



Bolphane[®] BSP

Heatshrink film with "second skin" effect

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

APPLICATIONS

→ Bolphane[®] BSP is a film especially developed for flowpack-type machines. Reinforced sealing properties provide ease of operation and machine use.

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

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



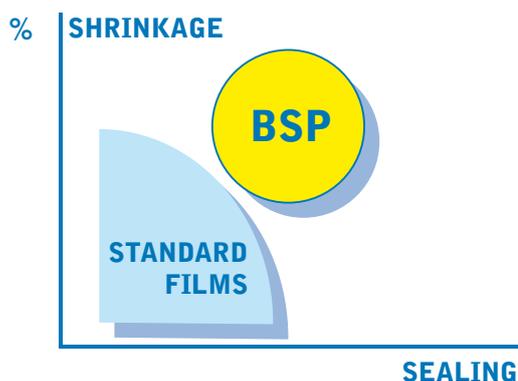
→ Its outstanding strength and resistance at low temperatures make Bolphane[®] BSP the ideal film for the packing of frozen foods, especially to avoid so-called "freezer burn".

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Bolphane[®] BSP

OPTIMIZED FOR FLOWPACK

- Bolphane[®] BSP film was especially designed for flowpack-type machines. Reinforced sealing and high shrink properties allow for maximum machine efficiencies.



TECHNICAL FEATURES

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PROPERTIES	13 MICRONS	15 MICRONS	19 MICRONS	
Gloss (85° angle) in %	115			
Haze (%)	4			
Shrinkage (%)	at 93°C			
	at 120°C			
Seal strength (N/30 mm)	at 130°C	27	30	35
	at 160°C	53	63	70
Water steam permeability (g/m ² /24hr at 35°C-95% RH)	28	21	18	
O ₂ Permeability (cm ³ /m ² , 24hr, bar)	21 000	16 000	14 000	
Length of the roll (m)	3 100	2 670	2 140	
Internal diameter (mm)	76,2			
External diameter (mm)	245			

PRESENTATION

- Bolphane[®] BSP film is available in singlewound version: BSP-S. Please consult us for any specific request.

○ The technical features of the products defined herein are given as typical values. They are guides for the use of the quoted films values and are not for use as limiting specification. Users have to check-up that they are suitable with all the 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.

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