

## Technical Datasheet - Textured Paper Labels

### Textured Paper - Antique White

**Label material:**

White, uncoated, wet strength label paper with "hammered" embossing (handmade appearance and feel)

Grammage: approx. 90 g/m<sup>2</sup> ISO 536

Caliper: approx. 115 µm ISO 534

Tensile strength MD: approx. 65 N/15 mm DIN 53112

Tensile strength CD: approx. 40 N/15 mm DIN 53112

Stiffness MD: approx. 300 mN DIN 53121

Stiffness CD: approx. 200 mN DIN 53121

Opacity: approx. 92 % ISO 2471

**Adhesive:**

Permanent adhesive, acrylic base

Tack: high

Peel adhesion: very high

Shear: very high

Minimum application temperature: -10 °C

Service temperature: -30 °C to +80 °C

**Release liner:**

White, supercalendered glassine

Grammage: approx. 72 g/m<sup>2</sup> ISO 536

Caliper approx. 63 µm ISO 534

Tensile strength MD approx. 100 N/15 mm DIN 53112

Tensile strength CD approx. 52 N/15 mm DIN 53112

Transparency approx. 44 % DIN 53147

**Direct application to food:**

ISEGA certification for dry, damp, & fatty foodstuffs.  
(Correction factor 3)

### Textured Paper - Antique Cream

**Label material:**

Cream-coloured, uncoated, wet strength label paper with "hammered" embossing (handmade appearance and feel)

Grammage: approx. 90 g/m<sup>2</sup> ISO 536

Caliper: approx. 115 µm ISO 534

Tensile strength MD: approx. 65 N/15 mm DIN 53112

Tensile strength CD: approx. 35 N/15 mm DIN 53112

Stiffness MD: approx. 300 mN DIN 53121

Stiffness CD: approx. 200 mN DIN 53121

Opacity: approx. 91 % ISO 2471

**Adhesive:**

Permanent adhesive, acrylic base

Tack: high

Peel adhesion: very high

Shear: very high

Minimum application temperature: -10 °C

Service temperature: -30 °C to +80 °C

**Release liner:**

White, supercalendered glassine

Grammage: approx. 72 g/m<sup>2</sup> ISO 536

Caliper approx. 63 µm ISO 534

Tensile strength MD approx. 100 N/15 mm DIN 53112

Tensile strength CD approx. 52 N/15 mm DIN 53112

Transparency approx. 44 % DIN 53147

**Direct application to food:**

ISEGA certification for dry, damp, & fatty foodstuffs.  
(Correction factor 3)