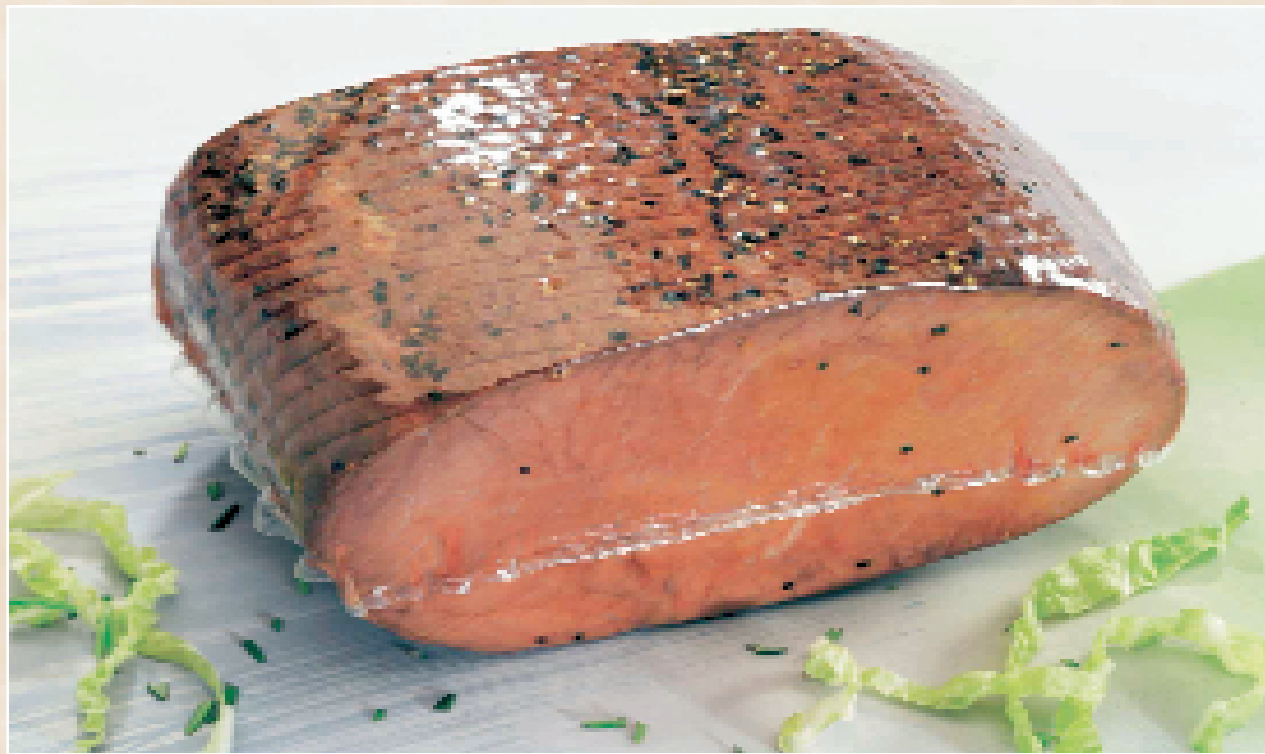


TECHNICAL DATA

Properties		Method	Unit	THM-P THM-T
Thickness (approx.)			Microns	50
Tensile Strength	L T	ASTM D-882-67	kgf/mm ² at 23° C 50% R.H.	13 14
Elongation at break	L T	ASTM D-882-67	% + at 23° C 50% R.H.	180 230
Secant Modulus	L T	ASTM D-882-67	kgf/mm ² at 23° C 50% R.H.	65 65
Oxygen Transmission		ASTM D-3985	cc/m ² day atm. at 23° C 80% R.H.	40
Watervapour Transmission		ASTM E-96-66E	g/m ³ day atm. at 40° C 90% R.H.	18
Thermal Shrinkage	L T	KUREHA	% at 75° C	15 15

Note: (L) = Longitudinal (T) = Transversal
These data are offered as a guide and do not imply any guarantee of performance.



THM BAGS



Krehalon®

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THM

KREHALON THM multilayer, cook-in, shrink bags are an extension of the revolutionary ML40 shrink bag family, all of which use innovative materials and technology.

Their structure provides a unique combination of gas and moisture barrier with superior strength, high clarity and excellent cook in the bag performance. In addition KREHALON THM bags help to meet environmental concerns for non-chlorine containing materials and less packaging waste.



KREHALON THM bags are designed for surface pasteurisation or long time, low temperature cooking with minimal product weight loss. KREHALON THM will package, protect and, where required, present your products in an eye-catching manner with long shelf life. KREHALON THM bags are for use with all meat products, either for surface pasteurisation, or for full cooking applications.

With their shrink and superior strength KREHALON THM bags are especially formulated to give high performance and almost glass-like second skin to all your cooked or pasteurised products.

KREHALON THM SHRINK BAGS

Availability

KREHALON THM bags are available in two types depending on the application, as follows:

1. THM-P

For in-plant cook-in applications when the bag needs to be peeled off following cooking. THM-P can also be used for surface pasteurisation for extended shelf life packaged products. THM-P is designed to minimise cook out but ensure easy peeling with minimal product damage.

2. THM-T

For cooking applications where the same bag is used for full cooking and distribution of the product. THM-T ensures meat adhesion and minimises product weight loss during cooking. THM-T will protect the product after cooking and ensure full protection throughout the distribution process.

Standard flat width sizes (mm)

165, 180, 200, 230, 250, 280, 300, 325, 350, 375, 400, 450.

NB: Please note all types may not be available in all the above widths or may require minimum extrusion quantities.

Bag sizes

Bottom sealed bags widths 165mm to 450mm
lengths 200mm to 1300mm
(in 25mm increments)

Side sealed bags widths 90mm to 450mm
lengths 165mm to 450mm (as tubing)

Straight sealed bags widths 165mm to 450mm (as tubing)
lengths 200mm to 1100mm
(in 25mm increments)

Taping

KREHALON THM bags are also available taped. The available sizes are as follows:

Bottom sealed bags widths 165mm to 450mm
lengths 325mm to 900mm
(in 25mm increments)

Side sealed bags widths 110mm to 350mm
lengths 165mm to 450mm (as tubing)

Taping standards:

Pitch (gap between bags) 40mm

Spacing (gap between tapes):

bag widths less than 180mm = 1/3 of nominal width *

bag widths 180mm to 450mm = 1/2 of nominal width *

* rounded upwards to nearest 5mm increment

Printing

Flexographic printing is available on one or two sides with up to six colours. Reverse side register printing is also available in up to six colours.

1. Maximum printing width is the tubing width minus 10mm on each side.
2. Maximum repeat length is 650mm.
3. For reverse side register printing the maximum tubing width is 300mm.

IMPORTANT NOTES

1. The recommended shrink temperature is 90°C.
2. Instead of heat sealing or clipping in a vacuum chamber, nozzle type clipping equipment can be used for THM bags.
3. The ideal storage temperature is 15-20°C with a relative humidity of 50-60%. Temperature should not exceed 25°C. Avoid direct sunlight. The best protection for THM bags is the original packaging, so please do not open the cartons until the bags are to be used, and follow the 'first-in-first-out' rule. The cartons of THM bags should not be stacked more than seven high.

ADVANTAGES OF KREHALON THM COOK IN SHRINK BAGS

High Strength

Gives high puncture resistance and low leaker rates for surface pasteurisation and all low temperature (below 85°C) long time cook-in applications. This high strength also offers advantages for subsequent handling and distribution.

Reduced Cooking Losses

KREHALON THM will minimise weight loss of your products during cooking, when used in controlled conditions.

Protection and Presentation

KREHALON THM will protect your products throughout the pasteurisation or cooking process, and when required, display your products to their best advantage with a near glass-like second skin.

Peel, Pasteurise/Cook and Protect

KREHALON THM bags are available in two types, one type designed for in-plant peeling with minimum product damage and for surface pasteurisation, a second type for cooking and distribution of products in the same bag.

Environmentally Friendly

The use of new generation materials and technology gives all the above advantages and uses less volume of material thus reducing packaging waste. KREHALON THM bags are made from chlorine-free material.

