

Product Specification



Product Title FRIFOLD LARGE 500 SHEETS/BOX

Product Code IS70017

Ingredients (In descending order by %)				
SPESSORE / THICKNESS:		25 μ m		
CARATTERISTICA PROPERTY	UNITA' DI MISURA UNIT	VALORE TIPICO TYPICAL VALUE	TOLLERANZA TOLERANCE	METODO DI ANALISI TEST METHOD
GRAMMATURA YIELD $d = 0.90 \text{ g/cm}^3$	g/m^2	$0.90 \times \mu$	$\pm 5\%$	
CARICO di ROTTURA BREAKING LOAD Longitudinale Longitudinal Trasversale Cross	MPa	55 38	$45 + 60$ $30 + 45$	Trepack MI01 (rif./ref. ASTM D882)
ALLUNGAMENTO a ROTTURA ELONGATION BREAK POINT Longitudinale Longitudinal Trasversale Cross	%	500 600	$430 + 650$ $550 + 700$	Trepack MI01 (rif./ref. ASTM D882)
COEF. ATTRITO (cinetico) COEF. OF FRICTION (kinetic) trat. / trat. treat / treat no trat. / no trat. no treat / no treat	-----	0,25 0,15	$0,15 + 0,30$ $0,10 + 0,25$	Trepack MI02 (rif./ref. ASTM D1894)
TRATTAMENTO (*) TREATMENT LEVEL (*) lato trattato treated side	dyne/cm	38	≥ 36	Trepack MI03 (rif./ref. ASTM D2578)
SOGLIA INIZIALE di SALDATURA INITIAL SEALING TEMPERATURE	$^{\circ}\text{C}$	129	$125 + 135$	Trepack MI04
BRILLANTEZZA a 45° (lato trattato) GLOSS at 45° (treated side)	%	84	$75 + 90$	Trepack MI05 (rif./ref. ASTM D2457)
(*) E' garantito 37 dyne/cm per 3 mesi dalla consegna. (*) The film is guaranteed 37 dyne/cm for 3 months from the delivery date.				

Carry over additives and processing aids

n/a

All Allergens included within recipe are indicated in **bold**.

Nutritional data (Typical values / 100 g)

n/a

Microbiological Parameters

	Target	Maximum
TVC/g	n/a	n/a
Coliforms/g	n/a	n/a
E.coli/g	n/a	n/a
Yeasts/g	n/a	n/a
Mould/g	n/a	n/a

QS/07-T3/11/24.02.20/KM

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Salmonella/25g	n/a	n/a
Food Allergen Data		
Recipe contains no added:	Y/N	Comments
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	n/a	
Eggs of all species	n/a	
Fish all species	n/a	
Crustaceans of all species including lobster, crab, prawns, langoustine	n/a	
Peanuts	n/a	
Soybeans	n/a	
Milk from all species	n/a	
Nuts	n/a	
Celery including stick celery and celery root - celeriac	n/a	
Mustard all forms originating from the mustard plant including oils	n/a	
Sesame seeds	n/a	
Sulphur Dioxide and Sulphites (> 10mg/kg)	n/a	
Lupin	n/a	
Molluscs	n/a	
<small>The following are handled and processed onsite: Wheat, Rye, Barley, Oats, Egg, Soya, Milk, Celery, Mustard, Sulphur dioxide. The following are not permitted on our processing lines: Nuts, Peanuts, Lupin, Sesame, Fish, Crustaceans, Mollusc, Moguntia operates a robust process for allergen control which can include specific cleaning processes, controls via process scheduling, location, dedicated location equipment and scheduled verification via allergen swabs. Should a specific claim be required of this product please contact your account manager to ensure the correct protocols are applied at all times</small>		
GM Status		
This product does not contain any genetically modified material or derivatives of genetically modified material		
Packaging		
To be mutually agreed.		
Shelf Life and Usage Rate		
Shelf Life: From date of manufacture stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation -n/a months		
Recommended Usage Rate:	n/a	

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:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 16/11/2021 14:14:12

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