

BOLFRESH® BSP

Frozen Food Overwrap Shrink Film

BSP is a film that is used to package frozen food products.

BSP's high shrink characteristics optimizes the packaging of irregular shaped products. The "Second Skin" effect provides the ultimate protection to the product and will eliminate freezer burn from storage .



Advantages

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





Technical Properties	Test Unit	Test Method						
			BSP					
Presentation								
Gauge			60	75	100			
Roll Length Singlewound	FT		8750	7000	5250			
Roll Length Centerfold	FT		4375	3500	2625			
Width Singlewound	in	Min: 4in Max: 78in Increment .25in						
Width Centerfold	in	Min: 5in Max: 40in Increment 1in						
Friction Coefficients (Film to Film)								
Static		ASTM D1894	0.25	0.25	0.25			
Kinetic			0.18	0.18	0.18			
Optical Properties								
Haze		ASTM D1003 -A	3.5	3.5	4			
Gloss at 20°		ASTM D2457	115	115	115			
Shrinkage Properties			LD*	TD*	LD*	TD*	LD*	TD*
Free Shrink at 200°F		ATSM D2732	16	18	14	18	14	19
Free Shrink at 260oF			80	79	79	81	78	78
Mechanical Properties			LD*	TD*	LD*	TD*	LD*	TD*
Stiffness modulus	Mpa	ASTM D882	85000	100000	85000	100000	85000	100000
Elongation at break	%	ASTM D882	130	135	135	140	145	150
Tensile strength	PSI	ASTM D882	22000	22000	21000	21000	19000	19000
Barrier Properties								
Water vapor transmission rate 73°F, 100% RH)	cc/100in²/24hr/ atm	ASTM E96	1.1	0.9	0.8			
O2 transmission rate (73°F, 100% RH)	cc/100in²/24hr/ atm	ASTM D1434	700	630	580			

Contact Us

Give us a call for more information about our services and products

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