

# McLaren HB

## CLEAR THERMOFORMING FILMS



BAVARIANFLEX

Transparent or colored coextruded multilayer film with thermoforming high barrier properties and sealing layer for packaging of food like fresh produce, fruits and vegetables, processed meat, cheese, seafood, confectionery and bakery products.

 THICKNESS: 225 $\mu$

 COMPOSITION: PA, EVOH, PE/PP

PHYSICAL PROPERTIES		UNIT	TEST METHOD	VALUE
Total Thickness		$\mu\text{m}$	ASTM F 2251	225 ± 5%
Yield		$\text{m}^2/\text{kg}$	ASTM D 4321	4.27
Unit Weight		$\text{g}/\text{m}^2$	ASTM E 252	234 ± 5%
Tensile Strength	MD	$\text{kgf}/\text{cm}^2$	ASTM D 882	>330
	TD	$\text{kgf}/\text{cm}^2$	ASTM D 882	>300
Elongation	MD	%	ASTM D 882	>320
	TD	%	ASTM D 882	>330
Surface Tension Treated Side		dyne/cm	ASTM D 2578	>38
COF	F/F	-	ASTM D 1894	0.20 ± 0.10
	F/M	-	ASTM D 1894	0.25 ± 0.10
Dart Impact Strength	@66 cm	g	ASTM D 1709	N/A
	@152.4 cm	g	ASTM D 1709	>1500
Puncture Resistance		N	DIN EN 14477	>12.0
THERMAL PROPERTIES				
Seal Strength		Kg/15mm	ASTM F 88	>7.5
OPTICAL PROPERTIES				
Haze		%	ASTM D 1003	<8.0
Transmittance		%	ASTM D 1003	>90
Gloss @ 60°		GU	ASTM D 2457	>115
BARRIER PROPERTIES				
OTR		$\text{cm}^3/\text{m}^2.\text{day}$	ASTM D 3985	<0.8
WVTR		$\text{g}/\text{m}^2.\text{day}$	ASTM F 1249	<2.0

### Application

Food packing. We do not use any post-consumer recycled material in our manufacturing process. All the raw material for manufacturing these barrier films meets the requirement of USFDA, EU/10/2011 and FSSAI, thus ensuring food safety at all times.

### Storage & Shelf Life

This barrier film should ideally be placed in a clean, cool and dry area where it does not come in direct contact with mordant chemical goods and or any other injurant. The product shelf life is 12 months from the date of dispatch. To protect the properties of the film, it is advisable to store it in dry and hygienic conditions, away from moisture and direct sunlight.

### Disclaimer

The technical information provided by BAVARIANFLEX is intended as general guidance only. While the data and recommendations are based on our testing and are believed to be accurate and reliable, they should not be considered a substitute for user evaluation. Performance characteristics may vary depending on processing conditions and specific applications. Users are advised to independently verify the suitability and effectiveness of the product for their intended use. BAVARIANFLEX assumes no liability for outcomes resulting from the use of this information.



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Version: January 2026