ΕΛSTΜΛΝ

Technical Data Sheet



Applications

- uv printing inks
- 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

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. 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 Switzerland Ordinance of the FDHA on materials and articles intended to come into contact with foodstuffs (817.023.21, Annex 10). 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 wt %	
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)

^aViscosity 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). ^bGlass 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.

Eastman and its marketing affiliates shall not be responsible for the use of this information, or of any product, method, or apparatus mentioned, and you must make your own determination of its suitability and completeness for your own use, for the protection of the environment, and for the health and safety of your employees and purchasers of your products. No warranty is made of the merchantability of fitness of any product, and nothing herein waives any of the Seller's conditions of sale.

3/4/2022 4:41:32 PM

© 2022 Eastman Chemical Company or its subsidiaries. All rights reserved. As used herein, ® denotes registered trademark status in the U.S. only.