# [ DATA SHEET ]

Valid from 3 of July 2023

## AMILIN® 40 (polyamide alloy)

**Applications:**
Used for food packaging when low or no meat cling is needed.
Used for strong smelling products. Protection bags for big pieces of meat.
Cook in bags especially for cooking in brine. Bags for catering, sauces etc.

**Specifications:**

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|---|---|
| Layflat size: | 50-400 mm |
| Calibre: | 32-255 mm |
| Wall thickness: | 30-80µ |
| Temperature: | -40°C - 140°C |

| Properties | Typical Value | Standard |
|---|---|---|
| Density | 1.02 g/cm³ | ISO R1183 |
| Melting Point | 220°C | ISO R1218 |
| Oxygen Transmission | 55 cm³/40µ/m²/24h (23°C/50%RH) | DIN 53122 |
| Water Vapour | 90 g/40µ/m²/24h (38°C/90%RH) | DIN 53380 |

**Handling:**
**Depends on application.**

| | |
|---|---|
| Storage: | Dark, below 25°C and 75% RH.<br>Should be used within one year from date of production. |

**Remarks:**
AMILIN® 40 is a strong flexible product which can be used for hot filling. It has good sealing and antistatic properties. The aroma barrier is very high and it also gives long shelf life. Suitable for use in microwave ovens. An important feature is its recyclability together with polyolefins.

**Certification:**
AMILIN® 40 fulfils the demands for direct food contact in accordance with the European Regulation No. 10/2011/EC as amended by regulation 321/2011/EC, No. 1282/2011/EC and 1183/2012/EC on plastic materials and articles intended to come into contact with food.

Global migration based on executed test made with:

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|---|---|
| Method Nor. EN 1186-4: | Exposure to olive oil by cell. Gravimetric + GC/FID determination |
| Method Nor. EN 1186-5 | Exposure to 10% ethanol by cell. Gravimetric determination |

Specific migration based on executed test made with:
Method Nor. EN 13130:

| | |
|---|---|
| Irganox 1076 | Migration simulant analysed by GC/MS |
| 1-hexene n-butlacrylate | Migration simulant analysed by Headspace-GC/MS |
| Atmer, Caprolactam | Migration simulant analyzed by GC/MS |
| Zinc, Maleic anhydride | Worst case calculation based on the result from overall migration. |

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.