

mo2



The mo-films Polyolefin® Type MO2 is a premium shrinkfilm based on Polyethylen, equipped with a high quality Polypropylen sealing layer. The extremely high gloss and the crystal clear surface, make the mo-films Polyolefin® shrinkfilms a perfect promoter of your products, on the Point of Sale.

The Type MO2 has a high shrinkage rate combined with a very high shrinking strength, which offers the optimum solution of a large numbers of shrinking applications. The more slippery surface allows not only a very good machinability; it also has a very low frictional resistance of the shrunked products.

mofilms®
POLYOLEFIN

MO2

puncture resistance	—————	7/10
shrink rate	—————	8/10
shrinking strength	—————	8/10
transparency	—————	10/10
sliding properties	—————	7/10

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	Unit	Typical values					Test method
CHARACTERISTICS							
STRENGTH	µm	10	12,5	15	19	25	ASTM D-374(C)
DENSITY	g/cm ³	0,920	0,920	0,920	0,920	0,920	
YIELD	m ² /kg	108,7	86,9	72,5	57,2	43,5	
LENGTH							
SINGLE WOUNDED	m	4.000	3.200	2.665	2.135	1.600	
CENTER FOLDED	m	2.000	1.600	1.332	1.067	800	
WIDTH							
SINGLE WOUNDED	mm	AS REQUIRED					
CENTER FOLDED	mm	AS REQUIRED					
CORE DIAMETER	mm	76 mm					
FILM PROPERTIES							
TENSILE STRENGTH	N/mm ²	120/120	115/115	115/110	115/110	105/105	ASTM D-882
ELONGATION	%	95/95	100/100	110/110	110/110	120/120	ASTM D-882
TEAR PROPAGATION RESISTANCE	g/cm ³	9.8	11.7	14.9	18.9	24.3	ASTM D-1922
SEAL STRENGTH	180°CN/15mm	12.8	14.6	16.9	21.5	26.3	ASTM F-88
FREE SHRINK (120-140°)	%	62/63	60/62	59/61	59/62	58/61	ASTM D-2732
WATER VAPOR PERMEABILITY	g/m ² /24h	46	46	36	27	24	ASTM F-1249-90
KINETIC COEFFICIENT OF FRICTION	film/film	0.12	0.12	0.13	0.12	0.11	ASTM D-2732
OPTICAL							
HAZE	%	1,2	1,2	1,4	1,9	2,4	ASTM D-1003
GLOSS	gloss units	140	140	143	148	148	ASTM D-2457

FOOD LAW APPROVAL

The polyolefin shrink film MO2 does meet the guidelines of the American FDA standards, as well as the European regulations (EG)1935/2004 and (EU)10/2011, it is therefore suitable for direct contact with food.

STORAGE CONDITIONS

For long time storage (more than 6 months), we suggest the following storage conditions:

- Storage Temperature from +15 to +25 °C.
- Room humidity from 50 to 70% relative humidity
- Goods, also if they are in origin packing, should not be exposed by any sun and UV-rays.
- Individual roles should be stored at least for 24 hours before use in the particular climatic conditions, in the production or processing area. In the cold season, at least 48 hours in advance.
- Do not store near heaters.
- Goods must be absolutely and at all times be protected from frost.