

Meat stamping ink EU

COLORIS®

This food marking ink for meat is developed to meet current EU Guidelines and approved for use in slaughter houses.

Properties:

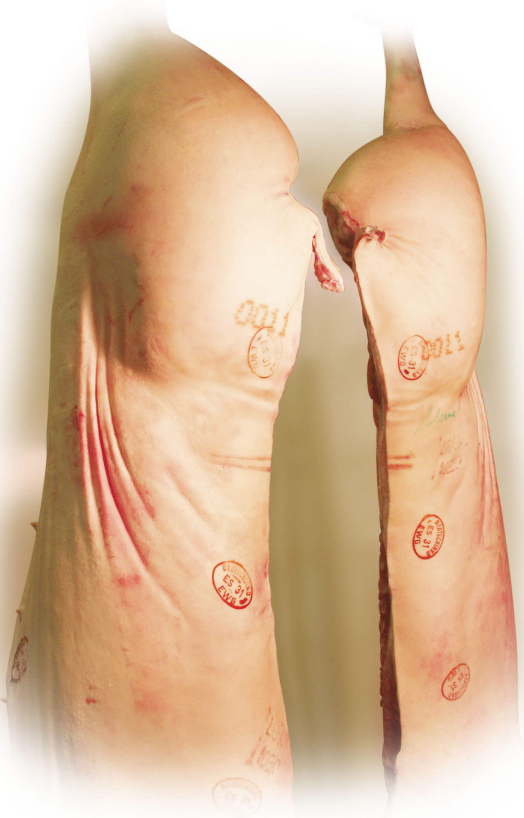
Only dyes like E129 - Allura Red, E133 - Brilliant Blue FCF, E155 - Brown HT are used which are listed in the new decree EU 1333/2008, which substitute the decree 94/36/EG Article 2, Section (8). All other substances contained have also E numbers, are also listed in EINECS and approved for use with foodstuffs.

Application:

It provides intensely coloured imprints and dries quickly so that immediately adhering stamp impressions are possible. The meat can be washed off immediately after marking by the slaughter without the markings running.

Drying time:

~1min (warm meat)



Viscosity:

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

Stamp material:

Rubber, metal or special photo polymers

Stamp pad material:

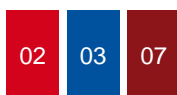
We recommend Coloris pads. Felt or foam rubber rollers can also be used with limitations.

Thinner/cleaner:

Thinner 460

Available standard sizes:

50ml/g · 250ml/g · 1000ml/g



Transparent