

Ideal for food products with a shorter shelf life, Medium Barrier thermoforming films are made from combinations of materials such as Polyethylene (PE) and Polyamide (PA). They are helpful for products like fresh fruits and vegetables, some processed foods, and products requiring moderate protection. Thickness can range from 70 µm upto 300 µm.



**THICKNESS:** 200µ



**COMPOSITION:** PA\_PE

PHYSICAL PROPERTIES		UNIT	TEST METHOD	VALUE
Total Thickness		µm	ASTM F 2251	200 ± 8 %
Yield		m <sup>2</sup> /kg	ASTM D 4321	5
Unit Weight		gm/m <sup>2</sup>	ASTM E 252	200 ± 5 %
Tensile Strength	MD	kgf/cm <sup>2</sup> /15mm	ASTM D 882	> 280
	TD	kgf/cm <sup>2</sup> /15mm	ASTM D 882	> 250
Elongation	MD	%	ASTM D 882	> 280
	TD	%	ASTM D 882	> 300
Surface Tension Treated Side		Dynes/cm	ASTM D 2578	> 38
COF	F/F	-	ASTM D 1894	0.20 ± 0.10
	F/M	-	ASTM D 1894	0.25 ± 0.10
Dart Impact strength	@66cm	Grams	ASTM D 1709	N/A
	@152cm	Grams	ASTM D 1709	> 1200
Puncture Resistance		N	DIN EN 14477	>9
THERMAL PROPERTIES				
Seal Strength		kgf/cm <sup>2</sup> /15mm	ASTM F 88	> 6.5
OPTICAL PROPERTIES				
Haze		%	ASTM D 1003	< 6.5
Transparency		%	ASTM D 1746	> 90
Gloss at 60°		GU	ASTM D 2457	> 110
BARRIER PROPERTIES				
OTR		cc/ m <sup>2</sup> /day	ASTM D 3985	< 20.0
WVTR		g/m <sup>2</sup> /day	ASTM F 1249	< 2.0

## Application

Food packing. We do not use any post-consumer recycled material in our manufacturing process. All the raw material for manufacturing these barrier films meets the requirement of USFDA, EU/10/2011, and FSSAI, thus ensuring food safety at all times.

## Storage & Shelf Life

This barrier film should ideally be placed in a clean, cool and dry area where it does not come in direct contact with mordant chemical goods and or any other injurant.

The product shelf life is 12 months from the date of dispatch. To protect the properties of the film, it is advisable to store it in dry and hygienic conditions, away from moisture and direct sunlight.

## Disclaimer

The technical information provided by Bagla Group is intended as general guidance only. While the data and recommendations are based on our testing and are believed to be accurate and reliable, they should not be considered a substitute for user evaluation. Performance characteristics may vary depending on processing conditions and specific applications. Users are advised to independently verify the suitability and effectiveness of the product for their intended use. Bagla Group assumes no liability for outcomes resulting from the use of this information.

