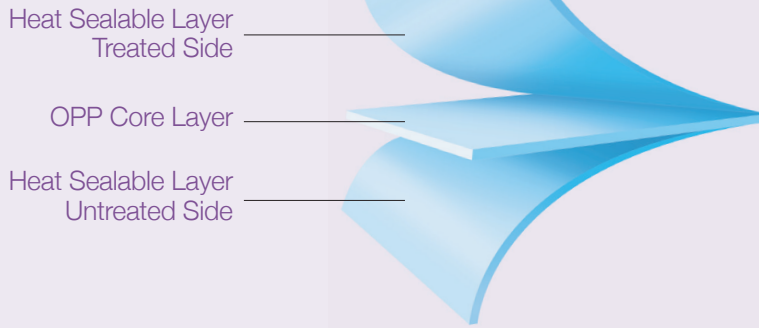


## HS (H)



### Properties

- Wide heat seal range
- High slip and low antistatic property
- Superior machinability
- Good heat seal strength
- Good optical and mechanical properties
- Good resistance to most oils, fats and chemicals
- Good barrier to moisture, odour and gases
- Conforms to FDA Guidelines

### Description

Arrow Film Converters HS (H) is a bi-axially orientated polypropylene film with both surfaces heat sealable, especially designed with high slip and low antistatic properties to offer excellent machinability on high speed automatic packaging (HFFS & VFFS). Widely used on machines for packing straws, cassettes, confectioneries etc.

Properties		Unit	Typical Values						Test Method	
Thickness		Microns	18	20	25	30	35	40	48	ASTM D 374
Grammage		gm/m <sup>2</sup>	16.38	18.2	22.75	27.3	31.85	36.4	43.68	GPIM
Yield		m <sup>2</sup> /kg	61.05	54.95	43.96	36.63	31.39	27.48	22.89	GPIM
Haze		%	≤ 2.5						ASTM D 1003	
Gloss (45°)			≥ 85						ASTM D 2457	
Tensile Strength	MD	Kg/mm <sup>2</sup>	15 ± 1						ASTM D 882	
	TD		28 ± 3							
Elongation at Break	MD	%	170 ± 30						ASTM D 882	
	TD		50 ± 15							
Coefficient of Friction		Film/Film	≤ 0.25						ASTM D 1894	
Thermal Shrinkage	MD	%	≤ 4.0						GPIM	
	TD		≤ 2.0						120°C, 5 min, air	
Surface Tension		Dynes/cm	≥ 38						ASTM D 2578	
Heat Seal Range		°C	105 - 140						GPIM	
Heat Seal Strength		Film/Film gm/15mm	> 275						GPIM 130°C, 1 bar, 1 sec	

Arrow Film Converters HS (H) fully meets the EC Directive 94/62/EC, 2002/72/EC and USA FDA Code of federal regulations CFR21 section 177.1520 (Olefin Polymers) is suitable for food packaging.

The information contained in this brochure is to the best of our knowledge & experience. Since the conditions under which our products maybe used are beyond our control, recommendations are made without warranty or guarantee.

Bi-axially oriented polypropylene film ages with time and will exhibit deterioration of properties if it is not stored in a dry environment at a temperature 30 °C or below. We highly recommend our customers to use recommended storage conditions and consume product before 6 months from the date of production.