



**Jowat**  
GREEN ADHESIVES



# Jowat-Toptherm® 256.10



**Versatile high-performance hot melt adhesive for the bonding of packaging**

**Very clean processing and sharp adhesive cut-off**

**Very wide range of adhesion for bonding challenging surfaces**

**Very high resistance to cold**

**Free of MOAH\***

\* (below the typical detection limit)



**Jowat**  
Klebstoffe



**Jowat-Toptherm® 256.10 is a versatile high-performance hot melt adhesive for a wide range of packaging applications. It impresses in the bonding of trays, cases and folding boxes due to a broad spectrum of adhesion and very clean processing.**

Jowat-Toptherm® adhesives specially tailored to the requirements for packaging operations have been well established in the different applications of packaging companies for many years. **Jowat-Toptherm® 256.10** is a modern hot melt adhesive with universal properties. The adhesive is characterized primarily by a wide range of adhesion coupled with a clean cut-off at the nozzle and

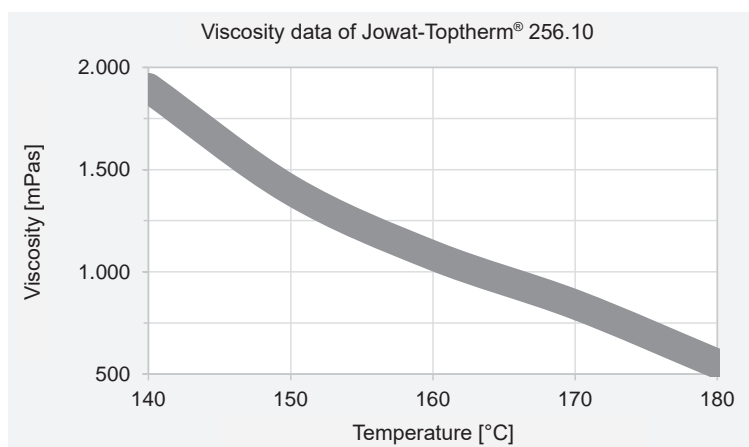
high thermal stability in the melt. Therefore, it facilitates the reliable bonding of challenging surfaces and at the same time reduces maintenance costs due to minimized soiling.

Companies all around the world are using **Jowat-Toptherm® 256.10** with confidence for the packaging of frozen food because of the very high cold resistance of the adhesive. The modern hot melt adhesive is based on a formulation with a MOAH content below the typical detection limit and is therefore an equally interesting partner for manufacturers of dry or fatty foods with long shelf lives. Processors from the confectionery industry, producers of bakery products, cereals or pasta have been using our products for many years in the packaging of their products.

## Jowat-Toptherm® 256.10

For bonding operations in packaging processes, e.g. of cases, trays and folding boxes.

Short pressing time & high restoring forces	● ● ○
Clean processing	● ● ●
Demanding surfaces	● ● ●
Heat resistance	● ● ○
Cold resistance	● ● ●
Environmental benefits	● ● ●
Food safety	EU 10/2011 FDA 175.105



The information given in this leaflet is based on test results from our laboratories as well as on experience gained in the field, and does in no way constitute any guarantee of properties. Due to the wide range of different applications, substrates, and processing methods beyond our control, no liability may be derived from these indications nor from the information provided by our free technical advisory service. Before processing, please request the corresponding data sheet and observe the information in it! Customer trials under everyday conditions, testing for suitability at normal processing conditions, and appropriate fit-for-purpose testing are absolutely necessary. For the specifications as well as further information, please refer to the latest technical data sheets.