

FILM REFERENCE:

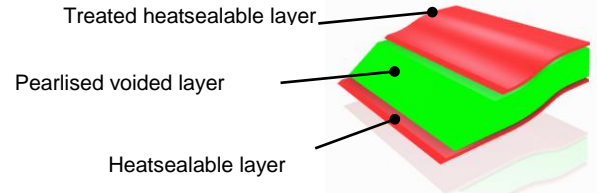
CATE__NPE

THICKNESS (µm):

35-38-47

1. PRODUCT FEATURES

- Excellent yield (density 0,62g/cm³); High opacity and pearl appearance;
- Suitable for cold seal applications;
- Good barrier properties to moisture and light;
- Low environmental impact.



2. MIGRATION CHARACTERISTICS

Complies with the specifications in force.

3. USE

Food industry. The film complies with EU and FDA regulations for use in food contact.

PROPERTIES		UNIT	VALUE APPLIED CATE__NPE			TOLERANCE	TEST METHOD
Thickness		Microns	35	38	47	-7 + 5%	ISO 4591
Unit weight		g/m ²	21,7	23,6	29.1	±7%	ISO 4591
Yield		m ² /kg	46,1	42,4	34,4	±7%	ISO 4591
Tensile strength at break	MD	N/mm ²	80			≥ N-30	ISO 527
	TD		130				
Elongation at break	MD	%	130			≤ N+20	ISO 527
	TD		50				
Shrinkage	MD	%	5			≤ N+1,5	ISO 11501
	TD		2				
Surface treatment level	TS	dinas/cm	38			≥ 38	ISO 8296
	OS		35				
Heat seal strength		N/15 mm	2,0			≥ N-0,5	DIN 55529
Seal Initiation Temperature		°C	106			≤ N+3	DIN 55529
Dynamic Coefficient of Friction			0,40			≤ N+0,05	ISO 8295
Width		mm	100-2100 ¹			N-0+2	---

MD = Longitudinal direction

TD = Transversal direction

TS = Treated side

OS = Untreated side

¹ For other option please request information



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4. GENERAL REEL CHARACTERISTICS

WIDTH:	From 100 to 2.100 mm ¹
MAXIMUM OUTER DIAMETER:	775 mm ¹
INTERNAL DIAMETER OF core:	76-152 mm
TREATMENT:	External
LENGTH:	Based on external diameter

¹ For other option, please request information

5. STORAGE CONDITIONS

For optimum performance of the film is recommended storage in a protected area of high humidity and a temperature below 30 ° C.

Material should be conditioned at room temperature at least for 24h before use.

It is recommended to keep the reels in their original packaging until time of use. In case of partial use of a coil or pallet, keep the remaining material without leaning on a hard surface.

6. CONTACT WITH FOOD

The film complies with the EU and FDA regulations for use in contact with food.

Refer to specific information.

7. SECURITY CONDITIONS FOR FILM HANDLING

MSDS available for customer request

8. USE WARRANTY

This film maintains its optimal properties for use up to six months after production.

9. NOTES

This information should be considered only for guidance and is based on tests conducted in our laboratory. It should not be considered as collateral for a customer's specific application.