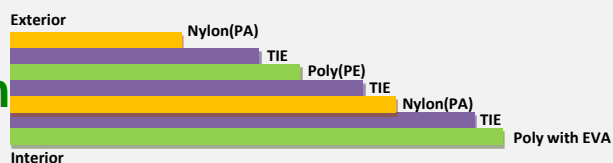


SPECIFICATION

GreenVac-120 PA/PE Co-Extrusion Film 120microns/4.7Mil



	Test Method	Typical Value	Unit	Typical Value	Unit
Weight	ASTM D882	117	g/m ²	6009	in ² /lb
Elongation/MD	ASTM D882	520	%	520	%
Elongation/TD	ASTM D882	500	%	500	%
Tensile strength/MD	ASTM D882	35	Mpa	5076	PSI
Tensile strength/TD	ASTM D882	32	Mpa	4641	PSI
Haze	ASTMD1003	18	%	18	%
COF	ASTMD1894	0.2		0.2	
O2TR	ASTMD3985	40	cm ³ /m ² .d.bar @65%RH&23	2.58	cc/100in ² .d.bar @65%RH&23 °C
WVTR	ASTMD1249	7	g/m ² .d	0.452	g/100in ² .d
Sealing strength	ASTMD2029	32	N/15mm	12.18	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