

Applications:

> Wrapping papers for dry and greasy foods

barr)i(cote WRAP WG

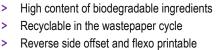
Wrapped or glued - Everything stays where it belongs

Whether wrapped or glued, the speciality paper barricote WRAP WG* is the ideal wrapping paper for the food industry. The reliable barrier against water vapour and against grease or oil is complemented by a very good release effect. Barricote WRAP WG contains a particularly high proportion of renewable raw materials and protects dry and greasy foods in an optimal way. Safe and sustainable.

WRAP WG

Features:

- Combined barrier against
 - water vapour
 - grease / oil (KIT level 12)
- Excellent freshness effect
- Hot melt glueable
- Particularly high proportion of renewable raw materials
- Excellent release effect
- Certified seawater decomposability
- Paper product made from virgin fibres
- 100 % free of
 - plastic films, extruded polymers or laminates
 - fluorocarbons (PFAS and PFOS)
 - chlorinated hydrocarbons (PVDC)
 - optical brighteners (OBA)





barricote WRAP WG

Grade	Substance	Thick- ness	Water absorption (Cobb ₃₀₀ , EN ISO 535)	Water vapour (DIN 53122-1, 23°C / 85% r. h.)	permeability (DIN 53122-1, 38°C / 90% r. h.)	Grease re Turpentine test (according to T454)	Palm kernel oil	Heat-Sealability (1 sec., 150°C, 500 kPa)
WRAP V	G 44 g/m²	53 µm	2 g/m²	80 g/(m²*d)	160 g/(m²*d)	> 1800 s	A < 10 B = 0	-

^{*} W - water vapour barrier, G - grease and oil barrier