Notpla Seaweed Coating NT2P

Product code: NT2P

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Description

Notpla NT2P is a coating solution designed to provide an excellent oil and grease barrier on paper board. NT2P coating is suitable for direct food contact for short shelf life products such as foodservice containers. Specifically we recommend using this coating for high fat/oil content, dry, moist, acidic foods including fried foods, sandwiches and salads.

The coating is 100% home compostable and biodegradable and can be processed using a range of coating technology. Notpla NT2P is not a plastic polymer so we recommend it should be processed with a Notpla representative on-site during first trials.

Processing information

- For usage, apply to paperboard via the chosen method and dry fully.
- Following this, apply Notpla cross linker solution to cure the seaweed layer.
  Normal operating caution should be taken when using this material.
- Clean equipment by flushing thoroughly with tap water. It is important not to contaminate the coating solution with salts.
- Solution can be stored in ambient conditions for up to 4 weeks.

Property	Units	Value
Colour	N/A	Transparent with yellow tinge
Density	g / cm^3	1.06
Viscosity at 23°C shear rate $1s^{-1}$	cPs	2200 ± 200
Solid content	%	8.91
pH at 23°C (solution as it is)		5.3 ± 0.2

Please note that the information and data contained within this data sheet may vary from batch to batch. Care should be taken when handling Notpla Coating and we recommend that any manufacturer(s) contact a Notpla representative before processing.

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