

MO747, MW747 films

For outstanding barrier, seal and print performance.

Features

- Excellent flavor and odor barrier keeps products tasting and smelling fresh.
- White OPP films using solvent-free, water-based coating technology.
- Versatile seal performance delivers humidity seal retention, fat swelling resistance and lap sealing to PVdC or acrylic surfaces.
- Low density white cavitated films may allow source reduction.



Benefits

One-side PVdC-coated, one-side acrylic-coated white films provide an excellent balance of barrier, sealing, packaging and printing performance.

PROTECTION

- PVdC provides a flavor and aroma barrier to keep products tasting and smelling good, and prevents unwanted external odor or pack-to-pack contamination
- PVdC coating improves an uncoated white OPP film's moisture barrier by 10-25%, depending on film thickness.

PERFORMANCE

- PVdC coating provides stable surface and sealing properties for excellent overwrap (OW), vertical and horizontal form fill seal (VFFS & HFFS) machine performances.

PROMOTION

- High opacity and whiteness for vivid print design.
- Lap seal capability allows pack and print design improvements (back of pack).
- PVdC is resistant to fats and prevents swelling of the OPP matrix for products with high fat (e.g. baked goods) or aggressive contents.

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Typically the acrylic side is used for printability, while the PVdC side provides the sealing and barrier performance.

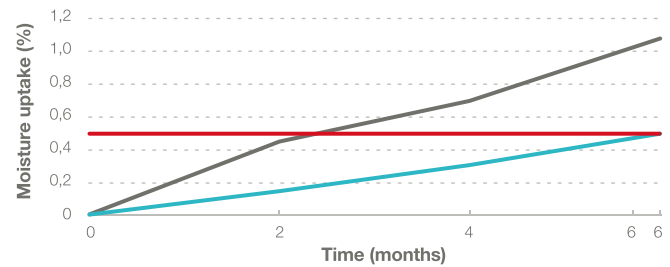
The excellent moisture barrier of PVdC can help reduce packaging weight while providing additional functionality for printing or sealing operations.

The polyvinylidene chloride (PVdC) coating provides a stable surface with constant slip, optical and seal properties that can deliver excellent protection, promotional and performance opportunities.

The good gas, aroma and moisture barrier properties provided by the PVdC coating make it one of the most versatile polymers for broad flexible packaging applications including :

- biscuits and baked goods
- chocolate confectionery
- sugar confectionery
- breakfast and snack bars
- various salty or savory snacks and other modified atmospheric packaging (MAP) solutions

MOISTURE PROTECTION



● 36µm OPPalyte MO747 film (acrylic/PVdC)

● 35µm coex white OPP film

● Consumer acceptance

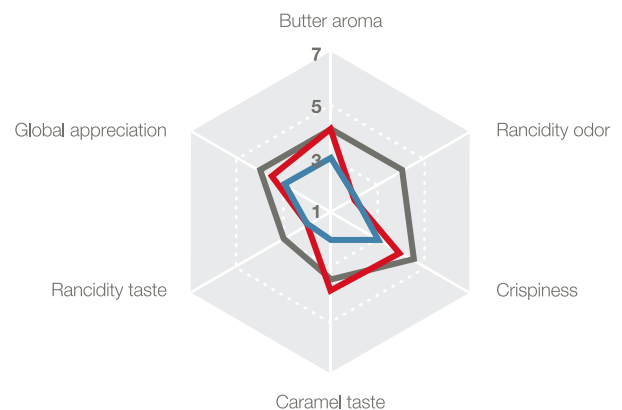
Storage at 20°C, 50% relative humidity (RH)

Improved moisture protection with PVdC

The PVdC coating provides sufficient moisture protection to triple the shelf-life in terms of moisture uptake for some dry butter biscuits.

Jindal Films data.

BUTTER BISCUIT SENSORY ANALYSIS



● 26µm PVdC/VLTS Bicolor MB768 film

● 30µm coex Bicolor MB400 film

● Consumer acceptance

Results after 6 months storage at 20°C, 50% relative humidity (RH)

Increased shelf-life with PVdC coated barrier film

After six months this butter biscuit is no longer acceptable to a consumer if it is wrapped in regular coex OPP film, while a barrier film helps the biscuit remain crispy and tasty. Low rating is favorable on scale of 1-7.

Jindal Films data.

Contact your Jindal Films representative for more information

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