



TECHNICAL DATA SHEET

PV / 1 PVC TAPE

Product description

PVC rigid film neutral bluish color
Surface : polish/polish

Employs

Film for food industry, cold sector, with particular use and destination in pastry field.

Technical features and properties

PROPERTIES	LAW	VALUE	UNIT	NOTE
Thickness	ISO 4593:1993	50÷200	μ	Tolerance ±7%
Density	ISO 1183-1:2004	1,36	g/cm ³	Tolerance ±0,1
Vicat softening point	ISO 306:2004	81	°C	Tolerance ±2°C
Impact strength	ISO 8256:2004	≥300	kJ/m ²	Determination of tensile – impact strength
Shrinkage Machine direction (L) Crosswise (T)	DIN 53377	≤3 ≤1	%	Shrinkage realized in oven at 120°C for 30 seconds
Reel width	STANDARD	20÷1500	mm	Tolerance ±1mm
Reel length	STANDARD	on demand	ml	Tolerance ±5ml With tube Ø int. 76mm
Internal core	STANDARD	40/70/76	mm	—
Minimum sheet size	STANDARD	100x100	mm	Tolerance ±1mm
Maximum sheet size	STANDARD	2000x1000	mm	Tolerance ±2mm
Glossiness (85°)	ISO 2813:1994	95÷100 (G) 60÷70 (M)	%	—
Vinyl chloride monomero residual	ISO 6401:1985	<1	ppm	Realized by our PVC supplier
Storage	Storage for at least 24 hours in the room where the material is processed. Do not expose to direct sunlight. Storage temperature ranging between 15 and 40°C.			



Mod. CFC-2

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Registrazione numero/Registration number

0046\AL\AL\12_1

CERTIFICATO DI CONFORMITÀ DI MATERIALI A CONTATTO CON ALIMENTI CERTIFICATE OF COMPLIANCE OF MATERIALS INTENDED FOR FOOD CONTACT

VISTO IL RAPPORTO DI PROVA CSI N. 0167\FPM\FDC\12 DEL 13/03/2012

referring to the CSI test report n. 0167\FPM\FDC\12 of 13/03/2012

IL CAMPIONE

the sample

FILM IN PVC codice PV/1

PVC film code PV/1

PRODOTTO DA

manufactured by

CLEMAR SRL

Via Garibaldi 43/d
24066 PEDRENGO (BG)
ITALY

RISPETTA I LIMITI DI MIGRAZIONE GLOBALE E SPECIFICA ALLA CONDIZIONE DI 10 GIORNI A 40°C CON IL SIMULANTE OLIO D'OLIVA RETTIFICATO IN ACCORDO CON

respects the overall and specific migration limits at 40°C for 10 days with rectified olive oil simulant according to

D.M. N°34 DEL 21/3/1973 (S.O. GU N°104 DEL 20/04/1973) E D.P.R. N°777 DEL 23/8/1982 E SUCCESSIVI AGGIORNAMENTI E MODIFICHE

DIRETTIVE EUROPEE 82/711/CEE, 85/572/CEE, 93/8/CEE e 97/48/CE

REGOLAMENTI (CE) N° 1935/2004 E 1895/2005

REGOLAMENTO (EU) N° 10/2011 E SUCCESSIVI AGGIORNAMENTI E MODIFICHE

Italian Ministerial Decree No 34 of 21 March 1973 (Ordinary Supplement to Official Gazette No 104 of 20 April 1973) and Presidential Decree No 777 of 23 August 1982 and amendments and changes

European Directives 82/711/EEC, 85/572/EEC, 93/8/EEC and 97/48/EC

Regulations (EC) No 1935/2004 and No 1895/2005

Regulation (UE) No 10/2011 and amendments

PER IL CONTATTO PROLUNGATO FINO A TEMPERATURA AMBIENTE CON GLI ALIMENTI OLEOSI O GRASSI AVENTI UN FATTORE DI RIDUZIONE X/1

is suitable to be used in contact with oily or fatty foodstuff with X/1 reduction factor for storage times up to room temperature

Data: 19 Marzo 2013

Date: 19 March 2013



Ing. P. Cau
AMM. DELEGATO / CEO

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