

## Technical Data

# ZOX8530RT

## Shrinkable Bag

### CHARACTERISTICS

#### Description

**ZOX8530RT** is a biodegradable bag with a high barrier to oxygen and water vapor. It is characterized by its high puncture resistance mechanically, it has a very good transparency, as well as a good shrinkage range and thermal resistance. Polymers of the highest quality, approved to be in contact with food, are used for the manufacture of this shrinkable bag.

#### Product Benefits

**ZOX8530RT** offers a variety of benefits, including:

- Biodegradation in garbage dumps
- High shrinkage in both directions
- PA outer layer to increase its mechanical resistance
- Heat sealable even in contaminated conditions and allows overlap
- High oxygen and water vapor barrier
- No possibility of microbiological contamination
- Talc-free (starch)
- Chlorine free
- Bag with greater thermal resistance in vacuum machine seals
- Seal even with creases

#### Applications

The bags can be used in various applications, being the most used in:

- Fresh and/or frozen cuts of beef, pork, lamb and poultry
- Frozen food
- Packaging food products for vacuum machines
- Suitable for Vat, HTST and HHST pasteurization (under 100 °C/ 212 °F)

#### Flat Width

Minimum of 6" (152mm) and a maximum of 20" (508mm).

#### Length

Maximum length of 40" (1016mm).

#### Printing

Can be printed:

- Flat width equal or less than 15": up to 8 inks at the front and 8 inks at the back.
- Flat width higher than 16": up to 8 inks at the front.

#### Types of Seal

Available in straight seal SR or curved seal SC.



#### Special Presentations

Available in a roll or taped bag



#### Available Colors

- Clear
- Translucent blue

### PROPERTIES

**ZOX8530RT** indicates its general data and properties in the following table. The product has available configurations. Please contact your Zubex sales representative at the contact information provided at the end of this document.

#### Physical-Mechanical Properties

Parameter	Unit	Value	Method
Thickness	µm	82.5 +/- 6.35	Own Method (ASC-I-02)
	Mil.	3.25 +/- 0.25	
Longitudinal Shrinkage	%	30% +/- 3	Own Method (ASC-I-03)
Cross Shrinkage	%	30% +/- 3	Own Method (ASC-I-03)
Water Vapor Transmission Rate	g /100 in <sup>2</sup> /day	0.9	ASTM-F-1249-13 (37.8°C (73°F) at 0% HR)
Oxygen Transmission Rate	cm <sup>3</sup> /100in <sup>2</sup> /day	0.9	ASTM-D-3985-17 (23°C (73°F) at 0% HR)
*Biodegradation	%	84.4	ASTM-D-5511-02

\*Biodegradation rate based on a specific external laboratory test result, available upon request.

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## SPECIFICATIONS

### Usage Restrictions

- Is required to contact your sales representative in case of attempting another applications that the ones described.
- Bags are not suitable for heating in microwave ovens.
- The bags cannot be used as a toy.
- Bags are not suitable for consumption

### Storage Conditions

- Store in the original packaging
- Storage place must be dry, clean and cool
- Storage temperature below 40°C, moisture free.
- Bags should be stored away from high temperature sources, as well as direct sunlight.

### Shelf Life

The product can have a shelf life of 1 year after its delivery date provided that the original packaging and storage conditions are met.

### Guarantee

This product has a guarantee of 6 months after the delivery date in its physical-mechanical properties (percentage of shrinkage, variation of tonality, longitudinal and transverse dimensions) as long as it complies with the storage conditions, preserving the original packaging.

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## NOTES

### REVIEW 03. august 2023

The document is valid for the date indicated above and will be renewed when there are substantial changes in the composition or production that produce changes in the migration of the materials or articles. It will also be renewed when new regulations or new scientific data become available and a new conformity check is made.

We inform you that the performance of the bags is strictly connected with the packaging technology, type of packaged products and thermal processing technology applied by the customer. The typical data described above in specific applications may be subject to change.

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at [www.zubex.com.mx](http://www.zubex.com.mx) or call  
(81) 5000 9500

### FOOD APPROVAL

Zubex states that the products are manufactured with raw materials intended to come into contact with food, and that these materials meet the requirements of the European Community such as Regulation (EC) No.2023 / 2006 of the Commission of December 22, 2006 and Regulation (EC) 282/2008 of March 27, 2008 on good practices in the manufacture of materials and articles intended to come into contact with food, Regulation (EC) No 1935/2004 of October 27 on materials and articles intended to come into contact with food of the Regulatory Council (EU) No10 / 2011 of January 14, 2011 in relation to plastic materials and articles intended to come into contact with food and amendments (Regulation No202 / 2014 of March 3, Regulation (EU) No. 1183/2012 of November 30, Regulation No. 321/2011 of April 1; Regulation No. 1281/2011 of November 28 and Regulation No. 2015/174 of February 5).

At Zubex we declare that according to our process analysis and the information received from our suppliers of raw materials used in the composition of our products, they are free of allergens in accordance with Directive 2007/68 / EC of November 27 and free of GMO (genetically modified organisms).

We do not assume any responsibility that this information is sufficient in every situation. Users should view this document as informative and should make their own decisions regarding the suitability of the product. If the product is handled incorrectly and for applications not recommended, ZUBEX will not be responsible.