





FOOD

Image: Constraint of the second sec

MAXILAM

| Application | Lamination Grade/Purpose | |
|-------------------------------|---|-----------|
| | Specification | Tolerance |
| Material | CO-EX LDPE + LLDPE (lamination blend) | |
| Material origin | South Africa | |
| Gauge | 25 - 200 Micron | ± 10% |
| Width | 100 mm – 1200 mm (plain) | ± 5 mm |
| COF (Coefficient Of Friction) | 0,30 | ± 0,05 |
| Natural colour | Clear | |
| Appearance | Good clarity, low haze, high gloss, no gels. | |
| Static | No cling or snapback | |
| Core size | 76 mm | |
| Core thickness | 10 mm | ± 1 mm |
| Core material | Paper | |
| Reference to traceability | MCG Flexibles label used | |
| Reference to packaging | Specification labels on outside of roll and inside the core | |
| Storage (up to 6 months) | Storage temperatures recommended below 25°C in order to avoid deterioration of the film surface properties. Must be stored away from direct sunlight. Storage conditions must be clean, cool and dry. | |
| Food packaging | This material complies with FDA regulation 177.1520 and EC Directive 10/2011. | |

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