

# Pearl-Kote<sup>®</sup> Folding Cartonboard

## 22 pt - 30 pt



### Description

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

### Machine Trim

- o 22 to 30 pt 234"

### 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-PEFCCOC-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	.022	.024	.026	.028	.030
<b>Thickness (microns)</b>			559	610	660	711	762
<b>Basis Weight (g/m2)</b>		T410	420	454	488	522	556
<b>Taber Stiffness</b>	(gf.cm) MD	T489	450	560	680	815	955
		CD	210	275	325	395	475
	(mN-m) MD		44.1	54.9	66.7	79.9	93.7
		CD	20.6	27.0	31.9	38.7	46.6
<b>GE Brightness</b>		T452	80	80	80	80	80
<b>% Moisture</b>		T412	7	7	7	7	7

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

ISSUE DATE: October 2011