

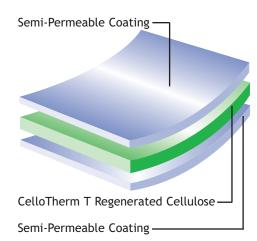
CelloTherm™ T_

Data

Features - CelloTherm T Film

Regenerated cellulose film (RCF), coated on both sides.

- Heat-sealable on both sides
- Wide heat-sealing range
- Intermediate barrier to water vapour, excellent barrier to gases, aromas and bacterial contamination
- Self-venting or peelable seals
- Anti-static
- Resistant to oils and greases
- Both sides of the film are equally receptive to inks, adhesives and tear-tapes
- Heat resistant
- Very high gloss and transparency
- Biodegradable base film
- Microwaveable and ovenable



Applications

CelloTherm T is microwaveable and ovenable. It has been designed to withstand the temperature 200°C for 30 minutes. Its semi-permeable coating allows a certain degree of product ventilation, which reduces moisture build-up and steam in the pack.

This film is ideal for pies, pastries, popcorn, quiches and other baked goods that require re-heating. CelloTherm T can be used on both vertical and horizontal form-fill-seal machinery. CelloTherm T also provides a barrier to bacterial contamination.

Technical Properties (Typical Values)

Property	Test Method	Test Conditions	Units	Values	
rioperty	rest Method	lest conditions	Offics	335	430
Thickness	Innovia Films test		micron	23.3 29.9	
Yield	Innovia Films test		m²/kg g/m²	29.9 23.3 33.5 43.0	
Permeability to: Water vapour	ASTM E 96	38°C 90% RH	g/m².24 hrs	370	
Oxygen	ASTM F 1927	23°C 0-5% RH	cc/m².24 hrs. bar	3	
Optical: Gloss	ASTM D 2457	45°	units	95	
Haze (wide angle)	ASTM D 1003	2.5°	%	3	
Coefficient of friction (film to film)	ASTM D 1894	Static Dynamic		0.25 0.20	
Tensile strength	ASTM D 882		MN/m ² MD TD	125 70	
Elongation at break	ASTM D 882		% MD TD	22 70	
Elasticity modulus (1% secant)	ASTM D 882		MN/m ² MD TD	>3000 >1500	
Sealing range	Innovia Films test	0.5 secs; 69 kN/m²	°C 100-160		-160
Seal strength	Innovia Films test	135°C; 0.5 secs; 69 kN/m²	g(f)/38mm	220	

All properties are tested under standard laboratory conditions: 23± 2°C; 50±5% RH, unless otherwise stated.



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Reel Specifications

Nominal Reel Diameters

Film	Length/(metres)				
335 CelloTherm T	1600	3200	6400	9600	
430 CelloTherm T	1250	2500	5000	7500	
Outside Diameter for 77mm Core	240mm	330mm	450mm	ns	
Outside Diameter for 153mm Core	ns	355mm	475mm	570mm	

ns = non-standard

Other reel lengths are available subject to negotiation.

Sheets

We can provide sheets to a range of sizes and shapes upon request.

Film Storage

To maintain the high quality of this product during storage it is recommended that CelloTherm T should be stored in its original wrapping away from any source of local heating or direct sunlight.

Recommended conditions of storage are:

Temperature: 17-23°C Relative Humidity: 35-55%

CelloTherm T is suitable for use for 6 months from the date of delivery and stocks should be used in rotation. Films should be allowed to reach operating room temperatures for 24 hours before use.

Food Contact

CelloTherm T is suitable for use with a variety of foodstuffs in ambient, microwave and conventional oven applications. For specific enquiries, please contact our Technical Services Department.

Health & Safety Guidelines

For Health and Safety information, please refer to literature reference A190.



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