# TECHNICAL DATA SHEET



Code: NT-85-P Version: 1.0



## PERFORATED BAGS

## They keep the product ventilated (side and base sealing)

Designed to ensure a greater product protection and extend their useful life through a perforated system that keeps the packed product ventilated. Ideal for perishable products.



#### **Advantages**

- Oxobiodegradable, if necessary
- Ventilation of packed products
- Prevents product waste
- Extends product useful life during transportation
- Fast Action closing option
- Prevents product damage from shocks during transportation and display at the point of sale

### **Applications**

- Fruits: grapes, apples, strawberries, nectarines, pears, avocados, etc.
- Meat and seafood
- Export flowers

PERFORATED POLYETHYLENE FOAM BAGS  MEASUREMENTS AND TOLERANCE OF STANDARD PRODUCT		
±7%	± 5%	± 5%
TECHNICAL PRODUCT FEATURES		
FEATURES	VALUE	STANDARD
COLOR	White	ASTM D3575
CELL STRUCTURE	Closed	ASTM D3575
DENSITY	25-30 kg/m <sup>3</sup>	ASTM D3575-W
COMPRESSION RESISTANT (25% deformation)	18 Kpa	ASTM D3575-D
OPERATING TEMPERATURE	0 °C - 80 °C	-
THERMAL STABILITY (after 24 hours, 70°C)	Longitudinal: -2.6 %   Cross-sectional: 0 %   Thickness: 1%	ASTM D3575-S
THERMAL CONDUCTIVITY	0.036 W/mK	ASTM C518
HARDNESS	6	SHORE A
COMPRESSION RECOVERY (25% @ 24 hr) < 87	< 87%	ASTM D3575 - B

AIR BAG with OXO technology has a useful life not greater than 16 months upon leaving the factory.













