



THERMOFORMING FILM FOR SOUS VIDE 5 MIL THF006

THERMOFORMING FILM FOR SOUS VIDE 5 MIL - Boilable food-safe vacuum thermoforming sous vide film are specially designed to withstand the temperatures involved with sous vide cooking, but can also be used for storing any kind of food or dry goods as in vacuum. These boilable cooking sous vide film can withstand up to 100° cover 6 to 8 hours.

FILM TYPE:

- is a BPA-free and FDA approved, this is fully high transparent.

THICKNESS:

- 5 MIL (125µ)

STRUCTURE:

- PA / PE

FEATURES:

- The boilable cooking sous vide film is made to the highest quality, and their strength as well as being ideal for sous vide cooking, they can also be steam cooked and boiled in a pan.

APPLICATION:

Our sous vide films suitable for cooking a wide range of food types including:

- Meats and poultry – beef, lamb, pork and chicken
- Fish and seafood – sous vide works well with delicate fish, ensuring it is not overcooked
- Vegetables, selected fruits and eggs

BASIC INFORMATION				
RAW MATERIAL			PA / PE	
APPEARANCE			Transparent	
PROPERTIES	TEST METHOD	UNIT	VALUE	NOTE
PHYSICAL PROPERTIES				
GSM	DIN : 53362	g/m ²	122.5 (± 5 %)	
Elongation	ASTM D 882	%	MD	> 300
			TD	> 350
Tensile Strength	ASTM D 882	kg/cm ²	MD	> 250
			TD	> 230
COF	ASTM D 1894	Kinetic (Inner/Metal)	0.10 - 0.30	
Dart Impact strength	ASTM D 1709	gf	≥ 220	@ 1.52 Meter Height
Film Width	ASTM D 5947	mm	As per P.O.	+2, -0 mm
THERMAL PROPERTIES				
Seal Strength	ASTM F 88	kgf/15mm	≥ 2.8	125°C, 1.8 second dwell time.
PHYSICAL PROPERTIES				
Surface Tension	ASTM D 2578	dynes/cm		≥ 42
Opacity	ASTM D 1003	%		NA
BARRIER PROPERTIES				
OTR	ASTM D 3985	cm ³ /m ² .day	< 20.0	0% RH & 23°C
WVTR	ASTM F 1249	g/m ² .day	< 5.5	90% RH & 38°C

*MD = Machine Direction *TD = Transverse Direction

Storage & Handling: Needs to be stocked in a closed warehouse & should not be exposed to direct sun light or light sources. Avoid extreme of humidity and heat. It is recommended to store below 40°C in dry places in original packing.

Food Contact: Complies with EC (EU 202/2014 & EU 10/2011) and FDA (21 CFR § 175.105 & 21 CFR § 175.300) regulations on packaging for direct contact with foodstuffs. Specific document and MSDS are available on request.

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