

PROPERTIES		TEST METHOD (ASTM)	UNIT	TYPICAL VALUE					
				RCPP		TZ1RCPP		TZ3RCPP	
THICKNESS		D-2673	Micron	60	70	60	70	60	70
FILM DENSITY		D-792	gm/cc	0.91	0.91	0.91	0.91	0.91	0.91
CORONA LEVEL/ WETTING TENSILE		D-2578	Dyne/cm	38	38	38	38	38	38
COEFF OF FRICTION	(Dynamic)	D-1894	-	0.168	0.148	0.133	0.124	0.136	0.132
	(Static)	-	-	0.172	0.156	0.136	0.125	0.147	0.135
HAZE		D-1003	-	3.97	4.05	4.65	4.44	4.47	4.95
JOINTS NUMBER		International	m <sup>2</sup>	≤1		≤1		≤1	
SECTION FLETNESS		International	-	≤2mm		≤2mm		≤2mm	
TENSILE STRENGTH AT BREAK	MD*	D-882	MPa	46.7	44.6	43.2	42.2	43.0	42.1
	TD*			32.5	31.8	32.0	31.4	32.1	30.2
ELONGATION AT BREAK	MD*	D-882	%	636.7	642.1	765.4	745.3	743.2	743.6
	TM*			738.4	722.5	872.3	865.7	865.4	846.9
HEAT SEAL TEMPERATURE		1s, 300KPa, under layer 60°C	°C	151	153	151	153	151	153
HEAT SEALING STRENGTH		D-882	N/15mm	≥18.9	≥20.0	≥16.3	≥18.3	≥15.5	≥17.0
DROP IMPACT		-	-	440g	560g	800g	920g	1040g	1100g
FINISH		-		No Folding, Air bubble fracture, Perforation, scratches, impurities, oi					

\*MD = MACHINE DIRECTION \*TD = TRANSVERSE DIRECTION

\*Key feature:

RCPP : 121 °C retort for 45 min, plain retort application.

TZ1RCPP : 121 °C retort for 45 min, has more soft & rigid property, could met common penetrating goods, (Like packing eggs, the crushed eggshells would be penetrating)

TZ3RCPP : 121 °C retort for 45 min, has highest soft & rigid property, anti-puncture, could met extremely penetrating & Irregular-shaped goods.(like Corn, Prawns, Meat product with penetrating bone), and also could deal with - 25°C cold environment, not easy to break than common PP material packaging.

\*Recommend for Sausage Packing:

As to pack store Sausage in 5 - 10 °C environment, the RCPP has a risk of breaking-pouch.

So prefer TZ1RCPP or TZ3RCPP, with higher grade of rigid & anti puncture property, could ensure the Sausage be 100% perfectly kept.