

PREMIUMfresh 75

Product Information

9-layer high barrier shrink bags and tubing in 75 μ for packaging food products with bones or sharper edges

Properties

- excellent gas and water vapor barrier to extend shelf life of the product
- very high shrink for optical advantages and perfect presentation of the product
- excellent transparency and gloss due to PET outer layer
- UV barrier
- excellent puncture resistance due to several layers of PA
- great sealing properties, also on contaminated surfaces (blood, oil)
- EVOH barrier (PVDC-, chlorine free product)
- possibility of overlapped sealing for easy handling of the bag

All PREMIUMPACK products correspond with GMP VO (EU) No 2023/2006, EU Regulation No 1935/2004, and No 10/2011. Our production is certified to BRC-IoP and HACCP.

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Technical data

	Standard	Unit	Value
Barrier properties			
Oxygen transmission	23°C, 50%RH	cm ³ /m ² .24h	0.8
CO ₂ transmission	23°C, 0%RH	cm ³ /m ² .24h.atm	6.0
Water vapor transmission	40°C, 90%RH	g/m ² .24h	8
UV Barrier	250nm	%	2
Product data			
Thickness		µm	≥75
Shrinkage	90°C / 2 sec	MD%, TD %	≥45
Weight per m ²		gram	144
Mechanical properties			
Puncture resistance	ASTM F1306	N	47
Elongation at break	ASTM F1306	%	139
Distance to break	ASTM F1306	mm	13
Energy to break	ASTM F1306	mJ	261
Modul	ASTM F1306	N/mm ²	539
Optical properties			
Haze	ASTM D1003-97	%	17.0
Recommended conditions (depending on type of machine)			
Sealing time	PREMIUMPACK	s	Min. 2
Shrink condition – time	PREMIUMPACK	s	1-2
Shrink condition – temperature	PREMIUMPACK	°C	90-95
Storage conditions			
Time	PREMIUMPACK		2 years after production
Condition	PREMIUMPACK		≤ 23°C, ≤ 60% RH, original packaging