CHARACTERISTICS:

Keeps food fresh.

Prevents flavour and odour transfer from food to food.

Ensures attractive presentation.

Easy to use: Conforms to any product shape.

High elongation properties.

Available in Perforated or Non Perforated

APPLICATIONS:

Fresh and roasted meat, frozen foodstuff, fresh fruits and vegetables, mushrooms. Processed meat and poultry, fish, bakery products, cheese and fresh poultry.

THICKNESS (mu)	LENGTH (Metres)	YIELD (sq.mt / kg)	WIDTH (mm)
11	1500	73.9	From 260mm – 600mm Any other width available As special order.
12.5		58	
14		54	
15		50.5	
17	1325	48	
19	1180	44	

FILM PROPERTIES		UNITS	VALUE
TENSILE STRENGTH	MD TD	Kg/Cm ²	320—450 320—420
ELONGATION	MD TD	%	220—260 230—270
DART		Gr	155—245

EVAPORATION PROPERTIES		
WATER PERMEABILITY	G/m²/ 24hr	500—680
O2	Cm³/m²/ 24hr	8200—16000
CO2	Cm³/m²/ 24hr	38000—95000

MACHINERY			
ELIXA	WALDISSA	HOBART	
ULMA	OMORI	AUTOMAC	
TARGA	DELFORD		

ABL Perpack (1985) Ltd Unit 7, Baron Avenue Telford Way Industrial Estate

Northamptonshire. NN16 8UW Tel: 01536 412744 Fax: 01536 412752