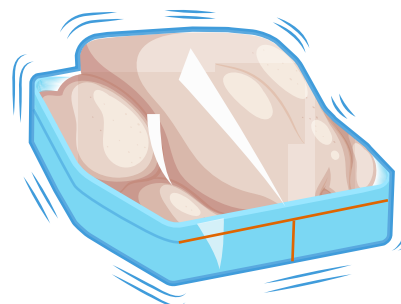
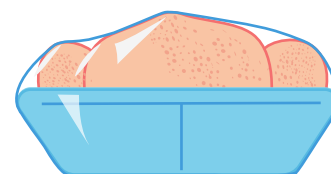


### Product Description

BX-UltraWrap is designed for superior poultry and fresh meat packaging. It provides superior heat seal strength, ensuring leak-proof seals that enhance product safety and shelf appeal. The film features superior tensile strength, high elongation, low heat seal initiation, and lower shrink temperatures, providing significant energy savings during processing. Additionally, its low coefficient of friction (COF) improves machinability, ensuring smooth operation on packaging equipment.



**Transversal end seal**



**Longitudinal Bottom Seal**

### TECHNICAL SPECIFICATIONS

CHARACTERISTICS	TEST METHOD	60 GAUGE	
Haze %	D1003	5	
Gloss (in % at 20° /68 °F)	D2457	110	
Coefficient of Friction (film to film), kinetic	D1894	0.23	
Oxygen Transmission Rate (cc/100in <sup>2</sup> /24 hrs.)	D3985	16650	
Water Vapor Transmission Rate (g/100in <sup>2</sup> /24 hrs.)	F1249	1.72	
		MD	TD
Tensile Strength (PSI)	D882	22,000	22,000
Elongation at Break (%)	D882	180	190
Stiffness Modulus (PSI)	D882	14,000	16,000
Unrestrained Shrink (%) @ 250 °F	D2732	78	74
Tear Propagation (g/ply)	D1922	15	15
Roll Length - Single Wound (Feet)	-	7,000	

### ADDITIONAL INFORMATION

**SHELF LIFE:** The standard shelf life is 12 months from the date of manufacture, depending on storage conditions and handling.

**DISPOSAL:** Preferred disposal options include: (i) Recycling (SPI Code 7) (ii). Incineration with energy recovery 3.Landfill

**STORAGE:** Recommended storage below 32°C (90°F).

**DISCLAIMER:** The technical data contained herein serve as guides to the use of Bagla Group's Overwrap film. Bagla Group makes no guarantees of results and assumes no obligations or liability in connection with its use.