



ITS PE- FILM FOR FOOD PACKAGING

ITS PE films meet the most demanding European manufacturing and environmental standards and are produced under **ISO 9001:2008** quality systems, certified by Lloyds and **BRC-IOP Hygiene Standards**.

ITS PE films have been specifically designed to wrap fresh food. Moreover, they meet the EC. No 1935/2004,2023/2006) which concern material intended to come into contact with food. ITS PE film is in accordance with the 2002/72/EC directive and its amendments.

The variety of the ITS range allows the user to wrap all foodstuffs including cheese, fish, meat and vegetables.

CHARACTERISTICS	UNIT	METHOD	HPE 39
Color			neutral
Thickness	Microns	ITS	9,5 microns +/- 10%
Length range	Meters	-	15 m-500m +/- 3%
Width range	Millimeters	-	250-600 mm +/- 5mm
<i>Tensile properties</i>			
Machine Direction			
- strength	N/mm ²	ASTM D882	72 mini
- elongation	%	" "	260 mini
Cross Direction			
- strength	N/mm ²	ASTM D882	18 mini
- elongation	%	" "	560 mini
<i>Permeability</i>			
Oxygen Transmission	cm ³ /m ² /24 h	ISO 15105-2 (23°C ; 0 % RH)	43000 +/- 20%
Carbon dioxide Transmission	cm ³ /m ² /24 h	ISO 15105-2 (23°C ; 0 % RH)	150000 +/- 20%
Water vapour Transmission	g/m ² /24 h	ISO 2528 (25°C ; 75% RH)	18 +/- 20%
<i>Global migration</i>	mg/dm ²	Directives CEE : 85/572, 82/711 and successive amendments	≤ 10
<i>Applications :</i> manual use	<p>This film is suitable for wrapping foodstuffs such as : Pure fat and oil, food preserved in an oily medium, Margarine and butter, Cheese, Meat, Fish, Sandwich, Fruit, Vegetable and frozen product..</p> <p>Microwave oven: As lidding film only. With no contact with foodstuffs. And not for cooking.</p> <p>Freezer (-/- 30 degr. C.) For use of low temperature, we advice you to carry out tests in order to check the stability of the mechanical characteristics.</p> <p>This film is not suitable in traditional oven, infrared or multipurpose oven.</p>		

The figures in this document are given for information only. They can be modified without notice.

Remarks : Film properties may be altered in extreme storage conditions.
Optimal storage conditions : 15/20°C away from humidity.

Signature Laboratory :

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Signature Sales Department:

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