

Crystalform 100-MB

Transparent or colored coextruded PA/PE multilayer film with medium barrier properties [PA] and Polyethylene [PE] sealing layer for packaging of foodstuffs like fresh and processed meat, cheese, fish and seafood as well as pasta and bakery products.



Product Specifications

General Data	Unit	Method	Condition	Value
Total Thickness	μm	DIN 53 370	± 10% (average value)	100
Grammage (may vary when colored)	g/m ²	DIN 53 365	± 10% (average value)	99.4

Technical Properties

Water Vapor (H ₂ O) Transmission Rate	g/m ² d	DIN 53 122	23°C / 85% r.h	< 3.0
Oxygen (O ₂) transmission rate	cm ³ /m ² d bar	DIN 53 380	23°C / 0% r.h	< 40.0
Deterioration Force by Puncture (from inside)	N	DIN EN 14477	SFV	> 4.0
Tensile Strength at Break (md / cmd)	MPa	DIN ISO 527-1	SFV (200 mm/min)	> 50/ > 45

Application Instructions and Technical Conditions of Use

Sealing Temperature	°C	Depending on Machine, Sealing Time and Pressure	120-140
Minimum Application Temperature	°C		-18
Heat Treatable up to 2 hours	°C	Shock Free Handling in Frozen Condition	95
Heat Rreatable up to 1 hour	°C		100

Application tests and approval of packaging film need to be done on entire package under real heat treatment and manufacturing conditions. In case of deep freezing applications, handling conditions during transport, distribution and sales need to be considered as well.

*values have been calculated

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Important Advices:

All data given in this data sheet are approximate, based on our current knowledge and relate solely to the non-processed material. A liability cannot be derived. Due to the manifold applications and processing possibilities, trials under real conditions are essential. The qualification tests as well as the release of the packaging material, taking into account possible interdependencies between product and packaging material, are under the sole responsibility of the user. We reserve the right to change technical data due to technological progress.

Recommended Storage Conditions:

In original packaging and protected from direct sunlight up to max. one year after delivery at 5-20°C (max. 25°C) and 40-60% r.h. Acclimatization in the packaging room before processing is recommended.

Food Approval:

The product complies with EU Regulations and Directives for plastic materials and articles, intended to come into contact with food. Further details are specified in the corresponding Declaration of Compliance (DoC).

All packaging materials of Bagla Group are produced in accordance to BRCGS Global Standard.