

High Strength Nylon Co-extruded Cook-in Film (COOK)

COOK is a co-extruded nylon film with a metallocene (mPE) sealant layer that provides the heat resistance and superior sealability necessary for cook-in-bag food packaging applications. This barrier film provides low Oxygen and Moisture Vapor Transmission Rates (OTR, MVTR) required to extend product shelf life. In addition, COOK offers good bag clarity and strength.

COOK film in system-matched and guaranteed to run on genuine SidePouch® baggers and integrated systems.

Technical Information

| Compliances | FDA 21 CFR 117.1520(c)3.2 | |
|----------------|---------------------------|--|
| Press Printing | No | |
| Imprinting | Yes | |
| Trim Seal | No | |
| Mil Thickness | 3.0 | |
| Configuration | SidePouch | |

| Performance Data: | U/M | 3.0 mil/ET | ASTM |
|----------------------------|---------------|------------|--------|
| Haze | % | 15 | D-1003 |
| Puncture Resistance (Dart) | grams | 900 | D-1709 |
| Tensile Strength MD | psi | 6000 | D-882A |
| Tensile Strength TD | psi | 5800 | D-882A |
| Elongation MD | % | 450 | D-882A |
| Elongation TD | % | 500 | D-882A |
| Elmendorf Tear MD | grams | 1300 | D-1922 |
| Elmendorf Tear TD | grams | 1700 | D-1922 |
| OTR | cc/100in²/day | <4.0 | D-3985 |
| MVTR | g/100in²/day | <1.0 | F-1249 |

Formulation - COOK

Features & Benefits

- Superior sealability
- Heat resistant
- Low OTR and MVTR
- · Good clarity and strength



Chart reflects nominal test data values. Actual results may fluctuate due to inherent process variation. Test data and mil thickness reflect COOK material only. Certain minimum purchase volumes may apply.