

Vacuum pouch for meat, cheese and other specialty items

- Standard Barrier Pouch
- Co-extruded with advance resins
- Microwaveable/Boilable
- Tear notch included on all pouches

TECHNICAL DATASHEET

Criteria	Unit (metric)	Method	Conditions	Value
General Data				
Total Thickness	Mil (Micron)		73° F dry	2.8 (70)
Permeability				
Moisture (WVTR)	g/100in ² /day (g/M ² /day)	E-96	100° F, 90% rh	.45 (<7)
Oxygen	cc/100in ² /day (cc/M ² /day)	D-3958	73° F, dry	3.45 (<54)
Mechanical Properties				
Tensile Strength	N/mm ²	MD D-882	73° F, dry	23
		TD	73° F, dry	23
Elongation	%	MD D-882	73° F, dry	350
		TD	73° F, dry	400
Seal Strength	N/15mm		73° F, dry	>20
Bond Strength	N/15mm		73° F, dry	>5
Haze Clarity	%	D-1003	73° F, dry	12
C.O.F. (in to in)	N-mm	D-1894	73° F, dry	0.1 – 0.25

Recommendations for the application

Sealing Temperature - 149°C to 177°C (300° F to 350° F)

Application Temperature: -10°C to 90°C (14° F to 185° F)

Can be boiled for up to 30 minutes: 100°C (212°F)

Recommended storage conditions: 15°C to 25°C (55°F-77°F) in dry place, away from direct sunlight

Maximum storage temperature: 25°C (77° F)

Recommended maximum storage period: One year after opening of the case.

All information on this datasheet is given with the best knowledge and is just relating to unformed film. Changes due to the technical properties are possible. Due to the many application possibilities and packaging methods we recommend practical tests under field conditions. A warranty can not be given.

This product is suitable for packaging food and respects the following regulations:

FDA/USDA regulations 21 CFR section (Polyethylene), 177.1360 (EVOH) 175.105 (Adhesive), 177.1500 (Polyamide), and 177.1330 (Ionomer), 177.1350, 177.1570 (EP Film)