

Technical Data

# R2175

## Cook-In Casing

### CHARACTERISTICS

**Description**

**R2175** is a Cook-In Casing with a medium barrier to oxygen and water vapor. It is designed specifically for sausages sliced in the industry. It's characterized by having excellent stability, it has a very good transparency. Polymers of the highest quality, approved for contact with food, are used for the manufacture of this cover.

**Product Benefits**

- R2175** offers a variety of benefits, including:
- Medium oxygen and water vapor barrier
  - Talc-free (starch)
  - Chlorine free

**Applications**

- The bags can be used in various applications, being the most used in:
- Processed sliced meat

**Flat Width**

Minimum of 3.5" (89mm) and a maximum of 13" (330mm).

**Length**

- Rolls: 500 and 1080 m(+/-20m)
- Stick: 75 and 100 m shirred (+/-2m)
- Pice: 12" to 34" (+/-1)

**Printing**

- Can be printed:
- Up to 8 inks at the back
  - Up to 8 inks at the front

**Available Colors**

- Clear
- Blue

### PROPERTIES

**R2175** indicates its general data and properties in the following table. The product has available configurations. Please contact a Zubex advisor at the information provided at the end of the document.

**Physical-Mechanical Properties**

| Parameter                     | Unit                                     | Value         | Method                                  |
|-------------------------------|--|---------------|---|
| Thickness                     | µm                                       | 50.8 +/- 5.08 | Own Method (ASC-I-02)                   |
|                               | Mil.                                     | 2.00 +/-0.20  |   |
| Longitudinal Shrinkage        | %  | 10% +/- 2     | Own Method (ASC-I-03)                   |
| Cross Shrinkage               | %  | 10% +/- 2     | Own Method (ASC-I-03)                   |
| Width Tolerance               | Inches                                   | +/- 1/8"      | -                                       |
|                               | Milimeters                               | +/- 3         |   |
| Water Vapor Transmission Rate | g /100 in <sup>2</sup> /day              | 2.2           | 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)   |

---

## ESPECIFICACIONES

### Usage Restrictions

- It's required to contact the advisor in case of attempting another application that the ones described.
- Casings are not suitable for heating in microwave ovens.
- The casings cannot be used as a toy.
- The casings are not suitable for pasteurization and sterilization.
- Heat treatment time and temperature. (water, steam: 80°C, max 30s)
- Casings 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.
- Casings should be stored away from high temperature sources, as well as direct sunlight.

### Shelf Life

The product after its delivery date in physical-mechanical properties has a useful life of 6 months.

### Guarantee

The guarantee is mandatory as long as the customer follows the general recommendations and particularities described above.

---

## NOTES

### REVIEW 01. december 2021

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 casings 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.

# zubex®

For more information visit us  
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.