

3DM1A C

Transparent, coextruded shrink bag with high barrier properties (PVDC) and Polyethylene sealing layer (PE) for ripening and transport packaging of fresh and processed meat

Technical data		Unit	Method	Condition	Value
	General data				
	Total thickness	µm	DIN 53 370		46
	Grammage	g/m ²	DIN 53 104		91,1
	Shrinkage:				
	MD / TD	%	internal	85°C / 6 sec	33 / 40
	MD / TD	%	internal	93°C / 6 sec	47 / 50
	Permeability				
	Vapour (water-permeability)	g/m ² d	DIN 53 122	23°C / 85% r.h	<1,0
	Oxygen-permeability	cm ³ /m ² dbar	DIN 53 380	23°C / 0% r.h	<20
	Carbon dioxide-permeability	cm ³ /m ² dbar	DIN 53 380	23°C / 0% r.h	30 - 60
	Mechanical properties				
	Deterioration (force)	N	DIN EN 14477		>5,0
	Application instructions and technical conditions of use				
	Min. application temperature (shockfree)	°C			-25

Revision: 1/20.07.2017

Important advices:

All data given in this data sheet are approximate, based on our current knowledge and relate solely to the unformed material. A liability cannot be derived. Due to the manifold applications and processing possibilities, trials under real conditions are essential. The qualification tests as well as the release of the material, taking into account possible interdependencies between product and packaging material, are under the responsibility of the user. For microwave applications, the filling good as well as the preparation parameters have to be taken into account especially. We reserve the right to change technical data due to technological progress.

Recommended storage conditions:

In original packaging and protected from direct sunlight up to max. one year after delivery at 5-20°C (max. 25°C) and 40-60% r.h. Acclimatization in the packaging room before processing is recommended.

Food approval:

The product complies with EU Regulations and Directives for plastic materials and articles, intended to come into contact with food. Further details are specified in the corresponding Declaration of Compliance (DoC). All Schur Flexibles Dixie packaging materials are produced in accordance to the BRC/IoP global standard.