Ashkal TP80 - Sealing Layer PE Film
Application : Tomato Paste / Ketchup
Suitable with 6-12 mic Al Foil/MPET/PET films

Ashkal TP80 is a special grade hot-fill application film. Food items like tomato paste and ketchup are filled in hot conditions with temperatures reaching up to 80-85C. It is the sealing PE layer that is responsible to ensure structural stability of the laminate as it is in touch with the product and has to bear the impact of high temperature and heat. Ashkal TP80 gives your packaging engineer FFS operators complete Peace of Mind while running the laminate on their lines.

Key Features / Advantages

- Excellent heat resistant properties: ensures dimensional stability of laminate during high temp product filling.
- Offers a wide range of sealing temperature selection: Gives a wide range of specs to packing machine operators of your customer operate their FFS machines.
- Delivers high seal integrity on any type of pack/seal design (lap seal/gusseted pouches/zip locks etc.) – Buyers can keep one film type in inventory to be used in almost all/any type of pouching jobs.

PROPERTIES	TEST METHOD	TYPE	Unit	Typical value								
FILM THICKNESS	ASHKAL METHOD	N/A	MICRON	25	30	40	50	60	70	80	90	100
			Tolerance +/-	8%	8%	8%	7%	7%	5%	5%	5%	5%
WIDTH	ASHKAL METHOD	N/A	MM	+5,-0	+5,-0	+5,-0	+5,-0	+5,-0	+5,-0	+5,-0	+5,-0	+5,-0
FILM DENSITY	ASHKAL METHOD	N/A	gm/cm^3	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
GRMMAGE	ASHKAL METHOD	N/A	gm/m^2	23.00	27.60	36.80	46.00	55.20	64.40	73.60	82.80	92.00
TENSILE STRENGTH	ASTM D-882	MD	Kg/cm^2	140	170	180	200	210	220	240	260	260
		TD		120	180	160	190	200	210	220	240	250
ELONGATION @ BREAK	ASTM D-882	MD	%	280	300	350	400	450	450	500	500	550
		TD	%	300	350	400	450	500	500	600	650	650
TREATMENT LEVEL	ASHKAL METHOD	N/A	Dynes/Cm	>38	>38	>38	>38	>38	>38	>38	>38	>38
COEFFICIENT OF FRICTION	ASTM D-1894	UNTREATED (F/M)	DYNAMIC	0.15 to 0.25	0.15 to 0.25	0.15 to 0.25	0.15 to 0.25	0.15 to 0.25	0.15 to 0.25	0.15 to 0.25	0.15 to 0.25	0.15 to 0.25
COEFFICIENT OF FRICTION	ASTM D-1894	UNTREATED (F/F)	DYNAMIC	0.10 to 0.20	0.10 to 0.20	0.10 to 0.20	0.10 to 0.20	0.10 to 0.20	0.10 to 0.20	0.10 to 0.20	0.10 to 0.20	0.10 to 0.20
DART IMPACT**	ISO 7765-1	FILM SURFACE	Gm.	>3.0 g/μ	>3.0 g/μ	>3.0 g/μ	>3.0 g/μ	>3.0 g/μ	>3.0 g/μ	>3.0 g/μ	>3.0 g/μ	>3.0 g/μ
OPACITY	ASHKAL METHOD	NA	%	NA	NA	NA	NA	NA	NA	NA	NA	NA
ROLL OD (Max.)	ASHKAL METHOD	N/A	MM	800 mm	800 mm	800 mm	800 mm	800 mm	800 mm	800 mm	800 mm	800 mm
CORE ID	ASHKAL METHOD	N/A	MM	152/76	152/76	152/76	152/76	152/76	152/76	152/76	152/76	152/76

**Dart Impact values depends of film width and can vary between 2.0 g/μ to > 3.0 g/μ
Maximum Film Thickness 200mic & TDS available on request.

STORAGE, HANDLING AND APPLICATION/RECOMMENDATIONS:
Storage must be in a dry environment away from direct sunlight at temperature below 30 oC.
The film will maintain consistent performance over a period of up to 6 months from date of manufacture and should be converted prior to this time. Prolong storage may cause problems of machine ability, function ability or blocking on account of elastic memory of thermoplastic films. Before using this product, customer and other users should make their own independent determination that this product is suitable for their intended use and is solely responsible for all determinations regarding use of the material.
FOOD CONTACT COMPLIANCE:
Our film fully meets the overall migration requirements and is therefore Suitable for direct food contact and it's comply with EC Directive 94/62/EC, UK Statutory Instrument 2003 No. 1941, As amended, and the CONEG Regulations (USA/Canada).
DECLERATION:
While the information provided is accurate to the best of our knowledge as of the date compiled, it is limited to the information as specified. Ashkal (FZE), reserves the right to modify these data if necessary without prior notice and nothing herein is not intended nor should be construed as a warranty, expressed or implied. Ashkal (FZE). Also disclaims liability for any loss or damages that may occur from the use of this information