



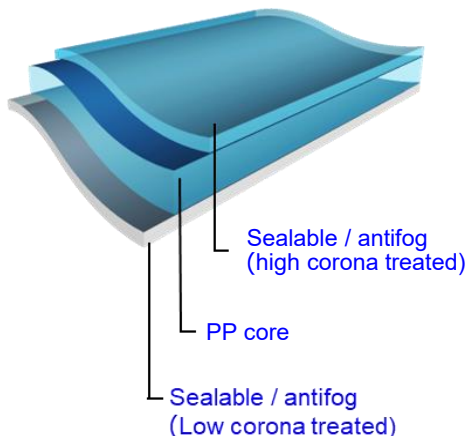
บริษัท ไทยฟิวเจอร์อินคอร์ปอเรชั่น จำกัด (มหาชน)

THAI FUTURE INCORPORATION PUBLIC COMPANY LIMITED

A CERTIFIED ISO 9001 / ISO 14001 COMPANY

B-28F

BOPP CO-EX ANTI FOG LOW HEAT SEAL FILM



Description:

This film is specially designed for low heat sealable fresh produces packaging. It reduces the fog due to the improved drainage by allowing condensed water to flow to the lowest point. It prevents water droplets while helping packaged food transparent and fresh. This improves product shelf life with attractive presentation. TFI Film is complied with US FDA.

- High corona treated for printing (Inside)
- Low corona treated for activate anti fog (Outside)

Characteristics :

Low heat seal temperature
Both side heat sealable
Clarity aesthetic qualities
Good heat seal strength, good dimensional stability and flatness.
Suitable for fruit & vegetable packaging in cold fog condition

TECHNICAL DATA

TYPICAL PROPERTIES	UNIT		TEST METHODS	TYPICAL VALUE				
THICKNESS	Micron		Progage	20	24	25	30	35
YIELD	m ² /kg		-	54.96	45.79	43.96	36.63	31.40
DENSITY	g/cm ³		ASTM D-1505	0.91				
AVERAGE THICKNESS VARIATION	%		ASTM E-252	± 3				
TENSILE STRENGTH	kg/mm ² (min)	MD	ASTM D-882	13				
		TD		24				
ELONGATION AT BREAK	% (max)	MD	ASTM D-882	220				
		TD		70				
THERMAL SHRINKAGE (120°C 15min.)	% (max)	MD	ASTM D-1204	4.0				
		TD		2.0				
SEALING RANGE	°C		1 BAR 1 SEC	120-140				
SEAL STRENGTH	g/15mm (min)		-	300				
SIDE SEAL STRENGTH	g/15mm		-	1,200 – 1,500				
KINETIC C.O.F.	film/film(max)		ASTM D-1894	0.25				
WETTING TENSION (Both side treated)	Dyne/cm (min)		ASTM D-2578	38/36				
GLOSS (Angle 45°)	% (min)		ASTM D-2457	80				
HAZE	% (max)		ASTM D-1003	2.5				
COLD FOG TEST	Rating(A to E)		WI-QC-038	D (Good)				

Remark :COLD FOG TEST rating A=Poor, E= Excellent

DESCRIPTION OF SUPPLY

PAPER CORE I.D.	77 mm (3 in.) 153 mm (6 in.)
ROLL O.D.	max. 800 mm
WIDTH RANGE	100 mm - 1,500 mm. (other width on request), Allowance 0, +3 mm
COMBINATION WIDTH	6,000 mm.
LENGTH RANGE	STANDARD 4,000 m., 6,000 m. (other length on request)
JOINT	maximum 10% per order

Food approval : Complied with US FDA regulations (on request).

Storage condition: Should be kept in dry storage with temperature 30°C - 40°C.

Disclaimer:

The information provided above is accurate to the best of our knowledge. It is however suggested that the customer confirms these values and product compatibility prior to their use. Thai Future Incorporation PCL offers no guarantees nor accepts any responsibility for the fitness of the product for any particular use.

24-Jun-2025