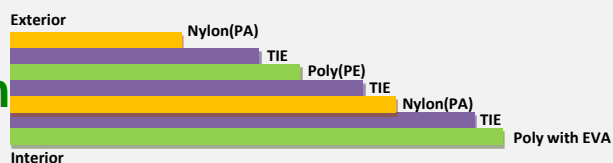


# SPECIFICATION

## GreenVac-100 PA/PE Co-Extrusion Film 100microns/4Mil



	Test Method	Typical Value	Unit	Typical Value	Unit
Weight	ASTM D882	97.5	g/m <sup>2</sup>	7211	in <sup>2</sup> /lb
Elongation/MD	ASTM D882	480	%	480	%
Elongation/TD	ASTM D882	460	%	460	%
Tensile strength/MD	ASTM D882	32	Mpa	4641	PSI
Tensile strength/TD	ASTM D882	30	Mpa	4351	PSI
Haze	ASTMD1003	15	%	15	%
COF	ASTMD1894	0.2		0.2	
O2TR	ASTMD3985	38	cm <sup>3</sup> /m <sup>2</sup> .d.bar @65%RH&23	2.45	cc/100in <sup>2</sup> .d.bar @65%RH&23 °C
WVTR	ASTMD1249	7	g/m <sup>2</sup> .d	0.452	g/100in <sup>2</sup> .d
Sealing strength	ASTMD2029	26	N/15mm	9.90	1bf/in

### Product feature

Suitable for packing product with high performance requirements, e.g. freezable, retort, wet pet food, meat, seafood, cheese, sousage, liquid food

Easy tear with v-cut or laser scoring, can incorporate re-closable zipper

Effective transparency; Stylish gloss

Excellent properties on gas barrier, moisture proof

Highly suitable for Shaped pouch application

Longer shelf life, storage time

### This is achieved by

- Preventing the growth of microorganisms.
- Removing atmospheric oxygen.
- Limiting the growth of aerobic bacteria or fungi
- Preventing the evaporation of volatile components

### Material

All resins meet the FDA requirement.

- **Nylon:** BASF or DSM import from Germany, quality approved by Europe.
- **Bonding-resin:** Dupont import from USA, quality approved by North American.
- **LDPE or LLDPE:** DOW or Exxonmobil import from USA, quality approved by North American.

### Application

- **Long term storage of dry foods:** Nuts, cereals, cheese, smoked fish, crisps, cured meats.
- **Short term storage of fresh foods:** Vegetables, meats, liquid i.e. soups.
- **Frozen foods:** Vacuum pouches prevent freezer burn by shielding food from exposure to the cold, dry air.

### Certifications

This production has got the certification of ISO9001, ISO14001, SGS, FDA, CFIA, QS etc. All resins meet the FDA requirement