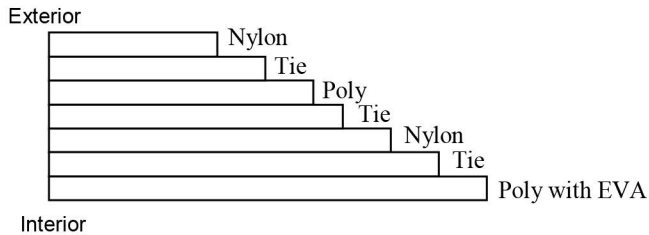


FILM DATA SHEET



**U.S. PACKAGING
& WRAPPING LLC**

SV400



Physical Description:

Clear 4mil Nylon/Poly COEX vacuum barrier film for food applications

Application:

This FDA approved film is designed primarily for demanding food applications that require wide temperature swings (freezer to boiling water). Its nylon and retort tie layers exhibit high strength and low OTR in demanding applications involving temperature extremes. Common applications include: Soups, sauces, purées, and other hot fill food products.

The SV400 meets conditions B of 21CFR 176.170: 212 degrees F for 30 minutes. Foods III, IV-A, II, VII-B

Converting:

It can be converted into a 2-seal pouch and a 3-seal pouch

Physical Properties:

PROPERTIES	TEST METHOD	UNIT OF MEASURE	VALUE
Standard Thickness	D-2103	Mils	4.0
Yield	FPA B-11	Sq. Inch / lb	7,160
Oxygen Transmission	D-3985 (@100F/90% rh)	cc / 100 sq. in. per day	2.79
Water Vapor Transmission	F-1249 (@73F/0%fh)	gram / 100 sq. in. per day	0.221
Haze	D-1003	percent	15.6
COF	D-1894	percent	0.10

The values indicated in this document are the results of tests made in compliance with the normal standards. They are given as an indication and should be considered as average values and given without any obligation on our part. This data was provided directly to Shannon from our film supplier.

For more information about material data, please visit our web site at www.shannonpkg.com

*Your Solution
is in the bag*