



Adding
Value
to
Food

Product Specification

| | |
|-------------------------|--|
| Item # | FM45350450 |
| Description | SHRINK BAG 350 X 450 CLEAR FM45 1000/BOX |
| Unit | BOX |
| Pallet Qty | 20 |
| Product Category | 48010 Shrink Bags Standard |
| Unit Weight | 16 |

Specification Details

Coextruded shrink bag with high barrier properties (EVOH), Polyethylene sealing layer (PE) and temperature resistant outside layer (PA) for overlap sealing, suitable for ripening and transport packaging of fresh meat without bones, processed meat and mature or non gassy cheese types

| | Unit | Method | Condition | Value |
|---|--------------------------------------|--------------|-------------------------|---------------|
| General data | | | | |
| Total thickness | µm | DIN 53 370 | +/- 10% (average value) | 47 |
| Grammage * (double-sided) | g/m ² | DIN 53 104 | +/- 10% (average value) | 92,8 ** |
| Shrinkage | | | | |
| MD / TD | % | internal | 90°C / 3 sec | 35-40 / 35-40 |
| Permeability | | | | |
| Vapour (water-permeability) | g/m ² d | DIN 53 122 | 23°C / 85% r.h | <3,0 |
| Oxygen-permeability | cm ³ /m ² dbar | DIN 53 380 | 23°C / 0% r.h | <4,0 |
| Carbon dioxide-permeability | cm ³ /m ² dbar | DIN 53 380 | 23°C / 0% r.h | <20 ** |
| Mechanical properties | | | | |
| Deterioration (force) | N | DIN EN 14477 | | >8 |
| Application conditions | | | | |
| min. application temperature (shock free) | °C | | | -25 |

* may vary when colored

** values calculated

Important advices:

All data given in this data sheet are approximate and based on our current knowledge. A liability cannot be derived. Due to the manifold applications and processing possibilities, trials under real conditions are essential. The qualification tests as well as the release of the material, taking into account possible interdependencies between product and packaging material, are under the responsibility of the user. For microwave applications, the filling good as well as the preparation parameters have to be taken into account especially. We reserve the right to change technical data due to technological progress.

Recommended storage conditions:

In original packaging and protected from direct sunlight up to max. one year after delivery at 5-20°C (max. 25°C) and 40-60% r.h. Acclimatization in the packaging room before processing is recommended.

Food approval:

The product complies with EU Regulations and Directives for plastic materials and articles, intended to come into contact with food. Further details are specified in the corresponding Declaration of Compliance (DoC).

Packaging materials are produced in accordance to the BRC/IoP global standard.

Customer Approval of Specification

Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.

| | | | |
|-----------|--|------------|--|
| Signature | | Print Name | |
| Position | | Date | |

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and

purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd

Certified accurate on 11/05/2025



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