

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 possesses great cling properties and has an excellent cost-effectiveness 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.

PRODUCER:	KRAM SP. Z O.O., 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-stuffs 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, vegetables, etc./ with film dispenser MAX.
MF-190	9,5	PVC CLING film provide high oxygen and water vapor transmission, therefore wrapped food-stuffs are breathing. Film extends product's shelf life. Film ensures hygiene and the flavor of meals good preservation. PVC stretch 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 on the trays /poultry, meat, cheese, meat products, fruits, vegetables, mushrooms, etc./ or without trays /bread, confectionery/. Suitable to MAX hot tables.
MF-200	10,0		
MF-220	11,0		
MF-240	12,0		
MF-260	13,0		
MF-280	14,0		
MF-300	15,0		
MF-320	16,0		
MF-340	17,0		
MF-360	18,0		

We recommend PVC stretch film:

- For Catering and manual packing using MAX type film dispensers we recommend film from 7,5 to 9,5 microns
- 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

Density – 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-320	MF-480
Thicknees	mikron	7,5	8,0	8,5	9	10	11	12	13	14	16	24
Length	m	1500	1500	1500	1500	1500	1500	1500	1500	1500	1500	1500
Yield	m ² /Kg	103	100	93	88	80	72	64	60	57	48	24
Tolerance for net weight of roll	%	2	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	5
Elongation (+ - 10%)												
Machine direction	%	138	150	155	170	180	190	210	220	235	242	265
Elogation (+ - 10%)												
Cross direction	%	155	170	175	185	193	215	240	245	265	280	305
Water permeability	g/m ² /24h	1022	960	940	880	845	720	655	634	590	550	410
oxygen permeability(O ₂)	cm ³ /m ² /24h	26259	25200	24600	23500	21400	19750	18900	18269	18200	18700	15000
carbon dioxide permeability (CO ₂)	cm ³ /m ² /24h	146147	140000	136000	128000	114000	108000	100000	94515	92000	8300	6200

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