

PRODUCT INFORMATION

Shrink Films for Cheese



■ Maria Soell *EichelsdorferShrink*

Shrink films and bags for cheese. The packaging for different types of ripening cheeses.

EichelsdorferShrink provides tailor-made solutions for more sophisticated food such as cheese. To ensure the ripening conditions specific for each type of cheese, the films provide the optimum barrier properties and thus guarantee a hygienic ripening process without weight loss at optimum flavor development. Their extraordinary puncture resistance is amazing and provides a particular protection of the cheese. The smooth, glossy surface even allows for perfect printing whenever desired. The fast and smooth processing on machines and excellent sealability of *EichelsdorferShrink* contribute to an efficient and economical packaging process.



High Technology Films

Maria Soell High Technology Films GmbH

Shrink Films for Cheese



- Excellent sealability – high product safety
- Very good puncture resistance
- High transparency and gloss – perfect presentation of the packed product
- Good shrinkage
- Optimal permeability of carbon dioxide for quality ripening of cheese
- Chlorine free – no brown discoloration

Technical specifications

For cheese

	ESC-LD	ESC-MD	ESC-HD
Thickness (µm)	40	40	40
Barrier material	PA/EVOH	PA	PA
Puncture resistance ¹ (N)	≥ 10	≥ 10	≥ 10
Shrink ² (md %/ td %)	≥ 35	≥ 35	≥ 35
Sealing strength (N/15mm)	≥ 25	≥ 25	≥ 25

¹ acc. to DIN 14477

² at 90°C, 5sec

³ at 23°C, 0% r.h

⁴ at 23°C, 50% r.h

⁵ at 23°C, 85% r.h

Permeability

Oxygen barrier ³ [cm ³ /(m ² d bar)]	12-15	90-130	170-260
Carbon dioxide ⁴ [cm ³ /(m ² d bar)]	30-50	200-350	≥ 600
Water vapor barrier ⁵ [g/(m ² d)]	≤ 5	≤ 5	≤ 5

All values given in this data sheet are typical data and are offered as a guide. Please use this data to select the most suitable product. They values are given to our best knowledge and cannot be taken as any guarantee of performance. We recommend testing under real production conditions. Future data changes are subject to the technical process.

Printing Options



Shrink films with tailor-made carbon dioxide barrier applicable for various cheeses printed with best results

- Available as coloured film in yellow, orange and red
- Packaging for sales counters in up to 8 colours print
- Back print transparent or coloured

Storage conditions and shelf life: This product should be stored at 18-23°C and 40-60% relative humidity. When stored at these conditions in the original packaging, the shelf life is max. 1 year.

Compliance for food packaging: Maria Soell Shrink film products are suitable for food stuff-packaging with direct contact. They comply with the following legal requirements or recommendations: (EU) No. 2023/2006, (EU) No. 1935/2004, (EU) No. 10/2011 and the German LFGB §§ 30 and 31 and the BedGstV as of 24.06.2013.

Our Product Solutions

- Available as rollstock, bottom seal round (BNR), bottom seal straight (BNG), side seal (SN) or V-shape (VS)

- Supplied as loose bags or continuously on a chain

- Print with up to eight colours using flexographic printing

- Transparent film or coloured in a requested colour

- We are also offering films for automated packaging machines as films for flow wrapping or thermoforming shrink films. Please contact us for further information



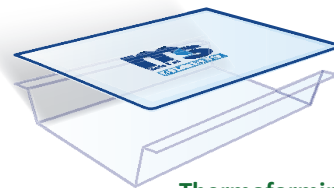
Rollstock
 Width: 200 – 700 mm



Bottom seal round (BNR)
 Width: 200 – 700 mm
 Length: 200 – 1200 mm



Bottom seal straight (BNG)
 Width: 200 – 700 mm
 Length: 200 – 1200 mm



Thermoforming shrink film
 Width and length on request



Side seal (SN)
 Width: 120 – 800 mm
 Length: 200 – 700 mm



V-shape (VS)
 Width: on request
 Length: max. 700 mm

All Maria Soell packaging materials are manufactured according to BRC/IOP global standard.