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IQF

IQF is an abbreviation for "individually quick - frozen". This process freezes the bagged product (meat or vegetables) rapidly by exposing it to a blast of air at approximately - 40 ° F. IQF is stable and strong at extremely low temperatures. Superior pliability compared to EVA often permits downgauging for cost savings. Seals at maximum f/f/s speeds even when the sealing area is contaminated. Can be applied as monolayer bag, f/f/s film or sealant layer of a lamination. FDA and Kosher approved

<u>Properties</u>	<u>test method</u>	<u>typical value*</u>	<u>unit</u>
Haze	ASTM D 1003	9.6	%
Gloss 45 °	ASTM D 2457	63	-
1% secant modulus MD TD	ASTM D 882	21,600 24,000	psi
Dart Impact F50	ASTM D1709A	240	gm.
Elmendorf tear MD TD	ASTM D 1922	250 550	gm.
Tensile Break Strength MD TD	ASTM D 882	4,100 3,800	psi
Tensile Elongation @ break MD TD		510 630	% %
Tensile Yield MD TD		1,400 1,330	psi psi
Elongation @ yield MD TD		17.4 119.2	% %
Seal initiation temperature	BPI	240	° F

* data obtained on 2.0 mil film is typical and not to be construed as specification limits. Establishing suitability for any end use is the end user's responsibility. No warranties are expressed or implied.