Bolfresh[®] OXBTEC Barrier Shrink film

Bolfresh® OXBTEC shrink films are a dedicated solution for modified atmosphere overwrapping. Formulated with barrier and antifog properties, they are ideal for the packaging of fresh food products.



With **Bolfresh® OXBTEC** films, meat, poultry, cheese, ready meals, fish, sea food, fruit and vegetables are conveniently packed, protected, enhanced and preserved.



Bolfresh® OXBTEC films can be used on consumer retail units, industrial and catering formats, as well as on trays.

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Bolfresh® OXBTEC films:

Offer an attractive shelf appearance through optics, anti-fog properties, and high shrinkage level.

Prevent liquid leakage and contamination risks due to reinforced sealing properties and high puncture resistance.

Meet the needs of extended shelf life as required by major retailers, food processors, and shoppers.

Rev 1, 2022



Bolfresh®



Bolfresh® OXBTEC films run on dedicated form fill seal machines.

Complete overwrapping makes packages ensuring hygiene and cleanliness on shelves.

Sealing and tear resistance are obtained due to the high mechanical properties of Bolfresh[®]

Bolfresh® OXBTEC's outstanding performance can be added to Bolloré's secured manufacturing and quality standards:

FOOD CONTACT COMPLIANCE

FOOD CONTACT COMPLIANCE This Bolloré film complies with the applicable EC and USA regulations full details (with the conditions of use are given on the Declaration of Compliance for food contact (this document is available on request).

CERTIFICATIONS

Bolloré facility manufactures the packaging films according to the food safety standard BRC/IOP (British Retail Consortium, Institute of Packaging), as ISO 22000.

TRACEABILITY

Bolloré ensures the traceability of the materials and items manufactured at all production stages, including raw material, production and shipment.

TECHNICAL FE ATURES

Thickness (gauge)		80		100	
Roll length (ft.)		7000	52	5250	
Oxygen transmiss rate (cm ³ / m ² / 24 hr. 23°C, 0 % rh.)		21		18	
Gloss (% at 20°		100	11	110	
Haze (%)	1	5		5	
	L. C	0.* T. D.*	L. D.*	T. D.*	
Elongation at break (%)	130	100	135	105	
Shrinkage (%)					
at 9	93℃ 15	19	14	18	
at 12	20°C 60	64	62	65	

* Longitudinal direction **Transverse direction

For information: please contact Sales @ 1-800-343-0358





Users have to ensure that they are suitable for specific applications as performance may vary with processing conditions.

Properties and performance are subject to change and Bolloré keeps the right to modify the definition and properties of its products without prior notice.