

CX8535

ASC-FIT-17
Rev- Jan 2018

TECHNICAL DATA SHEET



* Shrink percentage proportional to temperature exposure

DESCRIPTION

The CX8535 is a shrinkable vacuum bone bag specifically designed for bone-in meat products where a high resistance to mechanical puncture is required. It is manufactured with our technology focused on preserving the environment by reducing the amount of plastic used while keeping the same mechanical resistance and barrier as a higher thickness bag.

It is manufactured by a co-extrusion process of 7 layers with raw materials, polyolefin, nylon and EVOH that comply with the USFDA and the EU regulation 2002/72/EC for usage of products as packaging materials in the food industry.

As we are a SQF Level 3 certified company, all our processes and products comply with this quality management system. Furthermore, our products are Kosher certified.

The CX8535 is available in four different presentations:

- Master Rolls
- Bags
- Taped
- Bag in a Roll

PROPERTIES

- **High** percentage of shrinkage (40%).
- **High** Oxygen and water vapor barrier.
- Special outer layer to increase its mechanical strength and shrink force.
- Sealable even in presence of contamination and overlapping.
- Easy to cut off excess in machines with hot wire.

APPLICATIONS

- Fresh and frozen red meat products with or without bone
- Frozen food in general

🌿 **PVDC (Chlorine) and irradiation free**

PRINTING

Can be printed up to:

- Flat width equal or less than 15": up to 8 inks at the front and 8 inks at the back.
- Flat width higher than 16": up to 8 inks at the front.

🌿 **Our inks are heavy metal free**

AVAILABLE COLOR

Clear

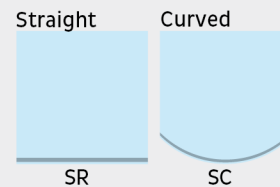
WIDTH

- Minimum: 6" / 152 mm
- Maximum: 20" / 508 mm

LENGTH

- Maximum: 40" / 1016 mm

SEAL TYPES



SPECIAL PRESENTATIONS

Taped



Bag in a Roll

