

# barr)icote LINER MG

## Heat-sealed pouches – No chance for mineral oil migration

Heat-sealed packaging made from our barrier paper *barricote* LINER MG\* provide an optimal and secure barrier against the migration of mineral oils (MOSH / MOAH) and similar substances, for example from outer or transport packaging. The migration is demonstrably lower than current draft legislation to protect packaged foods. A further advantage of the water-based coating is the barrier against grease / oil.

The special barrier function is of course maintained during all further processing steps such as printing, folding, creasing, etc. *Barricote* LINER MG is ideally suited for primary and secondary pouch packaging for dry and greasy foods such as pasta, oat flakes, cereals and other bulk food. Natural and safe.

### LINER MG

#### Features:

- > Combined barrier against
  - mineral oil migration (MOSH / MOAH)
  - grease / oil (KIT Level 12)
- > Heat-sealable
- > Protective function not reduced by further processing
- > Certified seawater decomposability
- > Paper product made from virgin fibres
- > 100 % free of
  - plastic films, extruded polymers or laminates
  - fluorocarbons (PFAS and PFOS)
  - chlorinated hydrocarbons (PVDC)
  - optical brighteners (OBA)
- > High content of biodegradable ingredients
- > Recyclable in the wastepaper cycle
- > Complies with the 95/5 regulation
- > Reverse side offset and flexo printable
- > FSC® / PEFC certified

#### Applications:

- > Pouches for dry and greasy foods
- > Primary and secondary packaging



### barricote LINER MG

Grade	Substance	Thick-ness	Mineral oil migration (Tenax method, DIN EN 14338)		Grease resistance		Heat-Sealability (1 sec., 170 °C, 500 kPa)
			Hexanes	MOSH / MOAH	Turpentine test (according to T454)	Palm kernel oil (DIN 53116, Lev. 1, V. II)	
LINER MG	82 g/m <sup>2</sup>	95 µm	10 g/(m <sup>2</sup> ·d)	< 0,5 mg/kg LM	> 1800 s	A = 0 B = 0	4 N/15 mm

\* M – mineral oil barrier, G – grease and oil barrier