## Jampilen X30S

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Homopolymer

**Description:** 

"Jampilen X30S" is a homopolymer particularly suited for the

extrusion of cast and water quenched blown film.

"Jampilen X30S" is formulated with a general purpose stabilization package and does not contain any slip or antiblocking agents. "Jampilen X30S" exhibits excellent

processability and outstanding optical properties.

"Jampilen X30S" gives an excellent high gloss finish in laminates and exhibits good printability after Corona treatment.

**Processing Method:** 

Extrusion (Cast and water quenched blown film)

Extrusion (Small pipes)

Blow moulding

Features:

Excellent processability Good optical properties

Excellent gloss

Homopolymer

Typical Applications

Film for packaging food-stuffs such as pasta, snacks, biscuits, bakery products and confectionery

Film for packaging for flowers, books, stationery, blankets,

skirts, knitwear and hosiery

Larnination with polyester, polyamide and aluminum for packaging of spacks, crisps, sweets, coffee, meat products an

packaging of snacks, crisps, sweets, coffee, meat products and pre-cooked foods

Small pipes and drinking straws

Blow moulded pigneried bottles and coextruded sheet

**Approval:** 

Food

TYPICAL PROPERTIES	VALUE	VINIT	METHOD
Physical			$\sim$
Melt Flow Rate (230 °C, 2.16kg)	9	g/10min	ISO 1133
Density	0.9	$g/cm^3$ (	/ISØ 1183
Mechanical		6	
Flexural Modulus	1500	$N/mm^2$	ISO 178
Tensile Strength at Yield	34	$N/mm^2$	ISO R 527
Tensile Elongation at Yield	13	%	ISO R 527
Izod Impact Strength (notched) at 23 °C	4	$kJ/m^2$	ISO 180
Hardness Shore D	71	points	ISO 868
Thermal			
Vicat softening point (9.8N)	155	°C	ISO 306/A
H.D.T. (0.46 Mpa)	115	$^{\mathrm{o}}\mathrm{C}$	ISO 75/B
Accelerated oven ageing in air at 150 °C	360	hours	ISO 4577
Optical			
Haze	1	%	MTM 17031
Gloss	85	%	MTM 17021

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