

CREATING TOMORROW'S SOLUTIONS

PACKAGING I BINDER I VINNOL® H 30/48 M

VINNOL® H 30/48 M:

Ester-Soluble Binder for Heat-Sealable Coatings

Heat-sealable coatings are the choice type of packaging for many foods and pharmaceuticals. WACKER has developed a new surface coating resin with which high-quality heat-sealable coatings can be produced using lowerpriced solvents.

VINNOL[®] H 30/48 for Heat-Sealable Coatings

VINNOL® H 30/48 M is a coating resin containing an increased proportion of vinyl acetate and carboxyl groups, ensuring excellent adhesion to metals.

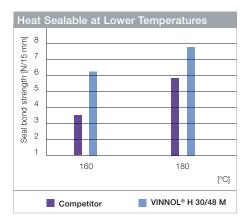
Heat-Sealable at Lower Temperatures

The coating can be heat-sealed even at lower temperatures thanks to the higher vinyl acetate content in the polymer backbone. This cuts energy and processing costs and opens up new applications, as it enables the packaging of heat-sensitive foods such as cheese.

VINNOL [®] H 30/48 M: Polymer Composition		
Vinyl chloride [wt%]	70	
Vinyl acetate [wt%]	29	
Other monomers [wt%] ~ 1		
VINNOL [®] H 30/48 M: Other Data		
Acid No.	7.0	
K value	48	
Viscosity DIN 5301 [mPa*s]	45 ± 10	
Tg (DSC) [°C]	~ 65	
FDA §175.300	yes	



 $\mathsf{VINNOL}^{\, \otimes}\,\mathsf{H}$ 30/48 M is ideal for formulating cost-efficient coatings for packaging heat-sensitive pharmaceuticals.



A lower sealing temperature saves energy and enables the packaging of heat sensitive food.

WACKER

Excellent Solubility in Pure Ester

VINNOL® H 30/48 M has the additional advantage of dissolving excellently in lower-cost esters, enabling the formation of clear, colorless solutions without any use of ketones whatsoever.

Improved	d Solubility
VI	NNOL® H 30/48 M Competitor

VINNOL® H 30/48 M dissolves in ethyl acetate to form a clear solution, increasing formulation flexibility and potentially cutting raw-material costs.

Low Viscosity

Even with an increased solids content, the resins solution is still of low viscosity. Less solvent is required as a result, reducing costs and the environmental burden and allowing a higher pigment load.

Low Viscosity		
	Viscosity in ethyl acetate [mPa*s]	
Solid content	Competitor	VINNOL® H 30/48 M
10%	39	32
20%	680	100
30%	gel-like	700
40%	gel-like	5000

The lower viscosity facilitates processing and cuts solvent consumption

Applications

VINNOL® H 30/48 M has the necessary approvals for use in food packaging. It is especially suitable for packaging

- Pharmaceuticals and
- Food, in particular heat-sensitive foods such as cheese or yoghurt



Part of a Comprehensive Portfolio

VINNOL® H 30/48 M rounds out the wide range of copolymers and terpolymers that WACKER markets under the VINNOL® brand. VINNOL® grades consist mainly of vinyl chloride and vinyl acetate, with and without functional groups, and accordingly have a wide variety of industrial applications. Furthermore, all VINNOL® grades can be combined with each other, a fact which allows the coating or printing ink to be customized to the requirements of the application.

With Individual Technical Support

Should you have any questions or need assistance, our technical support team will be happy to advise you. Simply contact us and/or visit www.wacker.com/vinnol



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