UVS-1000 Series UV Screen Fragrance Ink
Technical Data Sheet

1. Product Overview

Functional interactive UV screen printing scented ink containing high-stability microencapsulated fragrance oils. Upon gentle touching or rubbing of the cured ink film, microcapsules rupture to release pleasant, natural aromas. Features long-lasting fragrance retention, smooth hand feel, and reliable printability. Designed for cigarette packaging, luxury liquor boxes, and creative promotional packaging.

2. Product Features

- **Long-Lasting Fragrance Release:** Friction-activated microcapsule rupture delivers authentic, enduring aroma;
- **Smooth Hand Touch:** Non-abrasive, smooth finish without roughness;
- **Durable Adhesion:** Secure bonding on paper and film; microcapsules survive stacking without premature rupture;
- **Smooth Screen Passage:** Resists mesh clogging and survives squeegee shear;
- **Safe & Eco-Friendly:** Low odor ink base; fragrances comply with cosmetic safety standards.

3. Suitable Substrates

Gold/silver board, SBS ivory board, coated paper, BOPP, PVC.

4. Technical Specifications

Property	Unit	Typical Value	Test Method / Notes
Appearance & Color	-	Milky white liquid	Visual inspection
Viscosity	s	Pseudoplastic state	Suspension dispersion stability
Solid Content	%	≥97	GB/T 33374-2016
Gloss (60°)	GU	40–70	60° angle, GB/T 13217.2-2024

5. Application Guidelines

Ink Preparation	Stir gently and thoroughly before use; do NOT use high-shear mixing to prevent premature capsule rupture.
Plate / Cylinder Specs	250–350 mesh count.
Dilution Ratio	Use dedicated UV thinner.
Press Viscosity	Ready-to-use.
Press Speed	2,000–3,000 sheets/hour.
Drying Method	High-pressure mercury UV lamp system.
Equipment Cleaning	Clean with ethyl acetate or wash.
Application Note	Avoid excessive squeegee pressure and excessive curing temperature to preserve microcapsule integrity.

6. Regulatory & Safety

Regulatory Compliance	Complies with RoHS and REACH (SVHC) directives.
Food Contact Statement	Formulated for non-direct food contact outer packaging only. For specific food-contact migration compliance, please contact HCOLOR technical department for dedicated project evaluation.
Usage Note	
Safety Data Sheet (SDS)	Available upon customer request.
User Responsibility	Users must independently verify regulatory compliance, performance, and fitness for intended purpose under actual operational conditions.

7. Packaging & Storage

Standard Packaging	20 kg / 25 kg plastic pails; 1,000 kg IBC containers (custom packaging available upon request).
Storage Conditions	Store strictly protected from light in tightly sealed containers. Keep in a dry, cool, and well-ventilated warehouse at 5–25°C, away from fire, heat sources, and strong oxidizers. Strictly avoid direct exposure to sunlight and workshop fluorescent lighting to prevent dark polymerization.
Shelf Life	12 months from production date in unopened original containers.
Post-Opening Care	Reseal immediately and tightly after dispensing; recommended to use within 6 months.

8. Typical Product Grades

Product Code	Key Features	Suitable Substrates	Target Applications
UVS-1682C1	Orchid aroma, long fragrance retention	Paper, PET, BOPP	Liquor cartons, luxury gift boxes
UVS-1682G	Jasmine aroma, long fragrance retention	Paper, PET, BOPP	Liquor cartons, luxury gift boxes

1. Baseline Platforms & Customization: The products listed above are core baseline platforms proven through extensive commercial mass production. To meet specific press speeds (e.g., ultra-high-speed inline coating), substrate absorbency variations, or demanding rub/crease-crack resistance requirements, HCOLOR provides tailored viscosity adjustments, customized additive packages, and bespoke functional performance development.

2. Specialty Process Integration: If specialized finishes such as drip-off / drip-relief combination effects or tactile matte finishes are required, please contact HCOLOR technical support for a comprehensive turnkey printing formulation.

9. Disclaimer

1. The data are typical values intended for product selection and technical reference only. Unless otherwise agreed in writing, they do not constitute guaranteed specifications.

2. The information contained herein is based on our current knowledge and experience and is provided in good faith for general application guidance only. It does not constitute a legal warranty, guarantee, or binding technical specification. Users are strictly responsible for evaluating and confirming product suitability, process compatibility, and commercial usability under their actual operating conditions and production equipment prior to commercial use.