



rev. 1.0 15/03/2019

unit	value	test method
C°	235-250	internal
C°	90	internal
mm.	0,2	internal
%	0-70	internal
mm/l°	30-60	internal
g/cm3	1.05	ISO 1183
MPa	47	ISO 527
%	30	ISO 527
kJ/m²	21	ISO 179
MPa	76	ISO 178
°C	83	ISO 75 A
°C	104	ISO 306
	C° C° mm. % mm/I°  g/cm3  MPa % kJ/m² MPa °C	C° 235-250 C° 90 mm. 0,2 % 0-70 mm/1° 30-60  g/cm3 1.05  MPa 47 % 30 kJ/m² 21 MPa 76  °C 83

## **Disclaimer**

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rev. 2.0 15/03/2019

## **ADDITIONAL INFORMATIONS**

In General filaments made with ABS Food can be processed on conventional 3D printer using FDM / FFF technology.

ABS Food is a special ABS developed for 3D printing and to obtain best results we recommend pre drying the filaments at 70° for 2 h. Increase drying time for spools up 1 kg.

Don't leave the filament stopped inside the nozzle more than 20 min. If that down the temperature under 210°, better stop the thermal control.

(1) Suggested print set merely represent a recommendation for general use . Every printer necessity a specific set , nozzle temp, bed temp, etc .

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#### **DECLARATION OF FOOD CONTACT COMPLIANCE**

MANUFACTURER: TREED filaments

PRODUCT: ABS food

Food contact regulation - Food contact materials and articles

Regulation (EC) No. 1935/2004 : Framework regulation

Regulation (EC) No. 2023/2006 : Good manufacturing practice

Food contact regulation - Plastic materials and articles

Commission regulation : (EU) No. 10/2011 and its amendments :

(EU) 2016/1416, (EU) 2017/752, (EU) 2015/174, (EU) 321/2011, (EU)

1282/2011, (EU) 1183/2012 and (EU) 202/2014

**Test condition** 

Contact time : 10 days
Contact temperature : 40°C

Food simulates: Acetic acid 3% / ethanol 10% / ethanol 20%

The requirement of regulation (EU) No 1935/2004, regulation (EU) No 10/2011 and its amendments up to date (EU) 2016/1416, (EU) 2017/752, (EU)2015/174, (EU) 321/2011, (EU) 1282/2011, (EU) 1183/2012 and (EU) 202/2014 for use in contact with food.

Compliance with the provisions of regulation (EU) No 1935/2004 especially the suitability of the articles for the given application, the affect on smell and taste of the food, and the observance of any given limitations, must be ensured by the entry who introduces the articles into the distribution.

### **Recommended applications**

#### Certification

GB - EU - FDA - JHPC

For more technical infos, please contact us: team@treedfilaments.com

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