

	<b>TECHNICAL DATA SHEET</b> <b>Product: VACUUM POUCH PA-PE</b>	Doc. E/DT-001 Ediz:02 Rev: 02 Data: 04/09/2017
	<b>Description:</b> Pouch with average gas barrier produced from coextruded film composed of polyamide and polyethylene sealing layer <b>Applications:</b> Vacuum storage of fresh or processed foods of various types such as fresh meat and / or cooked, cheese, cured meats, fish etc. The conservation of foods in a modified atmosphere is possible, but must be verified according to the product contents, the used gas mixture and the required duration (shelf life).	

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Features	Units	Method	70	80	90	100	105	120	Tolerances
Thickness	microns	DIN 53370	65	80	90	100	100	120	± 10%
Weight per unit area	g/m <sup>2</sup>	DIN 53104	63.2	78.1	81.7	96.6	98.7	115.1	± 10%
Water Vapour Permeability *	g/m <sup>2</sup> 24h	Calculated	<5	<4	<5	<3,5	<3,5	<3	/
Oxygen Permeability *	cc/m <sup>2</sup> 24h	ISO 15105-1 23°C; 0% U.R.	<65	<60	<65	<60	<40	<60	/
Carbon Dioxide Permeability *	cc/m <sup>2</sup> 24h atm	Calculated	<200	<190	<200	<190	<130	<190	/
Nitrogen Permeability*	cc/m <sup>2</sup> 24h atm	Calculated	<15	<12	<15	<12	<10	<12	/
External pouch dimensions	mm	/	from 100 to 300 mm						± 5 mm
			from 301 to 600 mm						± 7 mm
			from 601 to 1300 mm						± 10 mm
Sealing dimension of not printed 3 side sealed bags	mm	/	7,5 **						± 4,5 mm
Sealing dimension of side gusset pouches and printed 3 side sealed bags	mm	/	7,5 **						± 2,5 mm
Temperature of use (min-max)	°C	/	From -40°C to +40°C for any contact time; from +41°C to +70°C max 2 hours; from +71°C to +100°C max 15 minutes						

\*theoretical values

\*\* 15 mm for bottom seal in side gusset pouches over 200 mm of width or "snip" pouches; 25 mm for bottom seal of pouches with Eurohole

Some types are also available in transparent blue, white or black covering

Material must be stored away from sunlight and in a clean place. Temperature must be kept between 15°C and 25°C with relative humidity between 50 and 75 %.

Material supplied complies with regulation EC 10/2011, regulation 1935/2004/EC and subsequent amendments.

**All values mentioned are at the best of our knowledge . The application, use and processing of the products are beyond our control, and therefore, under the entire responsibility of the user who is recommended to test the material in the most appropriate working conditions before placing industrial orders.**

Div. Food Packaging

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 Capitale sociale € 1.000.000,00 - Cod. fiscale, part. iva e numero iscrizione registro imprese di BZ n. 00191900216

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Features	Units	Method	130	145	170	170 (70-100)	200	210	Tolerances
Thickness	microns	DIN 53104	130	145	170	170	200	210	± 10%
Weight per unit area	g/m <sup>2</sup>	DIN 53104	124.4	140.3	163.4	171.6	191	206.6	± 10%
Water Vapour Permeability *	g/m <sup>2</sup> 24h	Calculated	<3	<3	<2	<2,5	<2	<2,5	/
Oxygen Permeability *	cc/m <sup>2</sup> 24h	ISO 15105-1 23°C; 0% U.R.	<60	<40	<40	<18	<40	<23	/
Carbon Dioxide Permeability *	cc/m <sup>2</sup> 24h atm	Calculated	<190	<130	<130	<65	<130	<80	/
Nitrogen Permeability*	cc/m <sup>2</sup> 24h atm	Calculated	<12	<10	<10	<5	<10	<5	/
External pouch dimensions	mm	/	from 100 to 300 mm						± 5 mm
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