

# Cheese stamping ink EU

COLORIS®

This stamping ink was developed for cheese marking according to current EU Guidelines and suitable for use with foodstuffs.

## Properties:

It will include only dyes such as E129 - Allura Red, E133 - Brilliant Blue FCF, E155 - Brown HT used that, in the new Regulation EU 1333/2008, which replaces the Regulation 94/36 / EC Article 2 § (8) are listed. All other ingredients also have E-numbers, are listed in EINECS and approved for food.

## Application:

It provides intensely coloured imprints which dry quickly so that immediately adhering stamp impressions are possible. The cheese can be further processed relatively quickly after marking without the markings smearing.

## Drying time:

~ 1 - 2 min (cheese)



## Viscosity:

low viscosity, ~12sec  
(Ford 4mm cup)

## Stamp material:

Rubber, metal or special photo polymers

## Stamp pad material:

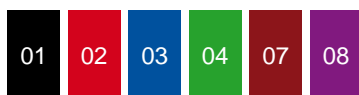
We recommend Coloris pads. Felt or foam rubber rollers could also be used with limitations.

## Thinner/cleaner:

Thinner 460

## Available standard sizes:

50ml/g · 250ml/g · 1000ml/g



Transparent