HYDON PAPER Co.Ltd.



Description: Silicone coated vegetable parchment is a waterleaf paper, manufactured entirely from vegetable or plant materials processed to provide an increased surface hardness with a high degree of resistance to organic fluids such as fats and oils. It also has exceptional wet strength.

Typical End Use: An environmentally friendly reusable baking paper, also suitable for cooking and frying.

Benefits:

TECHNICAL DATA

- Heat Resistant
- Suitable for oven use
- Can be deep frozen
- Reusable

- Reduces the need for oil or fat
- Reduces the need for washing up.
- Superior release qualities
- Excellent wet strength

Property	Unit	Value	Tolerance	Test Method	Image
Grammage	gsm	45	+/- 5%	STM88	
Tearing Strength (Elmendorf)	mN	200/240	Min value MD/CD	STM42	
Burst strength	kPA	180	Min value 120	STM41	
Tensile Strength	N/15mm	64	Min MD value 50	STM43	
Sizing (Cobb)	gsm	12-15		STM37	

QUALITY and ENVIRONMENT

- Maintains a clean working environment
- Paper is delivered in sheets or reels
- Paper can be supplied in polywrap, brown Kraft or cartons
- Biodegradable

- All natural raw materials
- All relevant certification available on request
- More technical information available on request
- Ability to bake at 230°C for 20 minutes

Since the end use of the paper is beyond our direct control, we expect that the customer will satisfy themselves that the paper is suitable for that end use. Unless otherwise negotiated, we reserve the right to use raw materials from more than one source whilst still maintaining a commercial match within the terms of this specification.

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Call us now for more information



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