass balance approach



#### **Disclaimer:**

The aforesaid information is based on our present state of knowledge and shall inform about our products and their application possibilities. It is not intended to assure certain characteristics of the products and their suitability for precise application fields. Products including "VP" in their label are trial products during test stage. For these products Alberdingk Boley is only able to provide preliminary characteristics without obligation. Please consider possible industrial property rights. Subject to change without prior notice. ALBERDINGK® and ALBODUR® are registered trademarks of ALBERDINGK BOLEY GmbH or an affiliate thereof in one or more, but not all, countries. Possible trademark rights of third-party products mentioned have to be observed.



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