ColorMatrix™ Liquid Denesting Agent for PET Sheet & Film
Additive for thermoformed packaging enhances container separation

ColorMatrix™ Liquid Denesting Agent is an additive for PET sheet and film that enables the easy separation of stacked thermoformed trays from one another. The additive works by creating a consistent level of slip performance without creating haze.

As an added benefit, the agent doesn’t interfere with sealing, printing, or metallization. And unlike silicone and other denesting additives, ColorMatrix Liquid Denesting Agent has two advantages: it doesn’t require extra steps in the manufacturing process, and it offers a consistent level of performance thanks to accurate liquid dosing technology.

When manufacturing PET sheet for food packaging thermoformed containers, creating an adequate and consistent amount of slip is the key to enabling stacked containers to separate and to ensure printing, metallization and sealing steps take place without fail. Nested containers that stick together can also cause costly manufacturing disruptions, such as picking errors, scrap generation, and equipment downtime.

At the same time, sheet manufacturers want to minimize any effect on container transparency that could create issues with brand owners and end users.

What if you could create the same adequate level of slip every time, at a competitive cost, without loss of transparency, and without affecting the quality of the packaging container?

ColorMatrix Liquid Denesting Agent addresses all of these needs, and helps improve manufacturing operations such as mold release during thermoforming and pick and place operations.

**KEY CHARACTERISTICS**

- Lowers the coefficient of friction on trays’ surfaces to prevent them from sticking together
- Decreases waste, is FDA compliant, and reduces scrap and production downtime caused by containers that bind together during packaging operations
- Preserves the transparency of PET packaging
- No impact on sealing, metallization, and printability of the packaging
- Complies with European and FDA packaging requirements
- Does not require drying
TECHNOLOGY BENEFITS

• Eases removal of one tray from a stack, preventing robot picking errors
• Makes it easy for consumers to take a single tray from a stack
• Reduces tray filling line disruptions
• Prevents consumer frustration

MARKET AND APPLICATIONS

• Sheet Extrusion
• Thermoforming
• Any thermoformed tray that is formed and stacked for production or use, including:
  - Salad bar trays
  - Fresh food trays
  - Ready-to-eat meal trays
  - Deli trays