



QuenchTek MBPP Films are flexible, **coextruded PA/PP Medium Barrier Thermoforming Films** designed for **high-temperature food packaging applications**. Designed with polypropylene layers, these highly transparent films deliver **superior puncture resistance and exceptional performance during cooking, pasteurization, sterilization, and microwave heating even at 121°C**.

Specifically developed as a bottom film for thermoforming lines, our **7-layered MBPP film** ensures reliable sealing, excellent molding performance, and outstanding product protection.

TECHNICAL SPECIFICATIONS

PHYSICAL PROPERTIES		TEST METHOD	UNIT	VALUE
Total Thickness		ASTM F 2251	μm	180 ± 5%
Avg. GSM		ASTM E 252	g/m ²	178.2 ± 5%
Yield		ASTM D 4321	m ² /kg	5.6
Width		BTPLTM	mm	Act Width (+1, -0mm)
Tensile Strength	MD	ASTM D 882	kgf/cm ²	>290
	TD			>300
Elongation	MD	ASTM D 882	%	>350
	TD			>400
Dart Impact Strength @152.4cm		ASTM D 1709	g	>1000
Puncture Resistance		DIN EN 14477	N	>8
COF F/F		ASTM D 1894	-	0.20 ± 0.10
COF F/M		ASTM D 1894	-	0.25 ± 0.10
Surface Tension Outer Side		ASTM D 2578	dyne/cm	>38
OPTICAL PROPERTIES				
Opacity (For Colored Film)		ASTM D 1003	%	>85
Haze (For Clear Film)		ASTM D 1003	%	<5.0
Gloss @ 60°		ASTM D 2457	GU	>130
THERMAL PROPERTIES				
Sealing Strength		ASTM F 88	kg/15mm	>5.5
Peel Strength		ASTM F 88	N/15mm	<5.0
BARRIER PROPERTIES				
WVTR		ASTM F 1249	gm/m ² /day	<3.0
OTR		ASTM D 3985	cm ³ /m ² .day	<14

STANDARD PUT - UPS

- Thickness:** 180μ
- Composition:** PA: 30%, PP: 70%
(Tolerance: ± 5%)

Widths Available :
100mm to 1320 mm (+1mm, -0mm)

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

KEY BENEFITS

- Withstands demanding heat processes.
- Reduce packaging failures and leakage risks.
- Improve line efficiency and consistency.
- Enhance retail presentation.
- Deliver a better consumer experience.

KEY FEATURES

- PA/PP coextruded 7-layered medium barrier structure.
- Excellent thermoformability with strong PP-side sealability.
- High transparency for premium shelf appeal.
- Superior puncture resistance for pack integrity.
- Custom options: easy-peel & anti-fog properties.
- Suitable for pouches, thermoformed trays & lidding formats.



SUITABLE FOR VARIOUS APPLICATIONS



Cooking



Pasteurization



Sterilization



Microwave Heating

PRODUCT 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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