



THERMOFORMING FILM FOR SOUS VIDE 10 MIL

THERMOFORMING FILM FOR SOUS VIDE 10 MIL - Boilable food-safe vacuum thermoforming sous vide films are specially designed to withstand the temperatures involved with sous vide cooking. They can also be used for storing any kind of food or dry goods in a vacuum. These boilable cooking sous vide films can withstand up to 100° over 6 to 8 hours.

FILM TYPE:

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

THICKNESS:

- 10 MIL (250µ)

STRUCTURE:

- PA / PE

FEATURES:

- Our sous vide films are made to the highest quality standards. While ideal for sous vide cooking, they can also be steam cooked and boiled in a pan.

APPLICATION:

- Our sous vide films are 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	ASTM D 4321	lb/in ²	2870 (+/- 5%)		
Elongation	ASTM D 882	%	MD	> 330	
			TD	> 350	
Tensile Strength	ASTM D 882	N/mm ²	MD	> 24.52	
			TD	> 22.56	
COF	ASTM D 1894	Kinetic (Inner/Metal)		0.10 - 0.30	
Dart Impact strength	ASTM D 1709	gf	≥ 380	@ 1.52 Meter Height	
Film Width	ASTM D 5947	mm	As per P.O.	+2, -0 mm	
THERMAL PROPERTIES					
Seal Strength	ASTM F 88	N/inch	≥ 73.55	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	cc/100in ² .day	< 1.9	0% RH & 23°C	
WVTR	ASTM F 1249	g/100in ² .day	< 0.28	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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