

HIGH BARRIER THERMOFORMING FILM (225μ)

QuenchTek HBTM
Thermoforming Barrier Film



QuenchTek High Barrier PA/EVOH/PE thermoforming films are designed for demanding food packaging applications requiring **superior oxygen protection** and extended shelf life. Manufactured using high-quality raw materials and **advanced Water-Quench co-extrusion technology**, the films offer **excellent clarity, mechanical strength, and reliable thermoforming performance**.

The EVOH layer provides **outstanding oxygen barrier properties**, while PA ensures **high puncture resistance** & PE enables **strong, consistent sealing**.

TECHNICAL SPECIFICATIONS

PHYSICAL PROPERTIES		UNIT	TEST METHOD	VALUE
Total Thickness		μm	ASTM F 2251	225 ± 5%
Avg. GSM		g/m ²	ASTM E 252	229.5 ± 5%
Yield		m ² /kg	ASTM D 4321	4.35
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
Dart Impact Strength @152.4cm		g	ASTM D 1709	>1500
Puncture Resistance		N	DIN EN 14477	>12.0
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	>85
Haze (For Clear Film)		%	ASTM D 1003	<8.0
Gloss @ 60°		GU	ASTM D 2457	>110
THERMAL PROPERTIES				
Seal Strength		kg/15mm	ASTM F 88	>7.5
Peal Strength		N/15mm	ASTM F 88	<5.0
BARRIER PROPERTIES				
WVTR		gm/m ² /day	ASTM F 1249	<2.0
OTR		cm ³ /m ² .day	ASTM D 3985	<0.8

STANDARD PUT - UPS



Thickness: 225µ



Composition: EVOH: 5%, PA: 30%
PE: 65%

(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 do'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

Store the product away from direct sunlight. It is recommended to store the product at a relative humidity of 50 ± 10% and a temperature of 25 ± 5 °C. Under these specified storage conditions, the shelf life is 12 months from the date of dispatch.

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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