

Fondo rígido PET/PE

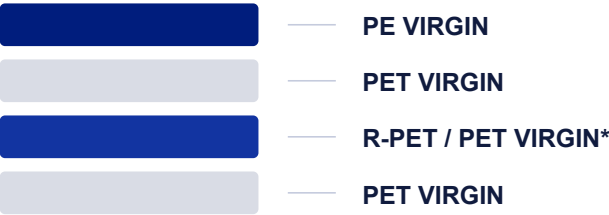
80% R-PET · Peel / no peel

RIGID BOTTOM IN PET LAMINATED WITH PE PEEL/NO PEEL

DESCRIPTION: Rigid film in Polyethylene Terephthalate (PET) laminated with peelable /non-peelable polyethylene

INTENDED USE: Modified Atmosphere Packaging (MAP)

ESTRUCTURA · SECUENCIA DE CAPAS



*R-PET makes up 80% of the total weight of the sheet

ESPESOR

RANGE	TOLERANCES	TEST METHOD
190 to 250 µm	± 5%	Internal Test Method
251 to 500 µm	± 4%	Internal Test Method
501 to 1200 µm	± 3%	Internal Test Method

APPLICABLE ADDITIVES: Silicone for food use – Antiblocking Masterbatch – Coloring additives

REEL WIDTH: from 230 mm to 1250 mm (Tolerances -0/+1)

REEL DIAMETER: MAX 1000 mm

CORE TYPE: Cardboard or plastic, Ø 76 mm – Ø 152 mm

COLOR TOLERANCE: ΔE < 4

PROPIEDADES MECÁNICAS

TEST DESCRIPTION	RANGE OF VALUES	TEST METHOD
MAXIMUM LOAD EFFORT	57 Mpa to 70 Mpa	ASTM D638-72
ELONGATION AT BREAK	From 170 mm to 180 mm	ASTM D638-72
PET/PE ADHESION	≥ 3 N/15mm	ASTM D1876

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PROPIEDADES FÍSICAS / QUÍMICAS

PROPERTIES	VALUE/TOLERANCE	TEST METHOD
PET DENSITY	1,336 Kg/dm3	ISO 1183-1
PET MELTING POINT	260 ± 5 °C	ISO 11357-1
MELTING POINT PE	135 ± 5 °C	ISO 11357-1
PERMEABILITY TO WATER VAPOR	<2 g/m²/24h (38°C, 90% RH)	ASTM F-1249

ALMACENAMIENTO

PROPERTY	TECHNICAL CONDITIONS
PACKAGING	Reels on pallets protected with PE stretch film and individually labelled
STORAGE CONDITIONS	Store the material in special dry rooms protected from sunlight, at a temperature between 5-35 ° C and a relative humidity between 40-70%. Conditions other than those indicated may alter the condition of the item. It is recommended, before use, a period of conditioning in the ward at room temperature for at least 24 hours.
SHELF-LIFE	MAX 1 year from the date of manufacture shown on the reel label

ETIQUETADO AMBIENTAL

RECYCLING CODE (Directive 94/62/EC)	SEPARATE COLLECTION*
01 PET or 07 O To be determined by thickness >PET+LDPE< 7	PLASTIC

* For separate waste collection, refer to the regulations of your municipality

CUALIFICACIÓN DEL PRODUCTO

Given the many possibilities of processing and use of the product, it is essential to conduct qualification tests to be understood under the sole responsibility of the user.

CONTACTO ALIMENTARIO · DOCUMENTACIÓN

Consult the relevant Declaration of Conformity (DoC) for food-contact compliance details.

Datos y métodos reproducidos de la ficha técnica del producto. No constituyen ensayos ni certificaciones propios de MOLTHIS VNZ.