

TECHNICAL SHEET OF KRAM'S PVC CLING FILM

PVC CLING film is one of the best balanced products on the market. It is a thin cling film with a remarkable ability to stretch and cling. KRAM'S FILM is the most suitable film for fresh food-stuffs wrapping. It extends product's shelf life by protecting food from micro-organisms and preserves the quality of wrapped food products. KRAM'S FILM has breathing characteristic posses great cling properties and has an excellent costeffectiveness balance.

There are a lot of applications for KRAM'S FILM. It is recommended for wrapping meat, poultry, fish, fruits, vegetables, mushrooms, cheese, bread and confectionery, etc... The products wrapped into PVC stretch film have a good appearance.

The benefits of using PVC CLING film:

- easy to use
- high quality material
- low cost material
- high stretch and cling properties
- good maintenance & recovery the appearance and integrity of the pack
- multi-purpose with a lot of applications
- oxygen and water vapor transmission
- hygiene and the flavor of meals good preservation
- extended product's shelf life
- manual and automatic use
- fully complies with the E.U. legislation, therefore approved and allowed to come into contact with food by the health authorities in the world.
- Memory effect means an ability to return to the previous shape of film.

KRAM S.A. | ul. Słoneczna 3 c, 82-440 Dzierzgoń Polska | NIP: 578-30-74-625 | Regon: 280518257 | VAT: PL5783074625 Nr KRS:0000357176, Sąd Rejonowy Gdańsk - Północ w Gdańsku VII Wydział Gospodarczy KRS, Kapitał akcyjny 20420000 PLN



PRODUCER:	KRAM S.A., UL. SŁONECZNA 3C, 82-400 DZIERZGOŃ			
PRODUCT:	PVC CLING FILM; MARKING MF /MAX FILM/			
PACKING MATERIALS:	Paper core, paper box			
PACKING AND MARKING:	- Marking by labels /on boxes or inside part of cores/; - an available packing: 1 roll/box, or 3 rolls/box or 4 rolls/box /depends from PVC film dimensions and individual upon			
	customer requests/ .			
STORAGE CONDITIONS:	Keep in dry place, in room temperature, suggested optimal temperature is between 0°C and 30°C, optimal storage period is 6 months.			

Marking	thickness/My/	Film properties	Film application			
MF-150,MF- 160, MF-170	7,5 - 8,5	PVC CLING film is easy to use thanks to it's cling and stretch properties. PVC stretch film provide high oxygen and water vapor transmission, therefore wrapped food-staffs are breathing. Film extends product's shelf life. Film ensures hygiene and the flavor of meals good preservation. KRAM'S FILM ensure good maintains & recovery the appearance and integrity of the pack. Memory effect means an ability to return to the previous shape of film.	Recommended to manual use to fresh food stuffs wrapping /meat, meat products, cheese, etc./ with film dispenser MAX.			
MF-180	9,0	PVC CLING film is easy to use thanks to it's cling and stretch properties.	Recommended to manual use to fresh food stuffs wrapping /meat, cheese, meat products, fruits,			
MF-190	9,5	PVC CLING film provide high oxygen and water vapor	vegetables, etc./ with film dispenser MAX.			
MF-200	10,0	transmission, therefore wrapped food-staffs are breathing. Film	Recommended to manual use to fresh food stuffs wrapping on the			
MF-220	11,0	extends product's shelf life. Film ensures hygiene and the flavor of	trays /poultry, meat, cheese, meat products, fruits, vegetables,			
MF-240	12,0	meals good preservation. PVC stretch film ensure good maintains & recovery the appearance and	mushrooms, etc./ or without trays /bread, confectionery/. Suitable to MAX hot tables.			
MF-260	13,0	integrity of the pack. Memory effect means an ability to return	Recommended to automatic use to fresh food stuffs wrapping on			
MF-280	14,0	to the previous shape of film.	the trays /poultry, meat, cheese, meat products, fruits, vegetables,			
MF-300	15,0		mushrooms, etc./ or without trays /bread, confectionery/. Suitable to			
MF-320	16,0		automatic parking machines, such as DIGI, ULMA, OMORI, Waldyssa,			
MF-340	17,0		Hobart, etc.			
MF-360	18,0					

KRAM S.A. | ul. Słoneczna 3 c, 82-440 Dzierzgoń Polska | NIP: 578-30-74-625 | Regon: 280518257 | VAT: PL5783074625 Nr KRS:0000357176, Sąd Rejonowy Gdańsk – Północ w Gdańsku VII Wydział Gospodarczy KRS, Kapitał akcyjny 20420000 PLN

Zakład Produkcyjny Dzierzgoń: ul. Słoneczna 3c | 82-440 Dzierzgoń tel.: +48 55 625 74 23

Zakład Produkcyjny Pasłęk: ul. Westerplatte 31b | 14-400 Pasłęk tel.: +48 55 248 11 77

Zakład Produkcyjny Ostrowiec Świętokrzyski: al. Solidarności 15 | 27-400 Ostrowiec Świetokrzyski tel.: +48 41 247 57 35



We recommend PVC stretch film:

- For Catering and manual packing using MAX type film dispensers we recommend film from 7,5 to
- For hand packing (Hot Table) we recommend film from 9,5 to 12 microns
- For automatic use (Digi, Waldyssa, Ulma, Hobart, Omori..) we recommend film from 12 to 20 microns.

Available standard colors:

- yellow /recommended for vegetables, fruits, meat products, bread and cheese wrapping/

- blue / recommended for mushrooms wrapping/

- green /recommended /recommended for broccoli, cabbage, and brussel wrapping/,

- violet /recommended for meat wrapping/.

Available standard core: 38mm, 50mm, 76mm, 112mm

Available standard width: 0,28m - 0,55m

Available standard length: 20m - jumbo

Available standard thickness: 7,5 my - 20 my

<u>Density</u> - 0,125

PVC CLING Film	UNIT										
		MF-150	MF-160	MF-170	MF-180	MF-200	MF-220	MF-240	MF-260	MF- 280	MF- 360
Thicknees	mikron	7,5	8,0	8,5	9	10	11	12	13	14	18
Length	m	1500	1500	1500	1500	1500	1500	1500	1500	1500	1500
Yield	m²/Kg	103	100	93	88	80	72	64	60	57	44
Tolerance for net weight of roll	%	2	2	2	2	2	2	2	2	2	2
Tolerance for gross weight of roll	%	5	5	5	5	5	5	5	5	5	5
Elongation (+ - 10%)											
Machine direction	%	138	150	155	170	180	190	210	220	235	245
Elogation (+ - 10%)											
Cross direction	%	155	170	175	185	193	215	240	245	265	285
Water permeability	g/m²/24h	1022	960	940	880	845	720	655	634	590	530
oxygen permeability(O ₂)	cm ³ /m ² /24h	26259	25200	24600	23500	21400	19750	18900	18269	18200	17200
permeability (02)											
carbon dioxide permeability (CO ₂)	cm ³ /m ² /24h	146147	140000	136000	128000	114000	108000	100000	94515	92000	82000

V. 21.03.2016

KRAM S.A. | ul. Słoneczna 3 c, 82-440 Dzierzgoń Polska | NIP: 578-30-74-625 | Regon: 280518257 | VAT: PL5783074625 Nr KRS:0000357176, Sąd Rejonowy Gdańsk - Północ w Gdańsku VII Wydział Gospodarczy KRS, Kapitał akcyjny 20420000 PLN

Zakład Produkcyjny Dzierzgoń: ul. Słoneczna 3c | 82-440 Dzierzgoń tel.: +48 55 625 74 23

Zakład Produkcyjny Pasłęk: ul. Westerplatte 31b | 14-400 Pasłęk tel.: +48 55 248 11 77

Zakład Produkcyjny Ostrowiec Świętokrzyski: al. Solidarności 15 | 27-400 Ostrowiec Świetokrzyski tel.: +48 41 247 57 35