



## Technical Data Sheet for Lifepack MAP bag Class series

Lifepack® films are polymer based coextruded transparent films characterized by high moisture vapor transmission rates. The films are designed to provide optimum modified atmosphere for fresh produce stored within, thereby prolonging storage and transportation life

### Main Properties

High moisture vapor transmission rate. Film that is chosen for any produce item is dependent on sensitivity to excess moisture and dehydration.

Tailor made to provide optimum modified atmosphere for produce

High clarity

Good printability

Complies with food contact regulations

Compatible with certain flow-pack machinery

PROPERTY	VALUE	TOLERANCE
Bag dimensions	720* 640 mm	±2%
Gusset	100*2 mm	
Thickness	20 µ	±20%
Number of Perforations	24	±2
Diameter of Perforations	-	-
Positioning of perforations	310mm from base	±2%
Hot stamp location	Side of bag	

PROPERTIES	UNITS		TEST METHODS
Seal strength	Kgf/ MPA	15-25	202°C 2.5 bar, 0.5 sec
Haze	%	6 -11	ASTM D 1003-95
Clarity	%	94-97	ASTM D 2457-90
Product shelf life	Months	24	
Recommended storage	Packaging should be stored between 15-25°C at all times before use The conditions prior to relative humidity in the storage environment should be 40-65% use		