

TECHNICAL DATASHEET– PVC FILM

Films are made from polyvinylchloride without the use of phthalates and coiled on cores with a diameter of 76 and 112 mm. Films are suitable for packaging of the following foods:

- Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares
- Chocolate, chocolate-coated products, chocolate substitutes and products coated with chocolate substitutes
- Confectionery products: In solid form:
 - + with fatty substances on the surface
 - + other
- Whole fruit, fresh or chilled, unpeeled
- Dried or dehydrated fruits, whole, sliced, flour or powder
- Whole vegetables, fresh or chilled, unpeeled
- Processed vegetables:
 - + dried or dehydrated vegetables whole, sliced or in the form of flour or powder
 - + fresh vegetables, peeled or cut
- Fish – fresh, chilled, processed, salted or smoked including fish eggs
- Crustaceans and molluscs (including oysters, mussels, snails) – fresh within the shell
- Meat of all zoological species (including poultry and game):
 - + fresh, chilled, salted, smoked
 - + processed meat products (such as ham, salami, bacon, sausages, and other) or in the form of paste, creams
- Cheeses:
 - + whole, with not edible rind
 - + natural cheeses without rind or with edible rind (gouda, camembert, and like) and melting cheese
- Fried and roasted foods
 - + fried potatoes, fritters and the like
 - + of animal origin

- Mustard (except of powdered mustard)
- Sandwiches, toasted bread, pizza and like containing any kind of foodstuff
+ with fatty substances on the surface
+ other
- Dried foods
+ with fatty substances on the surface
+ other
- Frozen or deep-frozen foods

Foil is not suitable for the packaging of the following fatty foods:

- Spices and seasoning in oily medium such as pesto, curry paste
- Sauces with fatty character e.g. mayonnaise, sauces derived from mayonnaise, salad creams and other oil/water mixtures e.g. coconut-based sauces
- Preserved fish in an oily medium
- Crustaceans and molluscs (including oysters, mussels, snails) shell removed, processed, preserved or cooked with the shell in an oily medium
- Marinated meat products in an oily medium
- Preserved cheese in an oily medium
- Preserved vegetables in an oily medium
- Processed fruit preserved in an oily medium
- Nuts (peanuts, chestnuts, almonds, hazelnuts, walnuts, pine kernels and others) in paste or cream form
- Confectionery products in paste form with fatty substances on the surface
- Natural or treated animals and vegetable fats and oils (included cocoa butter, lard, resolidified butter)
- Margarine, butter and other fats and oils made from water emulsions in oil

The foil is intended for the following use:

- packing of food for up to 30 days at temperatures up to 40 °C
- for all storage times of packed food at refrigerated and frozen conditions including hot-fill conditions and/or heating up to 70 °C for a maximum of 2 hours and up to 100 °C for a maximum 15 minutes

The foil is applied under normal temperatures (5-25°C). Storage of packaged food is recommended in temperature range -40 to +40°C.

The foil is suitable for use in microwave oven. It is necessary to keep a minimum of 2.5 cm distance of the foil from the food when the foil is used in microwave oven. The foil has to be pierced several times.

Technical parameters:

Parameter	Unit	Value	Test method, protocol, tolerance
Roll length	m	300 – 2500	
Packaging	ks/box	1	
Thickness	µm	8 – 21	± 5%
Width	mm	250 - 1000	± 2%
Tensile Stress - longitudinal direction - across direction	MPa MPa	Min. 20 Min. 10	ČSN EN ISO 527-1
Resistance to further tearing – the mean value - longitudinal direction - across direction	N/mm N/mm	Min. 20 Min. 25	ČSN EN ISO 527-3
Elongation at maximum load - longitudinal direction - across direction	% %	Min. 150 Min. 250	ČSN EN ISO 527-3
Heat resistance	°C	-40 - +100	

Storage conditions: Keep in a dry place at temperatures not higher than 30°C.

Agreed: 28.3.2019, Marek Mucha, technologist

