

## CORAPLAST ANTIFOG AFG 8010 and AFG 9012

### Description:

- **CORAPLAST ANTIFOG 9012 NSP** and **AFG 8010** have been evaluated in films for food packaging that contain the undesirable fogging on the inside of the packaging. As certain foodstuffs contain up to 80 % water, they will cause fogging at low temperatures (between 3 and 8°C).
- These films will become cloudy so that the packed articles, such as meat, flowers or vegetables, cannot be seen any more through their packaging. Labeling, visual appeal and observable food quality are adversely affected.

### How to use CORAPLAST AFG 8010 AND AFG 9012

- **CORAPLAST AFG 8010 and AFG 9012** have been developed for the packaging of vegetables which will be stored at 5 – 7°C in cold display cabinets.  
**CORAPLAST AFG 9012 and CORAPLAST AFG 8010** should be added at 10 %.  
**CORAPLAST AFG 8010** is the special masterbatch which can be used down at 3 °C and it is very efficient in complex structures such as adhesive lamination on PET with PU-glues and/or coextruded films.
- We recommend to add 1 – 3 % SAB 2005 to avoid premature blocking of the reels during storage.
- Some physical properties:
  - Carrier = PE
  - Moisture content = < 0,15 %
  - Bulk Density = 600 gr/l
  - Specific Gravity = 0,93 gr/cm<sup>3</sup>
- Detailed information regarding FOOD APPROVAL are available upon request.

### Packaging and Storage:

**CORAPLAST AFG 8010 and AFG 9012** are packed in 25 kg woven bags with a liner. They can be stored during maximum 6 months at 30°C for optimum performance. Higher temperatures and longer storage times will degrade the overall quality.

This information is correct to the best of our knowledge, but we would recommend that users make their own assessment to confirm that the material meets their requirement.