EASTMAN

Technical Data Sheet

Eastman™ Cellulose Acetate Butyrate (CAB-551-0.01), Food Contact

Applications

- Commerical printing inks
- Flexographic printing inks
- Food can coatings internal
- Graphic arts
- Gravure printing inks
- Inkjet printing inks
- Labels - food packaging - food contact
- Overprint varnishes
- Pack & carton coatings
- Packaging inks food contact
- Screen printing inks
- Tape - food packaging - food contact
- Uv printing inks

Product Description

Eastman Cellulose Acetate Butyrate (CAB-551-0.01, Food Contact) has many unique attributes that will serve useful across many different coating application areas. It has the lowest Tg (glass transition temperature) of the CAB portfolio. It also has the second lowest M(n), which enables its compatibility with other coatings components. It is compatible with numerous cross-linking resins and has a lower solution viscosity. In coatings, Eastman CAB-551-0.01, Food Contact gives clear films, reduces surface tack and mottling, minimizes cratering, improves flow and thermal reflow, and provides inter-coat adhesion and good UV stability. Its good compatibility with a wide range of curing resin systems and its solubility in a wide variety of solvents and solvent combinations make it useful as an additive in numerous coating compositions. When CAB-551-0.01, Food Contact is dissolved in appropriate solvents a clear, colorless solution is produced.

Eastman CAB-551-0.01, Food Contact is based on cellulose, one of the most abundant natural renewable resources, from trees harvested from sustainably managed forests. The calculated approximate bio-content value of 37% for Eastman CAB-551-0.01, Food Contact was determined by using six bio-based carbon atoms per anhyroglucose unit divided by the total number of carbons per anhyroglucose unit. Although the value reported is not specifically measured for bio-carbon, it can be estimated based on typical partition data.

This product is manufactured, stored, handled and transported by Eastman under conditions adhering to current Good Manufacturing Practices for food contact applications. They meet requirements for use in certain food contact applications under regulations of the U.S. Food and Drug Administration (21 CFR), European Commission (Regulation 10/2011) and the Swiss Ordinance on Materials & Articles in Contact with Food (SR 817.023.21). Contact your Eastman representative or authorized Eastman distributor for specific regulatory compliance documentation.

For applications that do not require food contact compliance, please refer to Eastman CAB 551-0.01.

Typical Properties

Property	Typical Value, Units
General	
Viscosity[a]	
s	0.02
Poise	0.038
Acetyl Content	2 wt %

Butyryl Content	52 wt %
Hydroxyl Content	2 %
Moisture Content	3.0 max %
Tg[b]	85 °C
Melting range	127-142 °C
Specific Gravity	1.16
Char Point	260 °C
Acidity as Acetic Acid	0.02 wt %
Tukon Hardness	15 Knoops
Wt/Vol (Cast Film)	1.16 kg/L (9.67 lb/gal)

[a]*Viscosity determined by ASTM Method D 1343. Results converted to poises (ASTM Method D 1343) using the solution density for Formula A as stated in ASTM Method D 817 (20% Cellulose ester, 72% acetone, 8% ethyl alcohol).*
[b]*Glass Transition Temperature*

Comments

Properties reported here are typical of average lots. Eastman makes no representation that the material in any particular shipment will conform exactly to the values given.

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