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## FCDP 1.25

### I. COMPOSITION

PVC cling film reels for food packaging.

### II. APPLICATION

The film is not suitable in traditional, infrared or multipurpose oven.

### III. LEGISLATION

This film complies with the Federal Food, Drug and Cosmetic Act and CFR 21, paragraph 175.300 and CONEG. MERCOSUR Number 32/07 and 56/92 Resolutions.

This film is in compliance with EU Regulation No. 10/2011, regarding plastic materials and articles intended to come into contact with food.

### IV. PHYSICO-CHEMICAL PROPERTIES

MECHANICAL PROPERTIES				
		Method	Unit	Value minimum
Tensile strength	MD	ASTM D882	N/mm <sup>2</sup>	23
	TD	ASTM D882	N/mm <sup>2</sup>	21
Elongation	MD	ASTM D882	%	136
	TD	ASTM D882	%	152
PERMEABILITY PROPERTIES				
Oxygen (O <sub>2</sub> )		ISO 15105-2 (23°C, 0%RH)	cm <sup>3</sup> /m <sup>2</sup> 24h, bar	17300 +/- 20%
Carbon Dioxide (CO <sub>2</sub> )		ISO 15105-2 (23°C, 0%RH)	cm <sup>3</sup> /m <sup>2</sup> 24h, bar	112000 +/- 20%
Water vapor (H <sub>2</sub> O)		ISO 2528 (38°C, 90%RH)	g/m <sup>2</sup> 24h	630 +/- 20%

GENERAL CHARACTERISTICS			
	Units	Value	
Length	ft	5000	- 0 +1,4%
Width	in	15-18	± 0.197 in
Thickness	µm	12.5	±10 %
Internal diameter of core	in	3.03	
Color	Green		
Structure	Dual layer		

### V. GENERAL INFORMATION

Ideal storage condition is between 15 and 20 °C in a dry area and deadline for optimal use is 1 year, if not, film properties may be altered. Film properties may be altered in external storage conditions.

When wrapping high humidity level product, proceed to a micro perforation of the film.

Values listed are average test values to be used for information purpose only.

This information are given in good faith, without warranty implied given by the supplier.