

TECHNICAL DATA SHEET

1st March 2024

PRODUCT NAME: **IPG Catering Film**

Code 1000093

DESCRIPTION: IPG Catering film is a plasticized PVC food grade stretch/cling film exhibiting high clarity and excellent cling and preservative characteristics.
It is specifically formulated for use with high fat foods (e.g. dairy products, processed meats, cooked poultry etc.). It is the film of choice for catering, food service and fast food applications and is suitable for use with meat, fruit and vegetable applications*.

COLOUR: Purple Tint.

THICKNESS: Nominal 11.0 μm
Tolerance $\pm 2.0 \mu\text{m}$

WIDTH: Nominal +15mm - 0mm

LENGTH: Nominal +10m - 0m

TENSILE STRENGTH: Transverse 19 - 30mpa

ELONGATION: Transverse 190% - 360%
(Instron) Machine 150% - 310%

HEAT SEALING: 130° - 215°C
(0.5sc/2kg/cm²)

WVTR: 30 - 36gms/m²/hr
(ATSM E96-53 method L)

GAS TRANSMISSION: O₂: 1500 - 3000cc/100in²/24hrs.
(LINDE)

COMPOSITION: IPG Catering film is manufactured from a proprietary formula comprising a PVC resin / Plasticizer / Antifog-Antistatic / Stabilizer / Lubricant blend tailored to the specified applications.

COMPLIANCE: The films comply with Australian Standard AS2070 and with the requirements of US FDA Title 21, Parts 170 to 190.

SAFETY : PVC film is essentially self extinguishing due to its chlorine content. However if it is lit, it may evolve hydrogen chloride gas (a corrosive material) so great care must be exercised.

Ensure that children do not place film over nose and/or mouth.

STORAGE : The film should not be subjected to prolonged extremes of temperature or direct sunlight and should ideally be stored below 20°C. This product is manufactured in roll form and should be stored in an upright position.

NOTES: . *Figures are typical values derived from tests conducted upon actual film samples in accordance with IPG Packaging Test methods. Results may vary, thus this data MUST NOT form the basis limiting specification.*