[DATA SHEET]

POLYLIN® (polyethylene based)

Applications:
Suitable for:
- Frozen food as minced mutton or beef, meat slices and fish.
- Bakery products
- Ice cream

Specifications:

Layflat size:	50-300 mm – tolerance ±1 mm
Calibre:	32-190 mm
Wall thickness:	60-120µ - tolerance ±10%
Temperature:	-40°C - 60°C

Properties	Typical Value	Standard
Density	0.92 g/cm³	ISO R1183D
Melting Point	>100°C	ASTM D789
Oxygen Transmission	5000 cm³/40µ/m²/24h (23°C/50%RH)	DIN 53122
Water Vapour	5 g/40µ/m²/24h (38°C/90%RH)	DIN 53380

Handling:

Soaking:	Not necessary
Filling:	Be careful with adjustment of the break
Storage:	Dark, below 25°C and 75% RH. Should be used within one year from date of production.

Remarks:
POLYLIN® has a very high-water barrier. A special extrusion technique ensures a very narrow width tolerance.

D.O.C:

POLYLIN® 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.

Overall migration based on executed test made with:
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   Migration simulant analysed by GC/MS
SML: Irganox 1076   max. 6 mg/6 dm²

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.