



PE Vs Conventional/ PVC Films



Advantages of PE over Conventional/ PVC Cling Wraps



Our PE Cling film does not contain Plasticizers, Stabilizers, Carcinogenic additives which causes Cancer

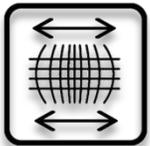
No Migration



100 % Recyclable



High Stretchability



No Odor & Taste



Our film meets BRC Food contact regulations as per **EU Directive 2002/72/EEC** Certified by SGS & Intertek Laboratories



Why PE over PVC

Polyethelene (PE) as a Cling Film material

The other material used for manufacturing cling wrap film is Polyethylene (PE), which is quite flexible at room temperature. It does not contain any traces of toxic plasticizers.

Free from Cancer



Our PE Cling film does not contains Plasticizers, Stabilizers, Carcinogenic additives which causes Cancer

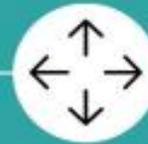
Key Advantages of PE



100%
Recyclable



No
Migration



High
Stretchability



No
Odor & Taste



Food Contact Safe

Our film meets BRC Food contact regulations as per EU Directive 2002/72/EEC Certified by SGS & Intertek Laboratories



PE VS PVC

Characteristics	PE Cling Film	Conventional or PVC Cling Film
Odour	No	Yes
Taste	No	Yes
Density	Low	High
Stratchability	High	Low
Puncture Resistant	Better	Less
Food Contact Safe	Yes, Certified as per FDA - 21 CFR, Part 177.1520 and Certified as per EU directive 2002/72/EEC	Some of them only
Recyclable	100 % recyclable	Not 100 % recyclable
Contains Plasticizers, Stabilizers - Carcinogenic additives	No	Yes
Migration free (additives do not pass / migrate to the wrapped food)	Yes	No, even LMF - Low Migration Film - will have some migration
Manufacturing Process	No harmful chemicals are produced	Harmful chemicals are produced
Environmental concerns	Does not release harmful chemicals when incinerated	Releases harmful chemicals when incinerated



PE Vs PVC

Cling Film / Cling Wrap Material Comparison			
Sr. No	Aspect / Attributes	PE	PVC
1	Food safety	It does not contain any traces of toxic plasticizers; it is migration free	It contains harmful plasticizers that can transfer to certain hot foods upon contact
2	Application	Good Breathability Excellent barrier properties -helps to keep food fresh, hygienic and odour free	Good Breathability Excellent barrier properties -helps to keep food fresh, hygienic and odour free.
3	Application	Excellent transparency, tackiness, gloss and good mechanical properties	Excellent transparency, tackiness, gloss and good mechanical properties
4	Application	Surface texture not as smooth	User friendly, easy to tear, smooth surface texture
5	Application	No smell	Gives off smell (chlorine like)



PE Vs PVC

Cling Film / Cling Wrap Material Comparison			
Sr. No.	Aspect / Attributes	PE	PVC
6	Density	Density less than PVC	Denser by 35%
7	Material Cost	Raw Material is more expensive	Cheaper
8	Product Cost	Affordable - same as PVC - since the lower density offsets the higher raw material cost	Affordable
9	Manufacturing Process	No harmful chemicals are produced	Harmful chemicals are produced
10	Environmental concerns	Easily recyclable. Also, it can be easily converted into bio-degradable by adding certain additives	It is not easily recyclable, hence has the potential to damage the environment. Cannot be made bio-degradable
11	Environmental concerns	Does not release harmful chemicals when incinerated	Releases harmful chemicals when incinerated



Food Safety Features of our Cling Film



Meets the latest food contact regulations as per FDA - 21 CFR, Part 177.1520



Meets food contact regulations as per EU regulation 10 / 2011 & IS 10146: 1982



100 % non - toxic, as it contains neither plasticizers nor stabilizers, hence serves as a great meat and food wrap film



Microwave safe



Excellent OTR/WVTR properties – Keeps food fresh, hygienic and odor free



100 % recyclable, hence eco-friendly



Performance Features of our PE Cling Film



Excellent cling property

makes it possible to seal food in containers made of porcelain, plastic, glass or even paper (over wrapping)



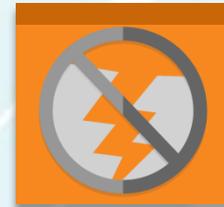
Crystal clear transparency

its crystalline and smooth material structure is the result of appropriate material combination and process engineering



Sealing capacity

seals food and beverage containers assuring zero spillage



Elongation at break

allows accommodating odd sized sealing without tearing



Our Meat Films are compatible with

WALDYSSA



 **ULMA**

 **OMORI**

The Future's Packaging Today

