

CRYOVAC®

B2190

Barrier Bags for Gassing Cheese

sealedair.com/foodcare

OVERVIEW

The Cryovac® family of barrier bags gives processors of gassing cheese products greater protection throughout the distribution cycle, as well as improved visual appeal in the retail case. To produce a vacuum package of highest quality, it is recommended that the bags be used as part of a total Cryovac® system, in tandem with the 8600 series of rotary chamber vacuumizing machines.

CHARACTERISTICS

- Made with EVOH, chlorine-free material
- Excellent optics, toughness and shrink
- Available in curved end-seal

APPLICATIONS

Swiss and other gassing cheeses

VALUE



FOOD SAFETY

- Aggressive sealant technology to prevent oxygen leakage into the package during distribution and retail display



OPERATIONAL EFFICIENCY

- Compatible with all Cryovac loading and heat sealing equipment
- Optimum shrink that transforms warm, soft cheese into smooth, finished blocks
- Improved abuse resistance for better performance throughout distribution
- Helps reduce offline leakers and rewraps as a result of improved sealing capabilities



SHELF LIFE EXTENSION

- Medium barrier properties to allow gas to escape



BRAND BUILDING

- Superior optics that highlight the natural color and texture of the product
- Grease resistance along with high sheen and clarity

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TECHNICAL INFORMATION

DATA	VALUES	
Gauge	Standard	
Widths (in)	6" - 20"	
Lengths (in)	6" - 48"	
Haze (%)	4	
Gloss	84	
Clarity (%)	38	
Impact (Peak Load (N))	174	
Free Shrink (% @ 185°F/85°C)	62	
Moisture Vapor Transmission Rate (g/(100in ² /24hr/1 atm) @ 100°F/38°C; 100%RH)	0.3 - 1.0	
Oxygen Transmission Rate (cc/(m ² /24 hr/1 atm) @ 40°F/5°C; 0%RH)	80 - 190	
Carbon Dioxide Transmission Rate (cc/(m ² /24 hr/1 atm) @ 73°F/23°C; 0%RH)	>1500	
	LD*	TD**
Tensile Strength (psi@73°F/23°C)	10,998	11,458
Elongation at Break (%)	116	185
Modulus (psi@73°F/23°C)	44,950	41,575

*Longitudinal Direction **Transverse Direction

Note: These are typical values for Cryovac® films. They are not intended for use as limiting specifications. All tests Performed under standard conditions, unless noted. (16-0523; 17-0904)

This information represents our best judgement based on work done, but the Company assumes no liability whatsoever in connection with the use of information or findings contained herein.

These materials comply with the requirements of the Federal Food, Drug, and Cosmetics Act, as amended, for the packaging of food. To obtain further information regarding the specific requirements and limitations for the use of this packaging material with food products, contact Cryovac® Customer Service for a Letter of Guarantee.