

EUROPEAGROUPFILM



EUROPEA GROUP FILM®

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DMBSF --- A series heat shrinking bag

Products Series	Products Model	Application	Products characteristics
A series heat shrinking bag	A100	Tuna,cheese,processing meat,leg ham,sausage.	With the high oxygen barrier and water vapor barrier. Excellent puncture resistance the shrinkage rate is 26%~30%.
	A200	Tuna,boneless beef,pork,mutton.	With the high oxygen barrier and water vapor barrier. Excellent puncture resistance the shrinkage rate is 35%~40%.
	A300	heavy bone-in beef,mutton,pork product .	Excellent oxygen barrier and water vapor barrier. Excellent puncture resistance the shrinkage rate is 26%~40%.

A series heat shrinking bag

A series heat shrinking bag used the high barrier materials with the high oxygen barrier and water vapor barrier layers.It was produced by triple bubble technology. Applied to tuna,cheese,sausage,ham,fresh and frozen beef,mutton,pork packaging with bone-in or boneless.

The products has the following characteristics:

1. With the high oxygen barrier and water vapor barrier.
2. With the high shrinkage rate. But store at room temperature,has good dimensional stability.
3. High tensile strength and puncture resistance ,with the good flexibility at a low temperatures.
4. The powder is inside,easy to open and operating .

Products model:

A100: the shrinkage rate is 26%~30%.

A200: the shrinkage rate is 35%~40%.

A300: boneguard meat packaging,the product thickness is 80μm~125μm.

Products specifications:

1. Thickness:45μm~125μm.
2. The film length:600m,1000m,1500m.
3. Width:150mm~550mm.
4. The bag length:100mm~1000mm.
5. The bag seal type:straight seal,arch seal,side seal

DMBSF --- B series heat shrinking bag

Products Series	Products model	Application	Products characteristics
B series heat shrinking bag	B100	poultry, boneless frozen beef, mutton,pork .	Excellent water vapor barrier High abuse resistance the shrinkage rate is 40%~48%.
	B200	bone-in frozen beef, mutton,pork .	Excellent water vapor barrier Excellent puncture resistance the shrinkage rate is 40%~48%.

B series heat shrinking bag is a multilayers coextrusion material by triple bubble technology processing.It can be used for poultry,frozen beef, mutton,pork packaging.

Its characteristics are:

1. High moisture barrier,WVTR<8g/m².
2. High shrinkage rate,MD /TD shrinkage rate is 40%~48%.
3. High sealing contamination resistance.
4. High strength and abuse resistance.

Products model:

B100: can be used for poultry, boneless frozen beef, mutton,pork packaging.

B200: can be used for bone-in frozen beef, mutton,pork packaging.

Products specifications:

1. Thickness:50μm~125μm.
2. The film length:600m,1000m,1500m.
3. The film or bag width:175mm~550mm.
4. The bag length:100mm~1000mm.
5. The bag seal type:straight seal,arch seal,side seal.

DMBSF--- C series back seam casing

Products Series	Products Model	Application	Products characteristics
C series back seam casing	C100	non meat adhesive ham,sausage.	high oxygen barrier and water vapor barrier. Applied to Poly-clip automatic sealing / clipping machine. The production efficiency improved several times than nylon sausage casing.
	C200	all kinds of ham, sausage .	high oxygen barrier and water vapor barrier. Applied to Poly-clip automatic sealing / clipping machine. The production efficiency improved several times than nylon sausage casing.

C series back seam casing is a multilayer coextrusion high barrier heat shrinking film .It was produced by triple bubble technology.It can replace nylon sausage casing and can be used for all kinds of ham, sausage packing.

The products has the following characteristics:

1. With the high oxygen barrier and water vapor barrier. Which can prolong shelf lives of final products and hardly lost of weight during precess of meat.
2. Applied to Poly-clip automatic sealing / clipping machine. The production efficiency improved several times than nylon sausage casing.
3. The sealing performance is good.
4. High tensile strength and puncture resistance

Products model:

C 100: non meat adhesive.

C200: meat adhesive.

Products specifications:

1. The film thickness: 50μm~80μm.
2. The film length: 1000m,1500m,1800m.
3. The film width: 63mm~530mm.

DMBSF--- D series heat shrinking bag

Products Series	Products Model	Application	Products characteristics
D series heat shrinking bag	D100	Tuna,Boneless fresh beef,mutton,pork.	Excellent oxygen barrier and water vapor barrier. High abuse resistance the shrinkage rate is 40%~48%.
	D200	Bone-in fresh beef,mutton,pork.	Excellent oxygen barrier and water vapor barrier. high puncture resistance the shrinkage rate is 40%~48%.

D series heat shrinking bag used the high barrier materials with the high oxygen barrier and water vapor barrier layers.It was produced by triple bubble technology. Applied to fresh beef,mutton,pork packaging with bone-in or boneless.

The products has the following characteristics:

1. With the high oxygen barrier and water vapor barrier.
2. the shrinkage rate is 45%--60%
3. High tensile strength and puncture resistance ,with the good flexibility at a low temperatures.
4. The powder is inside,easy to open and operating .

Products model:

D100: used for boneless fresh beef,pork,mutton shrink packaging, the product thickness is 50μm ~ 65μm.

D200: used for bone-in fresh beef,pork,mutton shrink packaging, the product thickness is 80μm ~ 125μm.

Products specifications:

1. Thickness:50μm~125μm.
2. The film length:600m,1000m,1500m.
3. Width:150mm~550mm.
4. The bag length:100mm~1000mm.
5. The bag seal type:straight seal,arch seal,side seal.