flexible packaging food

delfort

thinbarrier® ultra

barrier paper for form-fill-seal

benefits

- combined grease, water vapor and oxygen barrier
- suitable for direct contact with dry, moist and fatty foods
- high-performing runnability and heat-sealability over a wide temperature range on HFFS and VFFS lines
- aroma barrier
- mineral oil barrier*
- high flex-crack resistance and stretch at break
- ready for cold seal application
- recyclable according to CEPI recyclability laboratory test method version 2 (in areas where recycling facilities and collecting are available)
- uncoated print side for natural look
- FSC™ and/or PEFC certified and controlled pulp (FSC-C109921, PEFC/06-33-163)

features

- basis weight 62 g/m²
  (42 lbs)
- MVTR ~ 35g/m².d @ 23°C, 85%rH
- OTR ~ 30cc/m².d @23°C, 50%
- Cobb300 < 1 g/m²
- KIT 12
- heat-sealability 5,6 N/15 mm

applications

- confectionary
- tea envelopes
- fresh food

* specific information available for your individual application

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