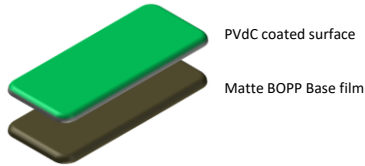




**TECHNICAL DATA SHEET**

**ONE SIDE PVdC COATED MATTE BOPP**

**IMP674**



A PVdC coated transparent Matte BOPP film with good oxygen, aroma and flavor barrier. IMP674 offers superior mechanical properties and flex crack resistance in laminates. The use of IMP674 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 matteness 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

PROPERTIES	TEST METHOD	UNITS	IMP674
<b>GENERAL</b>			
Base Web Thickness	GB/T6672	ga	80
Yield	Q/SN2	lb/ream	11.6
		in <sup>2</sup> /lb	37300
Treatment Level	PVdC side GB/T14216	dyne	48
Coefficient of Friction (CoF)	BOPP-BOPP GB10006	Kinetic	0.30 - 0.40
<b>MECHANICAL</b>			
Tensile Strength	MD GB/T13022	psi	15850
	TD GB/T13022	psi	37500
Elongation to Break	MD GB/T13022	%	145
	TD GB/T13022	%	35
Shrinkage (250°F / 2min)	MD Q/SN2	%	1.60
	TD Q/SN2	%	0.65
<b>BARRIER</b>			
Water Vapor Transmission Rate	100°F/90% RH ISO 15106-3	g/100in <sup>2</sup> /24h	0.32
Oxygen Transmission Rate	73°F/0% RH ASTM D3985	cc/100in <sup>2</sup> /24h	0.52

**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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