

## HIGH BARRIER CO-EXTRUSION FILM - PP/Tie/EVOH/Tie/PP

There is still today no single polymer available which offers all these properties by itself.

Coextrusion technology grew out of these market requirements.

Coextrusion is a technology which incorporates various layers of distinct polymers in a single structure, either in flexible or rigid form, and this final structure allows the necessary properties to be achieved to satisfy the barrier requirements of many food products.

### Mylan Group offers the co-extruded **plecopak**® High barrier Films for packaging food

Polypropylene (PP) provides an excellent water vapor barrier; good stiffness at low density for high yields; and excellent chemical, stress crack and high temperature resistance.

**EVOH** (ethylene-vinyl alcohol copolymer) material provides outstanding gas barrier properties while retaining good process ability.

The excellent gas properties of **EVOH** keep oxygen out and retain nitrogen and carbon dioxide used in Modified Atmosphere Packaging (MAP) and Equilibrium Modified Atmosphere Packaging Technology.

#### Product structure: PP/Tie/EVOH/Tie/PP

**Thickness:** 400 - 1200 um

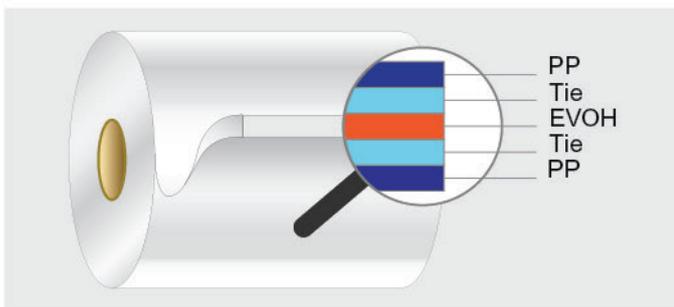
**Color:** Nature, White or Black,...

**Form:** Roll

**Max width:** 1300 mm

#### Function:

- Suitable for temperatures between -20°C and 125°C
- Applicable in retort & microwave heating
- High resistance to oil and organic solvent



#### Applications:

Thermoforming packaging as tray, cup, dish, bowl, blister tray for:

- Ready to eat food: cooked meals, processed food...
- Ready to cook: fresh meat, poultry, seafood, fish, beef...
- Retort food: ready meal, cooked rice, soup, noodle,...