

MEDIUM BARRIER THERMOFORMING FILM (100μ)



QuenchTek Medium Barrier PA/PE Thermoforming Films are developed for demanding food packaging applications for **short to medium shelf-life applications**. They are produced using **advanced Water-Quench co-extrusion technology**.

The optimised **PA/PE structure combines strong puncture resistance with reliable sealing properties**, ensuring stable forming behaviour, smooth machinability, and efficient processing at **high packaging speeds**. This enables **material optimisation, improved productivity, and an appealing product presentation at the point of sale (POS)**.

TECHNICAL SPECIFICATIONS

PHYSICAL PROPERTIES		UNIT	TEST METHOD	VALUE
Total Thickness		μm	ASTM F 2251	100 ± 5%
Avg. GSM		g/m ²	ASTM E 252	100 ± 5%
Tensile Strength	MD	kgf/cm ²	ASTM D 882	>220
	TD	kgf/cm ²	ASTM D 882	>200
Elongation	MD	%	ASTM D 882	>230
	TD	%	ASTM D 882	>250
Dart Impact Strength @152.4cm		g	ASTM D 1709	>600
Puncture Resistance		N	DIN EN 14477	>4
COF F/F		-	ASTM D 1894	0.20 ± 0.10
COF F/M		-	ASTM D 1894	0.25 ± 0.10
Surface Tension Outer Side		dyne/cm	ASTM D 2578	>38
OPTICAL PROPERTIES				
Opacity (For Colored Film)		%	ASTM D 1003	>80
Haze (For Clear Film)		%	ASTM D 1003	<5.0
Gloss @ 60°		GU	ASTM D 2457	>110
THERMAL PROPERTIES				
Seal Strength		kg/15mm	ASTM F 88	>3.0
Peal Strength		N/15mm	ASTM F 88	<5.0

STANDARD PUT - UPS



Thickness: 100μ



Composition: PA: 30%, PE: 70%

(Tolerance: ± 5%)

Widths Available :

100mm to 1320 mm (+1mm, -0mm)

***Different colors available on request.
(White, Black, Blue Tinted)**



KEY FEATURES

- Exceptional puncture resistance
- Superior transparency and gloss
- High-speed sealing
- Excellent processability
- Tight seal, even over grease and oils
- Wide processing window
- Deep draw depth
- Up to 25% material savings
- Fully customizable sizes and printing
- Clear and coloured film in stock

MARKETS/ APPLICATIONS



Fresh meat
with or without
bones



Processed
meat products
& snacks



Cheese and
Dairy



Fish &
Seafood



Pet
Treats



Bakery Products
& Pasta



Fruit and
vegetables



Convenience
products



Frozen
Products

PRDOUCT CERTIFICATIONS



Applications

Food packaging. We don't 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, & FSSAI, thus ensuring food safety at all times.

Storage & Shelf Life

This thermoforming 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 offered as general guidance only. Although based on internal testing and considered reliable, it does not replace user evaluation. Performance may vary depending on processing conditions and applications, and users should independently verify product suitability for their intended use. Bagla Group assumes no liability arising from the use of this information.

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Head Office

- New Delhi

Factories

- 3 in Mundra, India
- 1 in Kolkata, India
- 1 in Dadri, India
- 1 in Ciudad del Este, Paraguay
- 1 in Surabaya, Indonesia

Domestic Sales Office

- Delhi • Mumbai • Kolkata • Cochin
- Bangalore • Hyderabad • Chennai • Bhopal

Key Markets

- USA • Canada • Mexico • Germany
- UK • France • Italy • Spain
- Poland • Brazil • Argentina • Australia

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