INTERNATIONAL STANDARD 2841

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION · МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ · ORGANISATION INTERNATIONALE DE NORMALISATION

Prints and printing inks — Determination of the resistance of prints to cheese

Impressions et encres d'imprimerie — Détermination de la résistance des impressions aux fromages

First edition — 1974-07-01

UDC 667.5.019.2

Ref. No. ISO 2841-1974 (E)

Descriptors : printing, printing inks, tests, chemical tests, chemical resistance, cheeses, domestic products resistance.

Price based on 2 pages

FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO Member Bodies). The work of developing International Standards is carried out through ISO Technical Committees. Every Member Body interested in a subject for which a Technical Committee has been set up has the right to be represented on that Committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work.

Draft International Standards adopted by the Technical Committees are circulated to the Member Bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 2841 was drawn up by Technical Committee ISO/TC 130, *Graphic technology*, and circulated to the Member Bodies in August 1972.

It has been approved by the Member Bodies of the following countries :

Australia	Germany	Spain
Austria	India	Sweden
Chile	Ireland	Switzerland
Czechoslovakia	New Zealand	Thailand
Denmark	Poland	Turkey
Egypt, Arab Rep. of	Romania	
France	South Africa, Rep. of	

The Member Bodies of the following countries expressed disapproval of the document on technical grounds :

Finland
Italy
United Kingdom

Printed in Switzerland

Prints and printing inks — Determination of the resistance of prints to cheese

0 INTRODUCTION

This International Standard is in technical conformity with CEI specification 08-60 of the European Committee of the Paint and Printing Ink Manufacturers' Associations.

1 SCOPE

This International Standard specifies a method for determining the resistance of prints to cheese.

2 FIELD OF APPLICATION

This International Standard applies to all printing substrates such as paper, board, metals (thin metal sheets and plate) and plastics materials, and to all printing processes : letterpress, lithographic and gravure.

3 REFERENCE

ISO/R 105/I, *Tests for colour fastness of textiles — 3rd Series.*

ISO 2836, *Prints and printing inks — Assessment of resistance to water.*

4 DEFINITION

By **resistance of a print to cheese** is meant the resistance of a print, to the particular cheese used for the test.

The print is considered to be resistant to the cheese under test when under the test conditions and provided that the substrate has undergone no change, any deterioration which has occured is only negligible and no bleeding has occurred.[1)]

5 TEST METHOD

5.1 Principle

A test piece is carefully applied, with the printed side against :

— the cheese-rind, and

— a freshly cut slice of the same cheese.

An assessment is made of any changes to the print, and of any bleeding of the colour onto the cheese.

5.2 Procedure

Place a 20 mm × 50 mm test piece[2)] with its printed side in contact with :

— the cheese-rind, and

— a freshly cut slice of the same cheese.

Exert sufficient pressure to ensure perfect contact without, however, forcing the test piece into the cheese.

Keep the whole for 3 days[3)] in an atmosphere saturated with water vapour and at a temperature of 20 ± 2 °C.

Then carefully remove the test piece and allow to dry naturally.

In order to facilitate separation of the test pieces from certain cheeses which are soft and therefore tend to stick to paper, place the cheeses and the test pieces in a refrigerator at the end of the test in an atmosphere saturated with water vapour.

NOTE — In the case of fresh cheeses, the test shall be carried out with the refrigerator at 4 °C for 24 h.

1) Certain national bodies in charge of food products require more stringent conditions.

2) When dealing with small size cheeses, the contact surface shall be as large as possible.

3) This period may be extended provided that it is mentioned in the test report.