MEDIUM BARRIER THERMOFORMING FILM (275µ)

QuenchTek MB™
Thermoforming Barrier Film

QuenchTek Medium Barrier PA/PE Thermoforming Films are developed for demanding food packaging applications for **short to medium shelf-life applications.**

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	275 ± 5%
Avg. GSM		g/m^2	ASTM E 252	275 ± 5%
Yield		m^2/kg	ASTM D 4321	3.63
Tensile Strength	MD	kgf/cm^2	ASTM D 882	>300
	TD	kgf/cm^2	ASTM D 882	>280
Elongation	MD	%	ASTM D 882	>320
	TD	%	ASTM D 882	>380
Dart Impact Strength @152.4cm		g	ASTM D 1709	>1600
Puncture Resistance		N	DIN EN 14477	>13
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	<10.0
Gloss @ 60°		GU	ASTM D 2457	>110
THERMAL PROPERTIES				
Seal Strength		kg/15mm	ASTM F 88	>8.0
Peal Strength		N/15mm	ASTM F 88	<5.0
BARRIER PROPERTIES				
WVTR		$gm/m^2/day$	ASTM F 1249	<1.7
OTR		cm3/m2.day	ASTM D 3985	<11

STANDARD PUT - UPS

Thickness: 275µ

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

ISO 9001:2015 CERTIFIED COMPANY
ISO 14001:2015 CERTIFIED COMPANY
ISO 22000:2018 CERTIFIED COMPANY
BRCGS Packaging Materials CERTIFICATED
USDA ORGANIC
UKCA

Applications

Food packaging. We do'nt 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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Key Markets
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