

[DATA SHEET]**AMILIN® 11 (polyamide) - Rilsan****Applications:**

Used for various kinds of sausages and soups.

Specifications:

Lay flat size:	50-400 mm – tolerance ±1 mm
Calibre:	32-255 mm
Wall thickness:	30-80µ - tolerance ±10%
Temperature:	-40°C - 140°C

<u>Properties</u>	<u>Typical Value</u>	<u>Standard</u>
Density	1.04 g/cm ³	ISO R1183D
Melting Point	183–187°C	ASTM D789
Oxygen Transmission	250 cm ³ /40µ/m ² /24h (23°C/50%RH)	DIN 53122
Water Vapour	20 g/40µ/m ² /24h (38°C/90%RH)	DIN 53380

Handling:

Soaking:	In hot water for at least 15 minutes
Filling:	Tight – but do not overfill
Cooling:	Shower with cold water or let it dry in air
Storage:	Dark, below 25°C and 75% RH. Should be used within one year from date of production.
Lifetime:	3-year lifetime if storage requirements are met.
Non food:	Use dry.

Remarks:

AMILIN® 11/Rilsan is a sterilizable casing with a good oxygen and moisture barrier. It has extremely low migration, which is very important for several applications.

D.O.C:

Amilin 11/Rilsan® meets the requirements in

1. Regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food
2. Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.
3. Regulation (EC) No 2023/2006 of 22 December 2006 - good manufacturing practice for materials and articles intended to come into contact with food.

Note: This statement is provided for your guidance only and no warranties on your final products. Because the conditions of commercial use are not under our control, therefore migration tests on the finished package are needed for reconfirmation by the user.