

ITS FRESHCLING ECO FILM FOR FOOD PACKAGING

ITS freshcling eco film meet the most demanding European manufacturing and environmental standards and is produced under **ISO 9001** quality systems, **BRC-Packaging Hygiene Standards** and **ISO 14001 environment** certified by Lloyds.

ITS freshcling eco film meet: - regulation EC.No 1935/2004 material intended to come into contact with food.
 - G.M.P. Regulation (EC) N° 2023/2006.
 - Regulation (EU) N°10/2011 and amendment

CHARACTERISTICS	UNIT	METHOD	Freshcling ECO
Color			pink
Thickness	Microns	ITS	8 microns +/- 10%
Length range	Meters	-	<30m +/- 3%
		-	>30m +/-2%
Width range	Millimeters		290-600 mm +/- 5mm
<i>Tensile properties</i>			
Machine Direction			
- strength	N/mm ²	ASTM D882	27 mini
- elongation	%	" "	109 mini
Cross Direction			
- strength	N/mm ²	ASTM D882	25 mini
- elongation	%	" "	140 mini
<i>Permeability</i>			
Oxygen Transmission	cm ³ /m ² /24 h	ISO 15105-2 (23°C ; 0 % RH)	8000 +/- 20%
Carbon dioxide Transmission	cm ³ /m ² /24 h	ISO 15105-2 (23°C ; 0 % RH)	61.000 +/- 20%
Water vapour Transmission	g/m ² /24 h	ISO 2528 (23°C ; 75% RH)	155 +/- 20%
<i>Applications :</i> manual use	<p>This film is especially dedicated for the European market for wrapping all kind of foodstuff excepted pure fat, oil and food preserved in an oily medium.</p> <p>- Suitable in a microwave oven for reheating and defrosting only without contact with foodstuff, migration tests are carried out in distilled water at 100°C for 1 hour.</p> <p>Use in freezer (subject to individual trials)</p>		
	<p>Not suitable for : pure fats, oils and foods preserved in an oily medium.</p> <p>Not suitable in traditional oven,infrared or multipurpose oven.</p>		

The figures in this document are given for information only. They can be modified without notice.

Remarks : Film properties may be altered in extreme storage conditions.

Optimal storage conditions : 15/20°C away from humidity.

Signature Quality department :

Sales Department:


