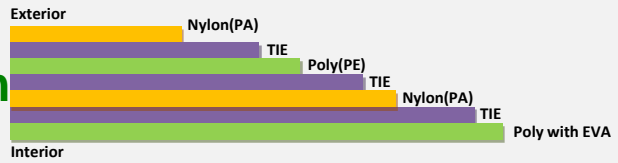


## SPECIFICATION

### GreenVac-50 PA/PE Co-Extrusion Film 50microns/2Mil



	Test Method	Typical Value	Unit	Typical Value	Unit
Weight	ASTM D882	49.1	g/m <sup>2</sup>	14319	in <sup>2</sup> /lb
Elongation/MD	ASTM D882	380	%	380	%
Elongation/TD	ASTM D882	380	%	380	%
Tensile strength/MD	ASTM D882	23	Mpa	3336	PSI
Tensile strength/TD	ASTM D882	20	Mpa	2901	PSI
Haze	ASTMD1003	8.5	%	8.5	%
COF	ASTMD1894	0.2		0.2	
O2TR	ASTMD3985	55	cm <sup>3</sup> /m <sup>2</sup> .d.bar @65%RH&23	3.55	cc/100in <sup>2</sup> .d.bar @65%RH&23 °C
WVTR	ASTMD1249	15	g/m <sup>2</sup> .d	0.968	g/100in <sup>2</sup> .d
Sealing strength	ASTMD2029	20	N/15mm	7.61	1bf/in

#### Product feature

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

#### 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

ISO9001, ISO14001, SGS, FDA, CFIA, QS etc. All resins meet the FDA requirement