

[DATA SHEET]

Tårs, 19.03.2025



Tublin

Single layer PA based material.

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:	50-510 mm – tolerance ± 1 mm
Calibre:	32-380 mm
Wall thickness:	40-90 μ
Temperature:	-40°C - 140°C

<u>Property</u>	<u>Typical Value</u>	<u>Standard</u>
Density	1.04 g/cm ³	ISO R1183
Melting Point	170°C	ISO 11357

Water Vapor All 50 μ thickness 7°C/50% RH – g/m ² /24 h	Tublin®00	Tublin®05	Tublin®10
	1260	1350	920

Oxygen transmission 7°C/50% RH – ccm/24 h 23°C/50% RH – g/m ² /24	Tublin®00	Tublin®05	Tublin®10
	690	744	660
	1765	2156	1920

Storage: Dark, below 25°C and 75% RH.
It has a limited lifetime and should be used within one year from the date of production. Properties might change if they are 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:

TUBLIN® 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.
4. Regulation (EU) No. 2023/1627 on plastic materials and articles intended to come into contact with food.
5. Commission Regulation (EU) 2024/3190 of 19 December 2024 on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives with harmonized classification for specific hazardous properties in certain materials and articles intended to come into contact with food, amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food and repealing Regulation (EU) 2018/213, has been published.
6. Commission Regulation (EU) 2025/351 of 21 February 2025 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, amending Regulation

(EU) 2022/1616 on recycled plastic materials and articles intended to come into contact with foods, and repealing Regulation (EC) No 282/2008, and amending Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food as regards recycled plastic and other matters related to quality control and manufacturing of plastic materials and articles intended to come into contact with food

Specific migration based on executed test made with:

Method No. EN 13130-1:2004-08 Exposure to isooctane determination by GC/MS

SML: Lauro lactam Limit of detection: 0,5 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.