

# Bolfresh® BSP

Heat shrink film with “second skin” effect

- Shrinkage for “second skin” appearance
- Low temperature resistance for frozen food
- Optimized sealing on flowpack machines

## APPLICATIONS

**Bolfresh® BSP** is compatible with frozen and fresh food products that do not need an antifog function, such as meat, fish, seafood, fruit and vegetables.

Its high shrink characteristics optimize the packaging of irregular shaped products and provides complete adherence to the food, thus creating a unique “second skin” effect.



Its outstanding strength and resistance at low temperatures make **Bolfresh® BSP** the ideal film for the packaging of frozen foods, especially to avoid so-called “freezer burn”

## TECHNICAL FEATURES

→ Properties				
Thickness		<b>60 Gauge</b>	<b>75 Gauge</b>	<b>100 Gauge</b>
WVTR (gms/100 sq.inch/24 hrs at 95% RH,95°F)		1.3	1.1	1.0
O <sup>2</sup> Permeability (cc/m <sup>2</sup> /24 hrs at 73°F,1 atm)		9000	7000	5500
Roll length (feet)	Singlewound (SW)	8,750	7,000	5,250
	Centerfolded (CF)	4,375	3,500	2,625

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