



PRODUCT FOR FRUITS

VEGETABLES AND MUSHROOMS PACKAGING

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AgrifoodWrap

stretch PVC film for food packaging

AgrifoodWrap PVC stretch can be used for packaging of wide range of different food products, i.e. fruits, vegetables, mushrooms etc.

The main characteristic of AgrifoodWrap is gas permeability. Thanks to an original formulation, food wrapped in AgrifoodWrap can easily breathe. The film allows free gas exchange and water vapor emission, so the inner surface of the packaging remains transparent. Additionally the film can be perforated, which obviously increases its breathability and is a big advantage when packing different kinds of mushrooms.

Perfect for manual and machine packaging.

It is absolutely safe and free of substances that could migrate into the food. It does not influence the natural taste, additionally extending the shelf-life of packed products. Our tests with champignons proved even 80% of extension of their shelf life.

High transparency and gloss boost visual effect and "**memory effect**" contributes to the film resistance for mechanical damage.

Available in two colors: **champagne and light blue** (both colors provide excellent transparency).

Technical Data Sheet:

Main component of the films

Basic component: ~69% (polyvinyl chloride)

Primary plasticizer: ~5% DEHA (ester of adipic acid)

Secondary plasticizer: ~22% (t.ex. polyadipate, epoxidized soybean oil)

Stabilizers: ~1% (Ca/Zn)

Other ingredients: <=3%

(all percentage written above have been calculated from total mass of product)

Physical data

Permeability of the water vapour:	500 - >1200 g/m ² x 24h
Permeability of oxygen:	7000 - >2000 cm ³ /m ² x 24h x 0,1MPa
Permeability of the carbon dioxide:	70000 - 109000 cm ³ /m ² x 24h x 0,1MPa
Solubility in water:	insoluble
Density:	1,25 g/m ³
Volatile percentage:	not applicable
Softening point:	70 - 80 °C
Aspect:	transparent film
Odour:	odourless
Taste:	none

