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Shrink Bags Specification Sheet

Coextruded shrinkbag with high barrier properties for ripening and transport packaging of fresh meat, processed meat and non-gassy to low-gassy cheese types.



Properties	Unit	Method	Conditions	Value
General Data				
Total	Thickness	µm	DIN 53 370	48 ± 10%
Shrinkage:				
MD / TD	%	DIN EN ISO 2286-2	Waterbath 75°C	20 / 25
MD / TD	%	DIN EN ISO 2286-2	Waterbath 85°C	33 / 40
MD / TD	%	DIN EN ISO 2286-2	Waterbath 93°C	47 / 50
Permeability				
Vapour (water)	g/m ² d	DIN 53 122	23°C / 50% r.h	<1
Oxygen	cm ³ /m ² dbar	DIN 53 380	23°C / 0% r.h	8 - 13
Carbon Dioxide	cm ³ /m ² dbar	DIN 53 380	23°C / 0% r.h	30 - 45
Mechanical Properties				
Deterioration:				
Force	N	DIN EN 14477	23°C / 50% r.h	6,9
Work	mJ	DIN EN 14477	23°C / 0% r.h	9,1
Deformation	mm	DIN EN 14477	23°C / 0% r.h	3,0
Application Details				
Shrink bags can be processed on all state-of-the-art sealing, clipping and shrinking equipment				

All values given in this datasheet are approximate and given to our best knowledge and therefore cannot be taken as guaranteed. Due to the manifold applications and processing possibilities, which are beyond our control, we recommend testing under real production conditions. Qualification test and the application release of the bags are incumbent upon the user. Data changes subject to technical progress.

Storage & material handling condition recommendation:

The vacuum pouch products packed or unpacked products cannot be stored outside protect from rain and direct sun light. Product should be stored in a clean, cool, dry place at room temperature not exceeding 40°C. The Products must be stored properly and avoid direct contact to floor, walls. And away from boilers, heaters, radiators, chemicals, water etc. please remove all the packaging material before using the products. This film is suitable for usage for 12 months from the date of the production.

The films are made of raw materials (inputs) such as polymers used in the above products suitable for food contact in according to FDA and/or EC relevant regulations. All information given on this datasheet is approximated value, correct to our best knowledge and relates to unformed film only. Typical values not specified limits. The Vacuum Pouch assumes no liability for any loss or damaged for use of this data sheet. The Vacuum Pouch is not responsible for checking our product's suitability for proposed application. Therefore we disclaim any liability for the damages or losses arising from the non suitability of our products for the effected application. This is only for the guidance purpose and not valid for any legal binding, liabilities, warranty, claims, guarantee or for advertisement. For connection any use of this information. No contractual relationships are established here by.