

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.



THICKNESS: 70μ



COMPOSITION: PA_PE

PHYSICAL PROPERTIES		UNIT	TEST METHOD	VALUE
Total Thickness		μm	ASTM F 2251	70 ± 5%
Yield		m ² /kg	ASTM D 4321	14.28
Unit Weight		g/m ²	ASTM E 252	70 ± 5%
Tensile Strength	MD	kgf/cm ²	ASTM D 882	> 210
	TD	kgf/cm ²	ASTM D 882	> 200
Elongation	MD	%	ASTM D 882	> 220
	TD	%	ASTM D 882	> 240
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	> 400
	@152.4 cm	g	ASTM D 1709	N/A
Puncture Resistance		N	DIN EN 14477	>2
THERMAL PROPERTIES				
Seal Strength		Kg/15mm	ASTM F 88	> 2.0
OPTICAL PROPERTIES				
Haze		%	ASTM D 1003	< 5.0
Transmittance		%	ASTM D 1003	> 90
Gloss @ 60°		GU	ASTM D 2457	> 110
BARRIER PROPERTIES				
OTR		cm ³ /m ² .day	ASTM D 3985	< 48.0
WVTR		g/m ² .day	ASTM F 1249	< 7.0

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 insurant.

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.

