



THERMOFORMING FILM FOR SOUS VIDE 10 MIL THF006

THERMOFORMING FILM FOR SOUS VIDE 10 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:

- 10 MIL (250µ)

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 | 245.0 (± 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 | ≥ 300 | @ 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 | ≥ 6.0 | 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 | < 10.0 | 0% RH & 23°C |
| WVTR | ASTM F 1249 | g/m ² .day | < 3.5 | 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.

Disclaimer: The information given above is to the best of our knowledge and experience. Some of the properties can be changed as a result of suppliers' efforts to improve upon the quality or production efficiency of the subject. The information is believed to be true and accurate and is not intended to violate any statutory condition or right of a third party. StockPKG makes no warranty, express or implied, as to the fitness of the product for any specific use or purpose. The above data is purely for readers' consideration, investigation and verification and should be read in conjunction with the conditions for sale or contract.