

# MEDIUM BARRIER CLEAR THERMOFORMING FILM

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 80 µm upto 300 µm.



## TECHNICAL SPECIFICATIONS

| Physical Properties |    | Unit         | Test Method | Value  |        |        |        |        |        |        |        |        |        |        |
|---------------------|----|--------------|-------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|
| Gauge               |    | µm           | ASTM F2251  | 80     | 90     | 100    | 125    | 150    | 175    | 200    | 225    | 250    | 275    | 300    |
| Yield               |    | m²/kg        | -           | 0.0129 | 0.0115 | 0.0104 | 0.0083 | 0.0069 | 0.0059 | 0.0052 | 0.0046 | 0.0041 | 0.0038 | 0.0035 |
| Tensile Strength    | MD | MPa          | ASTM D882   | 39     | 37     | 36     | 34     | 32     | 31     | 30     | 29     | 29     | 28     | 28     |
|                     | TD |              |             | 35     | 34     | 33     | 31     | 30     | 30     | 29     | 29     | 28     | 28     | 28     |
| Elongation          | MD | %            | ASTM D882   | 450    |        |        |        |        |        |        |        |        |        |        |
|                     | TD |              |             | 450    |        |        |        |        |        |        |        |        |        |        |
| COF                 |    | -            | ASTM D1894  | 0.20   | 0.20   | 0.20   | 0.20   | 0.20   | 0.20   | 0.20   | 0.20   | 0.20   | 0.20   | 0.20   |
| Thermal Properties  |    |              |             |        |        |        |        |        |        |        |        |        |        |        |
| Seal Strength       |    | N/15         | ASTM F88    | 25     | 27     | 30     | 35     | 40     | 45     | 50     | 55     | 60     | 65     | 70     |
| Optical Properties  |    |              |             |        |        |        |        |        |        |        |        |        |        |        |
| Haze                |    | %            | ASTM D1003  | 3.5    | 4.0    | 4.5    | 5.5    | 7.0    | 8.0    | 9.0    | 10.0   | 11.0   | 12.5   | 13.5   |
| Barrier Properties  |    |              |             |        |        |        |        |        |        |        |        |        |        |        |
| OTR                 |    | cc/ m².d.bar | ASTM D3985  | 11.0   | 9.0    | 7.5    | 5.0    | 3.5    | 2.5    | 2.0    | 1.7    | 1.5    | 1.5    | 1.5    |
| WVTR                |    | g/m².d       | ASTM F1249  | 9.5    | 8.5    | 7.5    | 6.0    | 5.0    | 4.5    | 4.0    | 3.5    | 3.0    | 3.0    | 3.0    |

## ADDITIONAL INFORMATION

### Application

This product can be frozen or boiled in water and the recommended application temperature is less than 95 °C. 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.

### Equipment Parameters

Pre-heat temperature 90~100°C; Pre-heat time 1~2s; Sealing temperature 135~145°C, Sealing time 1~2s.

### 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.

