

High Strength Nylon Co-extruded Cook-in Film (COOK)

COOK is a co-extruded nylon film with a metallocene (mPE) sealant layer that provides the heat resistance and superior sealability necessary for cook-in-bag food packaging applications. This barrier film provides low Oxygen and Moisture Vapor Transmission Rates (OTR, MVTR) required to extend product shelf life. In addition, COOK offers good bag clarity and strength.

COOK film is system-matched and guaranteed to run on genuine SidePouch® baggers and integrated systems.

Technical Information

Compliances	FDA 21 CFR 117.1520(c)3.2
Press Printing	No
Imprinting	Yes
Trim Seal	No
Mil Thickness	3.0
Configuration	SidePouch

Performance Data:	U/M	3.0 mil/ET	ASTM
Haze	%	15	D-1003
Puncture Resistance (Dart)	grams	900	D-1709
Tensile Strength MD	psi	6000	D-882A
Tensile Strength TD	psi	5800	D-882A
Elongation MD	%	450	D-882A
Elongation TD	%	500	D-882A
Elmendorf Tear MD	grams	1300	D-1922
Elmendorf Tear TD	grams	1700	D-1922
OTR	cc/100in ² /day	<4.0	D-3985
MVTR	g/100in ² /day	<1.0	F-1249

Formulation

• COOK



Features & Benefits

- Superior sealability
- Heat resistant
- Low OTR and MVTR
- Good clarity and strength



Chart reflects nominal test data values. Actual results may fluctuate due to inherent process variation. Test data and mil thickness reflect COOK material only. Certain minimum purchase volumes may apply.

888-AUTOBAG info@autobag.com autobag.com

Automated Packaging Systems, Inc. 10175 Philipp Parkway, Streetsboro, Ohio 44241

Patent(s): www.autobag.com/patents

©October 2017 Automated Packaging Systems, Inc. Features, Options & Technical Specifications subject to change. The use of the © or ™ symbol indicates that Automated Packaging Systems, Inc. has registered or is otherwise claiming trademark rights in the United States. These marks may also be registered in other countries and common law rights may apply in countries where such rights are recognized.