**Plastic Films in Food packaging**

Today **plastic films in food packaging** have become an important part of the food packaging industry. As they are simply resilient with any kind of foodstuff. There are many kinds of them and few are as follows:

**1.     High-Density Polyethylene**

This plastic gives maximum protection against most of the solvents and makes a pretty effective container. It is used for storing water, juice, and milk.

**2.     Low-Density Polyethylene**

Pretty useful with the making of bags that require heat sealing.Like the bags of frozen food items. Bags are used for storing bread.

**3.     Polypropylene**

Used for fancy displays of food, such as salad bottles, margarine tub, and yogurt containers.

**4.     Polycarbonate**

It is resistant to heat and best for sterilizable bottles.

**5.     Polyethylene naphthalate**

This film does not let the odor transfer into the container that is why it is mostly used in the manufacturing of beverage bottles.

The biggest advantage of plastic films is that brand names and several other things such as manufacturing and expiry dates can be printed easily. For that reason alone they are preferred over tin cans and they are a cheap solution.