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CBS

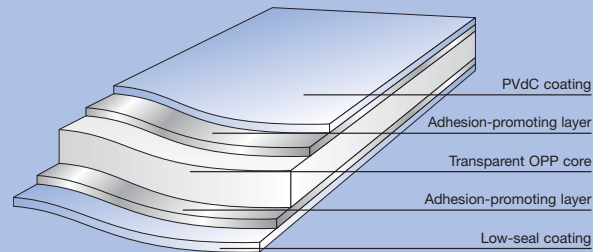
Transparent low-sealing PVdC coated OPP film for packaging

- For high-speed HFFS capability
- Excellent barrier to gas, moisture and aromas
- Very wide sealing range
- Excellent hot tack
- Easy to convert on standard equipment



TREOFAN PACKAGING FILM CBS

Transparent OPP film, on one side PVdC coating, on one side very low-seal coating



Treofan CBS has been especially designed for the food packaging industry. Treofan CBS, thanks to its low temperature sealing coating, can be used on high-speed HFFS machines as well as on those where frequent speed variations occur. In addition, the PVdC coating gives the film excellent barrier to gas, moisture and aromas making it ideally suitable for sensitive products where the barrier is required for shelf life extension and product protection. Treofan CBS can be used as a single web or as part of laminate structures.

PRODUCT FEATURES

Main properties:

- excellent oxygen, moisture and aroma barrier
- very wide heat sealing range
- only for fin-seal applications (HFFS)
- excellent optical properties
- good seal integrity in the presence of contaminants
- excellent printability on the PVdC side
- 100% water-based coating

APPLICATIONS AND PROCESSING

Treofan CBS, thanks to its high performance in terms of machinability and protection, is recommended for the packaging of biscuits, confectionery, snacks and sensitive products which require excellent sealing performance & overall barrier protection.

Conversion:

- printable on the PVdC side with flexographic and rotogravure technologies and suitable inks
- adhesive lamination on the PVdC side with acrylic or PVdC-coated films and other substrates

Storage:

- Treofan CBS has to be protected from water and from high levels of humidity. Place Treofan CBS in the processing area approximately 24 hours prior to processing

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	CBS 26	CBS 31	Unit	Measuring method
Nominal thickness	26	31	µm	–
Unit weight	25.2	29.8	g/m ²	ISO 4591
Density	0.91	0.91	g/cm ³	–
Yield	39.7	33.6	m ² /kg	–
Tensile strength: machine direction transverse direction	140 300	140 300	N/mm ² N/mm ²	ASTM D 882 DIN 53455
Elongation at break: machine direction transverse direction	210 50	210 50	% %	ASTM D 882 DIN 53455
Dimensional stability: machine direction transverse direction	–4.5 –2.5	–4.5 –2.5	% %	130°C, 5 min 130°C, 5 min
Coefficient of friction: PVdC/PVdC	0.35	0.35	–	ASTM D 1894 – DIN 53375
Heat-seal range: PVdC/PVdC ls/ls	100–145 75–145	100–145 75–145	°C °C	10 psi, 0.2" (flat bar) 40 psi, 0.2" (flat bar)
Heat-seal strength: PVdC/PVdC ls/ls	210 210	230 230	g/cm g/cm	Treofan Treofan
Water vapour transmission: 38°C/90% rh 23°C/85% rh	4.2 1.0	3.9 0.8	g/m ² ·d g/m ² ·d	ASTM F 1249 DIN 53122
Oxygen permeability: 23°C/75% rh	25	25	cm ³ /m ² ·d	ASTM D 3985
Haze	2.0	2.1	%	ASTM D 1033
Gloss (PVdC side)	100	100	%	ASTM D 2457

AVAILABILITY (unprinted film)

Reel length (m):

Packaging film	Standard length	6-times standard
CBS 26	2,800	16,800
CBS 31	2,350	14,100

Maximum reel outside diameter (mm):

Core diameter	Standard length	6-times standard
76 mm	approx. 320	–
152 mm	approx. 340	approx. 780

Maximum reel width: 2,000 mm

Standard conditions: ls (low-seal) coating on the internal side

Tests have shown that under the prescribed storage conditions the characteristics of Treofan CBS will maintain consistent performance and will be best before use throughout a 6-months period after delivery. Treofan CBS 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 CBS 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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