

Standard High Barrier Thermoforming Film

Technical Data Sheet(TDS)

DESCRIPTION	FEATURES	APPLICATIONS			
StockPKG Standard High Barrier Forming web is nylon coextruded film suitable as a non-forming or forming		- High barrier forming and non-forming web for HFFS equipment			
web for end use applications for meats, cheeses, and other food products that require a high barrier film.	- Low seal initation temperature	- Retail applications where good clarity and gloss are needed			
	- Excellent oxygen and moisture barrier				

PROPERTIES	TEST METHOD	UNIT	TYPICAL VALUE									
Physical Properties												
Thickness	Internal	mil	2.5	3	3.5	4	5	6	7	8	9	10
Yield	As calculated	in²/lb	11178	9315	7984	6986	5589	4658	3992	3493	3105	2795
Haze	D-1003	%	5	5	6	6	8	10	10	11	12	13
Gloss (45°)	D-2457	%	85									
Mechanical Properties												
Tensile Strength	D-882	psi (MD)	6300									
rensile Strength		psi (TD)	5800									
Elongation	D-882	% (MD)	480	500	515	525	540	540	550	550	560	560
		% (TD)	500	515	525	540	540	540	560	570	580	580
Secant Modulus	D-882	psi (MD)	94000	96000	96000	96000	98000	98000	98000	98000	98000	100000
		psi (TD)	90000	92000	92000	92000	94000	94000	94000	96000	96000	98000
Elmendorf Tear	D-1922	g (MD)	350	370	370	370	400	400	410	420	440	480
		g (TD)	340	360	360	360	380	380	390	400	400	430
Barrier Properties												
OTR	D-1434	1	0.31	0.28	0.23	0.21	0.16	0.14	0.1	0.09	0.085	0.075
WVTR	F-1249	2	0.65	0.6	0.49	0.424	0.4	0.35	0.275	0.25	0.225	0.18

1 - cc/100in2/day

2 - g/100in2/day

MD = Machine Direction

TD = Transverse Direction

Storage & Handling: Needs to be stocked in a closed warehouse & should not be exposed to direct sun light or light sources. Avoid extreme of humidity and heat. It is recommended to store below 40°C in dry places in original packing.

Food Contact: Complies with EC (EU 202/2014 & EU 10/2011) and FDA (21 CFR § 175.105 & 21 CFR § 175.300) regulations on packaging for direct contact with foodstuffs. Specific document and MSDS are available on request.

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