

**Technical data sheet**

**FB**

**PVC/PE**

**Characteristics**

Designed with unique thermoforming properties, outstanding seal or seal / peel characteristic for tailor- made product performance.

PVC laminated with PE suitable to pack food products, can be coated with PVdC to improve barrier properties.

Rigid food grade PVC can be transparent, opaque or with custom colour, having an ability to form deep cavity formation.

PE layer helps in smooth thermoform cavity and acts as contact and sealing layer.

**Possible Applications**

Fresh food – sandwich, fresh pizza,

Processed food – pasta in tray

Fish and seafood – salmon, processed fish etc.

Dairy products – cheese,

Bakery products – baked products, pancake, biscuits, pastries, cinnamon roll snacks,

Catering products – Salad in tray

Snack food – carrot and dip snacks, hard-boiled eggs clamshell,

Parameters	Description	Unit
Surface of base film	glossy/glossy	NA
Colours of base film	Transparent clear, opaque white, customized	NA
Thickness range of base film	100-600 (PVC)	µm

Thickness range for PE film	30 – 100 (PE)	µm
Types of PE film	Peelable and Sealable	
Thickness of composite film	(PVC Thickness+ PE Thickness)	µm
Total Grammage	(PVC Thickness *1.35) + (PE Thickness * 0.93)	g/m <sup>2</sup>
Yield	m <sup>2</sup> /kg (1000 / Total Grammage)	m <sup>2</sup> / kg

## Properties

Sr. No.	Properties	Test method reference	Specification
1	Thickness of base film	DIN 53370	180 –200 µm ± 10 % 250 – 600 µm ± 5%
4	Tensile strength of base film	ASTM –D- 882	LD & TD 450 kg/m <sup>2</sup> (min)
5	Elongation of base film	ASTM –D- 882	LD & TD 30%
6	Dimensional stability (Oven, hot air)	DIN 53370 140°C / 10 min	Longitudinal (L) = - 7.0% maximum Transverse (T)= + 3.0% maximum
7	Softening Point	DIN 53460	76 to 77 °C
8	Impact strength	DIN 53448	≥ 450 kj/in <sup>2</sup>
9	Water vapour transmission rate (guide value)	ASTM- F 1249	With 300 µ PVC film (gm/m <sup>2</sup> /day, @38°C & 90 % RH) 3.5
10	OTR at 23 Deg.C. & 85 % RH	Oxtran carrier gas method	With 300 µ PVC (cm <sup>3</sup> /m <sup>2</sup> /day) TBT

Regulatory	Complies with the requirements of the European Pharmacopoeia and with Directive 2002/72/EC and amendments in their current version
	Complies with the relevant US Code of Federal Regulations CFR 21 and with the US Pharmacopoeia where applicable.
	Formulation filed with FDA, DMF 15884 Type III.
	Complies with Directive 94/62/EC and with US CONEG regulations.
	Production and quality controls according to cGMP rules