



**VACUFOL**<sup>®</sup>  
CREATING THE BETTER FILM

# VACUshrink

## FM45

### Material Properties:

- Packaging for fresh and processed meat
- EVOH barrier for low O<sub>2</sub> permeability
- Superior shrink properties and high transparency
- Contains no PVDC / chlorine free material
- Suitable for frozen products up to -25°C

Technical Datasheet		METHOD/CONDITIONS	VALUE	UNIT
	Thickness:		50	µm
	Yield:		99,65	g/m <sup>2</sup>
	Shrinkage:	min. 86°C/ 3 sec max. Temp. 93°C	> 45 > 45	MD % TD %
	Puncture Resistance:	DIN 14477	> 6	N
	Sealing strength:	DIN ISO 527-3 120°C, 5 bar 1 sec	> 45	N/mm <sup>2</sup>
	Water vapour permeability:	ISO 15106-3 climate 23 +/- 1 °C 85 +/- 2 % RH	< 4	g/m <sup>2</sup> /24 h
	Oxygen permeability:	ISO 15105-1 climate 23 +/- 1 °C 0 +/- 2 % RH	< 4	cm <sup>3</sup> /m <sup>2</sup> d bar
Storage conditions:	18-23°C 40 – 60% r.h. in original packaging < 1 year			

The products comply with the requirements for all food contact regulations:

1935/2004/EC, Regulation (EC) no. 10/2011 (under the reservation of the defined transition period)

with amendments and FDA regulations, BfR and LFGB.

Vacufol is certified in BRC/IOP, ISO 9001:2008 and Kosher.

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