

ROSTON Vacuum

Vacuum Packaging Pouches & Films

Technical Data Sheet

Vacuum pouch PA/PE 70

Description: Medium gas barrier vacuum pouch produced from extruded film made of polyamide and polyethylene sealing layer.

Application: Vacuum packing of fresh or processed food products like fresh and cooked meat, cheeses, dried cured meat, fish, processed vegetables etc.

Properties	Value	Unit	Method	Tolerance
Thickness	70	Micron	DIN 53370	+/- 10%
Weight	63	g/m ²		+/- 10%
Tensile Strength	LD > 35 TD > 25	N/15mm	DIN EN ISO 527 - 1 - 3	+/- 5%
Elongation at break	LD > 200 TD > 350	%	DIN EN ISO 527 - 1 - 3	
Seal strength	> 20	N/15mm	150°C / 5bar / 1.0 sec	
Oxygen permeability	65	cm ³ / m ² * 24h ad 1 atm	DIN 53380 23°C 0% R.H.	
Water vapour permeability	< 3,5	g/m ² * 24h ad 1 atm	DIN 53122 23°C 85% R.H.	
Temperature resistance	-20 to +100 max. 15	°C min	-	
Nitrogen permeability	< 15	cc/m ² 24h atm	DIN 53380 23°C 75% R.H.	
Carbon dioxide permeability	< 200	cc/m ² 24h atm	DIN 53380 23°C 75% R.H.	
External pouch dimension	100 to 300mm 301 to 600mm 601 to 1200mm	mm	-	+/- 5mm +/- 7mm +/- 10mm
Sealing dimension	7,5	mm	-	+/- 4,5mm

Storage conditons: Temperature (15-20°C) Air humidity (50-75%)

All values stated are to the best of our knowledge. The application, use and processing of the products are beyond our control, and therefore, under the entire responsibility of the user who is recommended to test the material in the most appropriate working conditions before placing industrial orders.

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