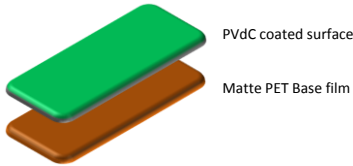




TECHNICAL DATA SHEET

ONE SIDE PVdC COATED MATTE PET

IMP623



A PVdC coated transparent Matte PET film with high oxygen, aroma and flavor barrier. IMP623 offers superior mechanical properties and flex crack resistance in laminates. The use of IMP623 in laminate materials can assist in the extension of shelf life in a range of oxygen sensitive food products.

PRODUCT FEATURES

- Excellent oxygen barrier
- Excellent flavor and aroma barrier
- Superior flex crack resistance
- Superior matte appearance and contact transparency
- Excellent printability on the PVdC coated side

APPLICATIONS

- Used in laminates to achieve high gas barrier properties
- Barrier layer in laminates for cheese, meat, nuts, cereals, flavored, powdered and processed foods
- Barrier layer for overwrap applications such as cosmetics and personal care products
- Not recommended for frozen food applications

PROPERTIES	TEST METHOD	UNITS	IMP623
GENERAL			
Base Web Thickness	GB/T6672	ga	67
Yield	Q/SN2	lb/ream	12.2
		in ² /lb	36000
Treatment Level	PVdC side GB/T14216	dyne	54
Haze	Maximum GB2410	%	68.0
Coefficient of Friction (CoF)	PVdC-PVdC GB10006	Kinetic	0.50
MECHANICAL			
Tensile Strength	MD GB/T13022	psi	20000
	TD GB/T13022	psi	21000
Elongation to Break	MD GB/T13022	%	104
	TD GB/T13022	%	100
Shrinkage (300°F / 30min)	MD Q/SN2	%	0.46
	TD Q/SN2	%	0.23
BARRIER			
Water Vapor Transmission Rate	100°F/90% RH ISO 15106-3	g/100in ² /24h	0.68
Oxygen Transmission Rate	73°F/0% RH ASTM D3985	cc/100in ² /24h	0.71

Guidelines for storage

Temperature should be less than 86°F and humidity 55±5% in storage areas. Material should be consumed within 6 months of receipt. Allow film to reach operating room temperature 24h before use.

Printing & Lamination

It is recommended to print on the PVdC coated side of the film when used in a laminate structure. Advice should be taken from your ink supplier.

When laminating this material, the use of a lamination film free from migratory additives may give improved results.

FDA Compliance: For information regarding food contact compliance, please contact your Impak Films representative

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