

SISTEMCOC-IN

Description: Vacuum pouch with medium barrier to gases, produced by coextruded film composed by polyamide and polypropylene sealing layer.

Application: Pouch suitable for packaging of fresh or cooked meat, cheeses, dried cured meat, fish, processed vegetables etc. Material is suitable for thermal treatments such as pasteurization up to 121C for max 4 hour.

PROPERTIES	UNIT	VALUE	METHOD
Thickness	µm	90 (+/- 10%)	DIN53370
Weight per unit area	g/m ²	85,4 (+/- 10%)	DIN53104
Water vapour permeability*	g/m ² 24h	< 4,5	Calculated
Oxygen permeability*	cc/m ² 24h	< 40	ISO 15105-2 50% H.R. 23°C.
Carbon dioxide permeability*	cc/m ² 24h atm	< 225	Calculated
Nitrogen permeability*	cc/m ² 24h atm	< 11,3	Calculated
External pouch dimensions	mm	from 100 to 300mm (+/- 5mm)	-
		from 301 to 600mm (+/- 7mm)	
		from 601 to 1300mm (+/- 10mm)	
Sealing dimension of not printed 3 side sealed bags	mm	7,5** (+/- 4,5mm)	-
Sealing dimension of side gusset pouches and printed 3 side sealed bags	mm	7,5** (+/- 2,5mm)	-
Temperature of use (min-max)	°C	From -40°C to + 40°C for any contact time; Up to +121°C max 4 hour.	

*Theoretical values

** 15 mm for bottom seal in side gusset pouches over 200 mm of width or "snip" pouches; 25 mm for bottom seal of pouches with Eurohole.

Material must be stored away from sunlight and in a clean place. Temperature must be kept between 15°C and 25°C with relative humidity between 50 and 75 %.

Material supplied complies with regulation EC 10/2011, regulation 1935/2004/EC and subsequent amendments.

The material is microwavable up to 900 Watts for 8 minutes.

All values mentioned are at the best of our knowledge. The application, use and processing of the products are beyond our control, and therefore, under the entire responsibility of the user who is recommended to test the material in the most appropriate working conditions before placing industrial orders.

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