



DAIRY



XTREME SEAL



MCG INDUSTRIES
FLEXIBLES



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Application	Liquid Packaging	
	Specification	Tolerance
Material	CO-EX LDPE + LLDPE (Liquiseal redefined blend)	
Material origin	South Africa	
Gauge	30 - 100 Micron	± 10%
Width	75 mm - 1200 mm	± 5 mm
COF (Coefficient of friction)	0,15	± 0,05
Natural colour	Clear	
Shrinkage MD (Machine Direction) TD (Transverse Direction)	N/A	
Appearance	Good clarity, low haze, high gloss.	
Static	No cling or snapback	
Sealability	Enhanced seal ability through liquid contamination	
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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