

[DATA SHEET]

Tårs, 01.01.2023

Tublin

Applications:

Suitable for:

It is excellent for dry-aging of beef. Can also be used for drying ham/fish and Maturing cheese. It is also suited for: Dried and cured meat; Cooked products as well as fermented products.

Specifications:

Lay flat size: $50-600 \text{ mm} - \text{tolerance } \pm 1 \text{ mm}$

 $\begin{array}{ll} \text{Calibre:} & 32\text{-}380 \text{ mm} \\ \text{Wall thickness:} & 40\text{-}80\mu \end{array}$

Temperature: -40°C - 140°C

PropertyTypical ValueStandardDensity1.04 g/cm³ISO R1183Melting Point170°CASTM D 3418

Water Vapor All 50µ thickness 7°C/50% RH – g/m2/24 h	Tublin®00	Tublin®05	Tublin®10	Tublin®15 Tublin®35	
	1260	1350	920	1080	1350
Oxygen transmission					
7°C/50% RH – ccm/24 h 23°C/50% RH – g/m2/24	690 1765	744 2156	660 1920	560 1730	744 2156

Storage: Dark, below 25°C and 75% RH.

It has a limited lifetime and should be used within one year from date of production. Properties might change if it is stored for a longer time.

Remarks:

TUBLIN[®] is not a packaging material. It is a process help which improves safety and yields. A sausage in TUBLIN[®] will dry quicker and without dry-crust like ordinary casings. TUBLIN[®] is closed against bacteria.

D.O.C:

 $\mathsf{TUBLIN}^{(\!R\!)}$ 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.

Specific migration based on executed test made with:

Method Nor. EN 13130 Solvent dissolution and determination by GC/MS

SML: Laurolactam Limit of detection: 0.3 mg/kg

It can be used for contact with aqueous and fatty foodstuff with a pH > 4.5.

If used for foodstuff with a pH < 4.5 it must be tested again using a simulant B (Acetic acid 3%).

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.