

# Omni-Kote® Folding Cartonboard

## 14 pt - 20 pt



**GRAPHIC PACKAGING**  
INTERNATIONAL, INC.

### Description

A lightweight caliper sheet for most consumer products folding carton applications. Designed to provide outstanding package and packaging line efficiency and performance

### Features

- o Solid unbleached sulfate virgin kraft fiber
- o Triple layers of clay coating
- o Naturally beautiful brown back
- o High stiffness
- o High resistance to tear, puncture and corner crush

### Advantages

- o Economic alternative to SBS
- o Excellent graphic reproduction for eye-catching packages
- o Superior carton performance during carton distribution
- o Efficient, reliable performance on high-speed packaging lines
- o Performance alternative to CRB
  - o Improved stiffness and yield for package integrity
  - o Typically maintain CD stiffness at 2-3 caliper drop
  - o Lower fossil fuel use
- o Made from renewable resource - trees in Southeast U.S.

### Machine Trim

- o 14 to 15 pt            193"
- o 16 to 20 pt            194"

### Certifications/Compliances

#### Manufacturing

ISO 9001:2008 certified quality management system

#### Forestry & Procurement

SFI Chain of Custody Certified  
BV-SFICOC-US003896-1  
PEFC Chain of Custody Certified  
BVC-PEFCOC-US003897-1  
FSC Chain of Custody Certified  
BV-COC-008966

#### Environmental & Safety

ASTM F963 & EN 71-3 European Toy Safety compliant  
CONEG Model Heavy metal compliant (Pb, Cd, Hg & Cr<sup>6+</sup>)  
RoHS compliant  
US California Proposition 65 compliant  
REACH compliant  
Ozone-Depleting Chemicals free manufacturing

#### Food Contact<sup>1</sup>

USFDA 21 CFR §176.170 - Contact with aqueous & fatty foods (subject to extraction limitations): all non-alcoholic foods (Type I, II, III, V, VI-B, VII, and IX), except dairy products & modifications (Type IV) and Type VI-A and VI-C [Table 1 – 21 CFR §176.170(c)] under conditions of use C – G [Table 2 – 21 CFR §176.170(c)]

USFDA 21 CFR §176.180 - Contact with dry food (Type VIII)

ISEGA 30108 U 10 (dry, moist & fatty)

<sup>1</sup>Note: It is the responsibility of the buyer or user to assure suitability for the intended food contact application.



		TAPPI	Nominal Values						
<b>Caliper (0.001 ")</b>		T411	.014	.015	.016	.017	.018	.020	
<b>Thickness (microns)</b>			356	381	406	432	457	508	
<b>Grammage (g/m<sup>2</sup>)</b>		T410	303	317	332	347	361	390	
<b>Taber Stiffness</b>	(gf.cm)	MD	T489	155	182	210	245	290	355
		CD		80	90	100	117	140	165
	(mNm)	MD		15.2	17.8	20.6	24.0	28.4	34.8
		CD		7.8	8.8	9.8	11.5	13.7	16.2
<b>GE Brightness</b>		T452	80	80	80	80	80	80	
<b>% Moisture</b>		T412	7	7	7	7	7	7	

Odd calipers available only on special order. Inquire for minimum quantity, trim and run schedule.

All physical measurements done at 23°C 50% relative humidity.

Specifications are for quality control measures of paperboard samples from mill reels.

Measurements taken after sheeting or other conversion processes may not match these specifications.

**For additional information, please contact your sales representative.**

Specifications subject to change without notice

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