

BDF-2001 Film

Film Highlights

Type of material.

Multilayered, coextruded polyolefin formulation with excellent oxygen and aroma properties.

Appearance. Superior gloss and sheen along with excellent see-through and contact clarity provide maximum point-of-sale appeal.

Machineability. Medium to high slip and impressive machineability enable BDF-2001 to run on a variety of equipment, including center-fold, reverse-fold and automatic form-fill-seal machines. Seals cleanly without smoke or fumes; leaves no residue or corrosive material on sealing elements.

Toughness. Extremely tough; highly resistant to punctures, tears and abrasions. Excellent for packaging high-profile and irregularly shaped products.

Forms available.

Singlewound (SW) widths to 60"; centerfolded (CF) widths to 30".

Gauges. 75 and 100.

Sealing techniques. Trim sealing, impulse, constant heat, electrostatic. Can produce airtight seals.

A multilayered, coextruded polyolefin shrink film with excellent oxygen and aroma barrier properties.

BDF-2001 is a Cryovac D-Film developed to protect the integrity of a wide range of perishable and nonperishable products. The barrier properties of BDF-2001 simultaneously perform several key functions.

BDF-2001 Film serves as an effective barrier in preventing transfer of aromas and flavors. It overcomes the common problem experienced when a variety of products are distributed, warehoused or displayed together. Strong aromas of products such as perfumed soaps, air fresheners and mothballs can penetrate ordinary, nonbarrier films. Migrating odors can overpower and contaminate the delicate flavors of adjacent edibles such as fine chocolates, cereals, cookies and crackers, impairing their intended quality.

For these applications, BDF-2001 provides two-way barrier protection. It prevents or controls strong odors from escaping from a package and inhibits the migration of odors into the package. It is also ideal for packaging products where aggressive aromas may be unwelcome or unpleasant in confined areas or in a closed environment.

As an oxygen barrier, the film also provides important merchandising benefits. Combining sparkle and clarity with excellent high oxygen-barrier properties, BDF-2001 offers a shrink-film alternative for packaging many oxygen-sensitive, perishable products.

Bakery items, fresh pizza and a variety of prepared foods all benefit from BDF-2001's oxygen-barrier properties. Additionally, vitamin C retention in certain fruit juices has been extended through the use of BDF-2001's high barrier protection.

PROPERTIES

	ASTM Test Method	Typical Values			
		75	100		
Gauge		75	100		
Minimum Use Temp.			-40°F.		
Maximum Storage Temp.			90°F.		
Shrink Temp., Air			250-300°F.		
Density @ 23°C. (g/cc)	D-1505		0.954		
Haze (%)	D-1003	3.0		3.0	
Gloss (%)	D-2457	85.0		85.0	
Clarity (%)	D-1746	82.0		82.0	
Ball Burst Impact Strength (cm/kg)	D-3420	8.0		12.0	
Coefficient of Friction (film-to-film, kinetic)	D-1894	0.270		0.200	
Water Vapor Transmission Rate (gms/100 sq. in./24 hrs.)	F-1249	1.00		0.75	
Oxygen Transmission Rate (cc/m ² /24 hrs.) @ 73°F., 0% RH	D-3985	5.0		4.0	
@ 40°F., 0% RH		5.7		4.2	
@ 40°F., 75% RH		5.8		4.3	
@ 40°F., 100% RH		23.7		17.8	
Yield (sq. in./lb.)		39,000		29,000	
		LD*	TD**	LD	TD
Tensile Strength (psi)	D-882	11,000	10,000	10,000	10,000
Elongation at Break (%)	D-882	75.5	82.2	96.8	77.7
Modulus of Elasticity (psi @ 73°F.)	D-882 Method A	109,000	100,000	103,000	103,000
Tear Propagation (gms)	D-1938	8.0	8.0	14.0	14.0
Unrestrained Shrink (%) @200°F	D-2732	10.0	17.0	10.0	15.0
@220°F		23.0	30.0	15.0	25.0
@240°F		62.0	62.0	42.0	50.0
@260°F		72.0	68.0	70.0	68.0

Note: These are typical values for Cryovac films. They are not intended for use as limiting specifications.

* Longitudinal Direction ** Transverse Direction

This information represents our best judgment based on the work done, but the Company assumes no liability whatsoever in connection with the use of information or findings contained herein.

BDF-2001 complies with the requirements of the Federal Food, Drug and Cosmetics Act, as amended, for the packaging of all foods, with the exception of high alcoholic substances, at temperatures of 65°C. and below.



Cryovac, Duncan, SC 29334