

## Product SellSheet

**CrystalForm**<sup>®</sup>  
Thermoforming Barrier Film



**CrystalForm** by Bagla Group introduces pioneering, **flexible thermoformable films** designed to meet the demands of high-performance applications and high-speed packaging lines. With exceptional optical and technical properties, CrystalForm films stand out with its premium raw materials and advanced **German Water-Quench coextrusion technology**. Our CrystalForm barrier films set new benchmarks in transparency, processability, and efficiency on thermoforming lines. Experience the benefits of enhanced efficiency and cycle speed, maximum thickness reduction, and outstanding product presentation.

### Features

- Specially designed for thermoforming applications such as hard trays, flexible vacuum or soft MAP packages. They are ideally suited for fresh fruit and vegetables.
- Flexible PA/PE bottom films for fruits and vegetables.
- High transparency, fast sealing, and extreme puncture resistance.
- A vast range of PA / PE / EVOH based thermoforming films with exceptional formability for deep draw applications.
- Fast and early sealing for high production rate/cycle rate and maximum output.
- Safe sealing even in case of contaminated sealing areas.

### Applicable Industries



Fresh/processed  
meat



Fish and seafood



Poultry



Frozen products



Fruit and vegetables



Snacks & Dry Fruits



Processed Food



Dairy Products



Bakery products  
and pasta

### Advantages

Exceptional formability for deep draw applications.

Extreme high puncture resistance

Superior transparency and gloss

High speed sealing

Excellent processability

Wide processing window

Reliable sealing

Up to 25% material savings

## Standard Put-ups

- **Thickness Range:** 70µm upto 340µm
- **Materials:** PA/PE
- **Sealing Layer:** PE (peelable)
- **Oxygen Barrier:** EVOH (CrystalForm HB) or PA (CrystalForm MB)
- **Printing:** HD gravure or flexo print (up to 10 colours)
- **Versions:** Transparent, Coloured, or Printed, Peelable

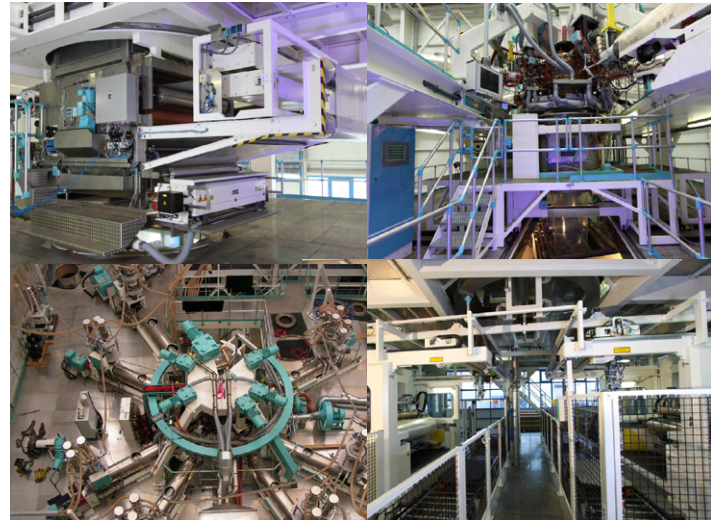


## Usage Guide

- Freeze
- Pasteurization
- Microwave
- Oven

## Machinery

- HFFS
- VFFS
- TFFS
- Lidding
- Pre Made Bags



Our Value Chain:  
Extrusion, Printing, Lamination & Converting

## About Bagla Group Barrier Films

Headquartered in New Delhi, India, Bagla Group is a leading provider of innovative, high-quality, and custom high-barrier packaging solutions for various sectors, including food, tobacco, and pharmaceutical to name a few. With a fully integrated value chain—from extrusion, printing, and laminating to comprehensive bag and pouch production—Bagla Group stands at the forefront of the barrier film manufacturing industry.



## ADDITIONAL INFORMATION

**SHELF LIFE:** The standard shelf life is 36 months from the date of manufacture. However, this depends on several factors such as storage conditions, handling etc.

**DISPOSAL:** Preferred options for disposal are: (1) recycling, SPI Code 7; (2) incineration with energy recovery; and (3) land fill.

**STORAGE:** Storage below 32°C (90°F) is recommended.

**DISCLAIMER:** The technical data contained herein are guides to the use of Bagla® products. Bagla Group makes no guarantees of results and assumes no obligations or liability in connection with its advice.

### Head Office

- New Delhi, Delhi

### Domestic Sales Office

- Delhi • Mumbai • Kolkata • Cochin
- Bangalore • Hyderabad • Chennai • Bhopal

### Factories

- 3 in Mundra, Gujarat, India
- 2 in Roorkee, Uttarakhand, India
- 1 in Ghaziabad, Uttar Pradesh, India

### International Sales Office

- Spain • USA • Australia • United Kingdom
- Argentina • South Africa • Egypt
- Poland • Germany • Canada