

# M1

## Description

Indigenously developed paper-based compostable structure for primary food packaging with superior barrier properties along with heat and cold sealability. The design works with digital, flexographic, and gravure printing machines.

## Applications:

Chocolates, Confectionaries, Granola Bars, Tea, Nuts

## Technical Details:

S No.	Parameters	Results	Unit	Test method
1	GSM	85±2	g/m <sup>2</sup>	TAPPI T410
2	Thickness	75±2	µm	TAPPI T411
3	Water Vapour Transmission Rate	<1*, <4**	g/m <sup>2</sup> /day	ASTM F 1249
4	Oxygen Transmission Rate*	<5	cc /m <sup>2</sup> /day	ASTM F 1927
5	Seal Strength	3-5	N/25 mm	ASTM F 88-21
6	Oil & Grease Resistance	12	3 M KIT	TAPPI T 559

\*@ 50% RH, 23°C; \*\*@ 90% RH, 38°C

## Food Compliance Details:

S No.	Parameters	Results
1	Shelf-life studies for food products# as per FSSAI standard	PASS
2	Overall Migration Test performance as per IS 9845:1998(RA:2015)	PASS
3	Specific Migration of Heavy Metals	PASS
4	Specific Migration of Bis(2-ethylhexyl) phthalate [DEHP]	PASS

#12 months shelf life for chocolates has passed at ambient conditions.

## Compostability Certificates:

1	Compostable as per ISO 17088: 2021	CIPET
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# M3

## Description

Indigenously developed paper-based compostable structure for primary food packaging with superior barrier properties along with heat and cold sealability. The design works with digital, flexographic, and gravure printing machines.

## Applications:

Chocolates, Confectionaries, Granola Bars, Tea, Nuts, etc.

## Technical Details:

S No.	Parameters	Results	Unit	Test method
1	GSM	56±2	g/m <sup>2</sup>	TAPPI T410
2	Thickness	54±3	µm	TAPPI T411
3	Water Vapour Transmission Rate*	<2	g/m <sup>2</sup> /day	ASTM F 1249
4	Oxygen Transmission Rate*	<8	cc /m <sup>2</sup> /day	ASTM F 1927
5	Seal Strength	2-3	N/25 mm	ASTM F 88-21
6	Oil & Grease Resistance	12	3 M KIT	TAPPI T 559

\*@ 50% RH, 23° C

## Food Compliance Details:

S No.	Parameters	Results
1	Repulpability as per CPPRI testing condition	PASS
2	Shelf-life studies for food products as per FSSAI standard	Under lab study
3	Overall Migration Test performance as per IS 9845:1998(RA:2015)	PASS
4	Specific Migration of Heavy Metals	PASS
5	Specific Migration of Bis(2-ethylhexyl) phthalate [DEHP]	PASS

## Compostability Certificates:

1	Compostable as per ISO 17088: 2021	Under CIPET study
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# NM1

## Description

With outstanding barrier qualities and the ability to be heat sealed, Pakka's indigenously developed non-metallized structure is perfectly suited for primary food packaging. The design works with digital, flexographic, and gravure printing machines.

## Applications:

Chocolates & Confectionaries

## Technical Details:

S No.	Parameters	Results	Unit	Test method
1	GSM	62±2	g/m <sup>2</sup>	TAPPI T410
2	Thickness	70±2	µm	TAPPI T411
3	Water Vapour Transmission Rate*	<5	g/m <sup>2</sup> /day	ASTM F 1249
4	Seal Strength	2±3	N/25 mm	ASTM F 88-21

\*@ 50% RH, 23°C

## Food Compliance Details:

S No.	Parameters	Results
1	Repulpability as per CPPRI testing condition	PASS
2	Shelf-life studies for food products as per FSSAI standard	Under lab study
3	Overall Migration Test performance as per IS 9845:1998(RA:2015)	Under lab study
4	Specific Migration of Heavy Metals	Under lab study
5	Specific Migration of Bis(2-ethylhexyl) phthalate [DEHP]	Under lab study

## Compostability Certificates:

1	Compostable as per ISO 17088: 2021	Under CIPET study
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