

barr)icote WRAP WG

Wrapped or glued – Everything stays where it belongs

Whether wrapped or glued, the speciality paper *barricote WRAP WG** is the ideal wrapping paper for the food industry. The reliable barrier against water vapour and against grease or oil is complemented by a very good release effect. *Barricote WRAP WG* contains a particularly high proportion of renewable raw materials and protects dry and greasy foods in an optimal way. Safe and sustainable.

WRAP WG

Features:

- > Combined barrier against
 - water vapour
 - grease / oil (KIT level 12)
- > Excellent freshness effect
- > Hot melt glueable
- > Particularly high proportion of renewable raw materials
- > Excellent release effect
- > 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
- > Reverse side offset and flexo printable
- > FSC® / PEFC certified

Applications:

- > Wrapping papers for dry and greasy foods



barricote WRAP WG

Grade	Substance	Thick-ness	Water absorption (Cobb ₃₀₀₁ EN ISO 535)	Water vapour permeability		Grease resistance		Heat-Sealability (1 sec., 150 °C, 500 kPa)
				(DIN 53122-1, 23 °C / 85 % r. h.)	(DIN 53122-1, 38 °C / 90 % r. h.)	Turpentine test (according to T454)	Palm kernel oil (DIN 53116, Lev. 1, V. II)	
WRAP WG	44 g/m ²	53 µm	2 g/m ²	80 g/(m ² ·d)	160 g/(m ² ·d)	> 1800 s	A < 10 B = 0	-

* W – water vapour barrier, G – grease and oil barrier