



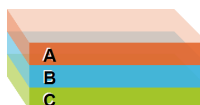
Soft touch print web provides natural feel and look to the product. Commonly used for protein powders, coffee, tea etc..

## Features

Good heat stability  
Low activation temperature  
Good Barrier properties  
This product is in compliance for direct contact with food under FDA 21 CFR 177.1520

## Structure Specification

(A) .56MIL SOFT TOUCH PET  
(B) .48MIL METPET  
(C) 4.50MIL CLEAR PE



## Appearance and Sustainability

### Finish Type

Soft Touch Matte

### Barrier Type

Provides barrier

### Transparency

No Window - Metallic Finish

### Sustainability

Single Use

## Physical Properties

Name	Typical Value	Test Method
Application Temperature	220.0 to 280.0 °F	None
Average Thickness	5.4400 mil	ASTM D2103
COF	0.3	ASTM D1894
OTR	< 0.0300 cc/100 in <sup>2</sup> /day	ASTM D3985
Seal Strength (to self at 300 F, 70 PSI, 1.5 seconds)	Material Failure	ASTM F88
Storage Conditions (Humidity)	50 %	None
Storage Conditions (Temperature)	72 °F	None
WVTR	< 0.05 g/100 in <sup>2</sup> /day	ASTM F1249

## Manufacturing & Applications

### Supported Seal Types

Heat Seal

### Supported Fill Types

Manual Fill/Machine filling

### Max. Recommended Fill Weight

5.00 lb

### Supported Seal Wrap Types

Fin Seal

### Applications

Storage

### Max. Recommended Pouch Size

N/A



## Sample Products



Wood



Donuts



Gummies



Soft Candy



Pasta



Biscuits



Magazine



Hard Candy



Vegetables



Rice

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