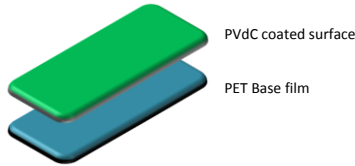




TECHNICAL DATA SHEET

PVdC COATED PET

IMP626



A PVdC coated transparent PET film with high oxygen, aroma and flavor barrier. IMP626 offers good mechanical properties and flex crack resistance in laminates. The use of IMP626 in laminate materials can assist in the extension of shelf life in a range of oxygen sensitive food products.

PRODUCT FEATURES

- Excellent oxygen, carbon dioxide and nitrogen gas barrier
• Excellent flavor and aroma barrier
• Superior flex crack resistance
• Excellent surface gloss and 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

Table with 6 columns: PROPERTIES, TEST METHOD, UNITS, IMP626, IMP626, IMP626. Sections include GENERAL, MECHANICAL, and BARRIER.

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

Information in this publication refers to average values of reference data and/or laboratory tests on samples from standard production. It is believed to be accurate and is given in good faith, but it is for the customer to determine the suitability of the material for its own particular purpose or application.