CORALIFE SW AF

Biaxially-Oriented Polypropylene film, coextruded, laserperforated with antifog

FEATURES

- Wide heat seal range +/- 40° C
- Seal resistant to hot and cold conditions
- Easily workable
- Excellent printing
- Antifog effect
- Controlled permeability to gases

CORALIFE films are used for the packaging of "ready to eat" products and for fruits and vegetables products that need a longer shelf life. It can be used on many horizontal or vertical packaging machines as well as on thermo-sealing machines.

CONTROLLED PERMEABILITY FILM

The flexible films for packaging of the Coralife range are made of polypropylene, polyester or polyethylene, single or laminated.
They are ideal for packaging products requiring significant internal/external gaseous exchange (vegetable products that need to breathe). Each vegetable product has its ideal atmosphere (mix of O_2 and CO_2) in which all the aerobic metabolic processes are slowed down to minimum survival levels without however triggering anaerobic decay.
In these conditions, the shelf-life of the product is at its best.
BUT HOW CAN THIS BE ACHIEVED?
This ideal point of dynamic equilibrium can be reached by separately controlling O_2 and CO_2 flows at packaging entry and exit.
By means of laser perforation methods, it is possible to create, in each film, through-holes of the required diameter of a few tenths of a micron; through these pass both O_2 and CO_2 in controlled quantities.
Through the film surface on the other hand, the permeation of CO_2 is always higher than that of O_2, in a well-known ratio depending on the type of film. The combination of these two flows according to the type of film adopted, the thicknesses and the number/diameter of the holes permits coming close to this ideal point.
The shelf-life of a IV range salad for example is extended from the current 5 days to over 8 days, with enormous advantages in terms of distribution logistic, product quality, etc.

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POUCH FEATURES

- Seal strenght: >= 200 g/cm at 130°C
- Seal width: 6-7 mm/side
- Seal type: side seal

PROPERTIES	UNIT	TYPICAL VALUES			METHOD
Width	mm	min 65 – max 1200			
Thickness	micron	25	30	35	
Unit of weight	g/m^2	22,75	27,3	31,85	
Yield	m^2/kg	43,96	36,63	31,40	
Tensile strenght (*)	N/mm^2	MD 150 TD 250			ASTM D 882
Elongation at break (*)	%	MD 220 TD 75			ASTM D 882
Coefficient of friction (film/film) (*)	-	0,30			ASTM D 1894
Heat seal temperature	C	120 - 160			
Seal strenght 130°C	g/cm	>=200			Corapack method
Water vapour permeability (37°C -100% r.h.) (**)	g/m^2 /24h	7	6,5	6	ASTM F 1249
Oxygen permeability (23°C – 0% r.h.) (**)	cc/m^2 /24h atm	2150	1800	1600	ASTM D 3985

(*) Value referred to unperforated film

(**) Value referred to unperforated film. The laser perforation allows to reach values of controlled permeability according to the food to be packaged.

For a continuous care in the improvement of our products and our service, this document can be object of changes without warning.

The listed values are provided only as a guide.

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