

impact

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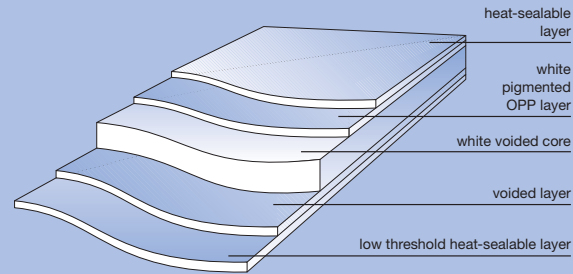
SVD

- Super-white co-extruded OPP film
- Exceptional slip performance, low seal



TREOFAN PACKAGING FILM SVD

White voided OPP film with excellent heat-sealable properties



Treofan SVD is a biaxially oriented, co-extruded polypropylene film. The special external characteristic is the white colour produced by the compact cellular structure. The film is corona-treated on one side to improve adhesion during printing and lamination. Treofan SVD also has a low heat-sealing layer allowing high-speed packaging on VFFS and HFFS machines.

PRODUCT FEATURES

Physical characteristics:

- high resistance to tear and puncture
- excellent resistance to low temperatures
- dimensionally stable under conditions of varying humidity

Film characteristics:

- low water vapour permeability
- water-repellent
- resistance to biological oil and biological grease
- odourless and taste-free
- physiologically harmless, thus suitable for food packaging

Optical characteristics:

- high-gloss face contributes to good print presentation
- white finish gives impression of hygiene and cleanliness

Special properties:

- tailored and consistent slip
- printable
- protection against light-induced fat oxidation due to the light barrier in the UV range
- good anti-static properties
- exceptionally wide seal range

APPLICATIONS AND PROCESSING

Treofan SVD can be used for packaging various types of filling products and products which need to be protected against moisture or dehydration.

Laminating:

- adhesive or extrusion lamination with itself or other substrates, depending on application

Packaging:

- as a result of its low heat-sealing surface Treofan SVD can be successfully used on VFFS machines

Storage:

- place Treofan SVD in the processing area approximately 24 hours prior to processing

Treofan SVD should not be corona-treated a second time!

Certified according to

DIN EN ISO 9001:2000

Compliance with industrial health and safety standards: Treofan OPP films do not present any significant danger to health and safety in the workplace, provided they are used for the intended purpose in accordance with conventional practices and that health and safety regulations are observed. Relevant guidelines can be found in our safety information.

TECHNICAL DATA (typical values)

Properties	SVD 28	Unit	Measuring method
Unit weight	21.0	g/m ²	ISO 4591
Yield	47.6	m ² /kg	ISO 4591
Heat-seal strength: low heat-seal threshold layer	> 1.0	N/15 mm	Treofan
Coefficient of friction (film/film)	0.3	–	DIN EN ISO 8295
Surface tension (treated side)	36–39	mN/m	DIN ISO 8296
Gloss (treated side)	50	gloss units	DIN EN ISO 2813
Opacity	79	%	DIN 53146
Whiteness according to Berger	83	%	DIN 5033
Breaking load: machine direction transversal direction	30 70	N/15 mm N/15 mm	DIN EN ISO 527-1/-3 DIN EN ISO 527-1/-3
Elongation at break: machine direction transversal direction	140 35	% %	DIN EN ISO 527-1/-3 DIN EN ISO 527-1/-3
Water vapour permeability: 23°C/85% rh 38°C/90% rh	1.1 5.5	g/m ² *d ± 10 %	ASTM F 1249 ASTM F 1249

AVAILABILITY (unprinted film)

Reel length (m):

Packaging film	Standard length	Up to 6-times standard
SVD 28	2,300	13,800

8-times standard or other reel lengths available on request

Maximum reel outside diameter (mm):

Core diameter	Standard length	Up to 6-times standard
77 mm	approx. 310	–
152 mm	approx. 340	approx. 740

Max. reel width: 2,000 mm (widths > 2,000 mm on request)

Tests have shown that under the prescribed storage conditions the characteristics of Treofan SVD will maintain consistent performance and will be best before use throughout a 6-months period after delivery. Treofan SVD is largely unaffected by climatic influences, but should not be stored at temperatures above 30°C (86°F). The rolls should be kept in their original wrapping until used. After the rolls have been unwrapped, they should be stored safely in horizontal position.

Food Safety

Treofan SVD has been developed specially for packaging foods and meets the specific requirements on health and safety. It meets the FDA and EC regulations, which includes the specific "German Food and Commodity Act" and the current recommendations of the BfR. Compliance with other specific national regulations is available on request.

The figures and the data provided in this data sheet are consistent with the current state of our knowledge, and are intended to provide general information on our products and their applications. They do not constitute a guarantee of any specific product attributes or the suitability of products for specific applications. Any existing commercial rights or patents must be observed.

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