# HIGH BARRIER CLEAR THERMOFORMING FILM

**QuenchTek HB®**
*Thermoforming Barrier Film*

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

**THICKNESS:** 225µ

**COMPOSITION:** PA_EVOH_PE

| PHYSICAL PROPERTIES | | UNIT | TEST METHOD | VALUE |
|---|---|---|---|---|
| **Total Thickness** | | µm | ASTM F 2251 | 225 ± 5% |
| **Yield** | | $m^2/kg$ | ASTM D 4321 | 4.27 |
| **Unit Weight** | | $g/m^2$ | ASTM E 252 | 234 ± 5% |
| **Tensile Strength** | **MD** | $kgf/cm^2$ | ASTM D 882 | >330 |
| | **TD** | $kgf/cm^2$ | ASTM D 882 | >300 |
| **Elongation** | **MD** | % | ASTM D 882 | >320 |
| | **TD** | % | ASTM D 882 | >330 |
| **Surface Tension Treated Side** | | dyne/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** | **@66 cm** | g | ASTM D 1709 | N/A |
| | **@152.4 cm** | g | ASTM D 1709 | >1500 |
| **Puncture Resistance** | | N | DIN EN 14477 | >12.0 |
| **THERMAL PROPERTIES** | | | | |
| **Seal Strength** | | Kg/15mm | ASTM F 88 | >7.5 |
| **OPTICAL PROPERTIES** | | | | |
| **Haze** | | % | ASTM D 1003 | <8.0 |
| **Transmittance** | | % | ASTM D 1003 | >90 |
| **Gloss @ 60°** | | GU | ASTM D 2457 | >115 |
| **BARRIER PROPERTIES** | | | | |
| **OTR** | | $cm3/m^2.day$ | ASTM D 3985 | <0.8 |
| **WVTR** | | $g/m^2.day$ | 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.