



# DuPont Teijin Films™

## **MYLAR® CKFP – 900**

### **Product Description**

MYLAR® CKFP is a clear, formable, puncture resistant packaging film. It is designed for thermoformed dual-ovenable package structures.

### **General Product Info**

MYLAR® CKFP can be formed to various draw depths depending on the mold shape. Heat over forming is required. Forming temperature and time will be dependent on process ambient conditions, but typically optimal forming temperature is 120°C and forming time is 2.0 seconds.

### **Typical Applications**

Typical applications include thermoformed, flexible packages where a capping web such MYLAR® CK5 or CKP5 is heat sealed to the top of the formed sheet once the food product has been placed inside the package. MYLAR® CKFP is designed to work with most roll stock thermoforming equipment.

Solutions to minimize contact with raw meat are increasingly necessary due to the heightened awareness of contamination. MYLAR® CKF, combined with a MYLAR® capping web, offers the ability to package raw meats, poultry, and seafood in lightweight, sealed containers that can go directly from the freezer into a microwave or conventional oven. Handling is minimized between the processing plant and the finished, ready-to-eat product. Using MYLAR® CKF, meat processors can enhance consumer value with portion control packs containing seasoned or marinated individual meat servings. All packages made with MYLAR® CKF self baste which enhances flavor and tenderness while significantly reducing cooking times. MYLAR® CKF provides convenience solutions for today's busy lifestyle and growing trends in healthy eating.

DuPont Teijin Films is unable to provide information about the shelf life of food product packaged in MYLAR® Cook films. Food quality, process conditions, and storage conditions play a key role in determining the shelf life of packaged foods. These conditions are many and outside of DuPont Teijin Films' control. DuPont Teijin Films makes no warranties, express or implied, and assumes no liability in connection with any use of this information.

### **Approvals**

**FDA Food Contact Status** - MYLAR® CKFP complies with the Food and Drug Administration regulations 21 CFR 177.1390 and 21 CFR 177.1390. These regulations describe films that can safely be used in contact with all types of foods including alcoholic beverages that do not exceed 8% alcohol by volume. MYLAR® CKFP can be used to contain foods during oven cooking at temperatures above 250°F.

### **Disposal**

Dispose of MYLAR® CKFP does not present special disposal problems. It can be buried as a relatively inert material in a landfill or burned in an incinerator with normal refuse. The incinerator should have sufficient draft to exhaust all combustion products through the stack to avoid exposure to irritating fumes. The incinerator must be capable of scrubbing out acidic off gas. The disposal method should comply with local, state and federal regulations, in compliance with Federal, State and Local regulations.

## Typical Properties

<b>Available Thickness [Gauge]</b>
900

Property	Thickness	Value	Units	Test
<b>BARRIER</b>				
Gas Permeability - O <sub>2</sub> , 24 hr	900	0.38	cc/100 in <sup>2</sup> -day	ASTM D3985 23°C/45% RH/1 ATM
WVTR	900	0.37	g/100 in <sup>2</sup> -day	ASTM F1249 38°C, 90% RH

<b>OPTICAL</b>				
Haze	900	25	%	ASTM D1003
TLT	900	87	%	ASTM D1003

<b>PHYSICAL</b>				
C.O.F. (dynamic) A-B	900	0.21	n/a	ASTM D1894 (untreated to treated)
C.O.F. (static) A-B	900	0.27	n/a	ASTM D1894 (untreated to treated)
Elongation at Break MD	900	138	%	ASTM D882A
Elongation at Break TD	900	81	%	ASTM D882A
Tensile Strength MD (at Break)	900	8300	psi	ASTM D882A
Tensile Strength TD (at Break)	900	8000	psi	ASTM D882A
Tear Initiation MD	900	95.3	lbs	AST M D1004
Tear Initiation TD	900	113.4	lbs	AST M D1004
Tear Propagation MD	900	26.4	lbs	ASTM D1938
Tear Propagation TD	900	57.3	lbs	ASTM D1938
Yield (nominal)	900	2,532	in <sup>2</sup> /lb	

### Contact Info

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### Disclaimer

Note: These values are typical performance data for DuPont Teijin Films' polyester film; they are not intended to be used as design data. We believe this information is the best currently available on the subject. It is offered as a possible helpful suggestion in experimentation you may care to undertake along these lines. It is subject to revision as additional knowledge and experience is gained. DuPont Teijin Films makes no guarantee of results and assumes no

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CAUTION: Do not use in medical applications involving permanent implantation in the human body ([DuPont Teijin Films Medical Policy](#)). For other medical applications, see the [Medical Caution Statement](#). DuPont Teijin Films accepts no liability for use of its products in medical applications not reviewed and approved by DuPont Teijin Films or for product misuse. DuPont Teijin Films supplies products to an agreed specification and does not manufacture products designed specifically for medical end use.

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