



## ATLANTIS-PAK

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Packaging Solutions



## AMISTYLE FT

Process Operating Manual



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## 1. APPLICATION

This Process Operating Manual describes the procedure for packaging of food products with the use of **AMISTYLE FT** film.

**AMISTYLE FT** is a multilayer heat-shrink vapor- and gas-tight heat-sealable film made of polyamide, polyolefin, polyethylene terephthalate, EVOH and adhesive (modified polyethylene) permitted by the Russian Ministry of Health for use in the food industry. The quality of the raw materials used for production of the film is confirmed by Russian and international quality certificates.

The **AMISTYLE FT** film is intended for vacuum secondary packaging of various food products (meat products, chilled and frozen meat, sausages and delicatessen, chilled and frozen fish, cheeses and cheese-based products) in order to prolong the shelf life.

The **AMISTYLE FT** film is designed for use on horizontal automatic packaging machines as an alternative to heat-shrink bags.

The shelf life of the food products packaged in the **AMISTYLE FT** film shall be set by the manufacturer and approved by the procedure stipulated by the laws.

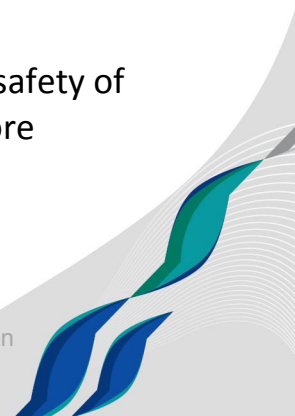
## 2. PROPERTIES AND ADVANTAGES

The combination of different polymer materials in the structure of the **AMISTYLE FT** film provides for:

- excellent sealability within a wide range of temperatures;
- optimal heat shrinkage, allowing for creation of an attractive packaging;
- superb strength and puncture resistance to ensure good preservation of the packaged products at the stages of transportation and storage;
- attractive appearance of the packaging material (transparency and gloss), which makes the film virtually invisible on the product;
- high barrier to oxygen and water vapor;
- high heat resistance, which permits overlap sealing of the packaging on vacuum equipment.

Thus, combination of different polymer materials in the film structure provides for good preservation of the products and their prolonged shelf life, and makes it possible to package food products of various sizes and shapes on high-capacity automatic equipment.

Absence of chlorine-containing substances contributes to the environment safety of the **AMISTYLE FT** film, because disposal of the chlorine-free packaging is more environment-friendly.



See the technical characteristics of the **AMISTYLE FT** film in the Product Specification.

### **3. ASSORTMENT**

Film thickness: 45µm (75µm film can also be supplied).

Film width: 200 – 700mm (with 5mm increments).

Colors: clear.

Printing: Single-color, multi-color or CMYK printing using inks based on volatile solvents.

Forms of supply: rolls on cardboard cores 76mm in diameter; standard film length in a roll: 500 or 1,000 m.

### **4. FILM PROCESSING TECHNOLOGY**

#### **4.1. Film storage and transportation**

4.1.1. Keep the film in enclosed dry rooms at a distance of not less than 800mm from heaters, in the absence of strong-smelling or corrosive substances, at a temperature from + 5 °C to + 35 °C and relative humidity not more than 80 %.

4.1.2. Transport the film at temperatures not exceeding 40 °C, and protect against direct sunlight.

4.1.3. When the film is stored at a temperature below 0 °C, keep it before processing at room temperature for at least 24 hours without opening the manufacturer's packing.

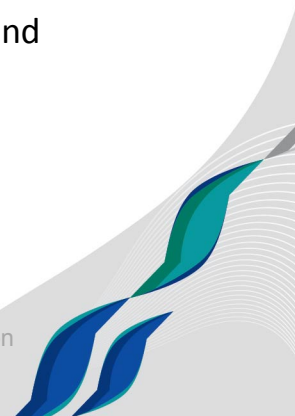
#### **4.2. CALCULATION OF THE FILM WIDTH**

The film width depends on the shape, width and height of the product, and can be approximately calculated by the following formula:

$$2 \times (\text{product width} + \text{product height}) + 40\text{mm}$$

#### **4.3. FOOD PRODUCT PACKAGING**

Packaging of food products in the **AMISTYLE FT** film shall be made in production rooms meeting the requirements of the applicable food safety regulations and standards.



Packaging consists in heat-sealing of the product inside a tight pouch formed from heat-shrink film in automatic mode.

The process of food packaging in the **AMISTYLE FT** film includes the following stages:

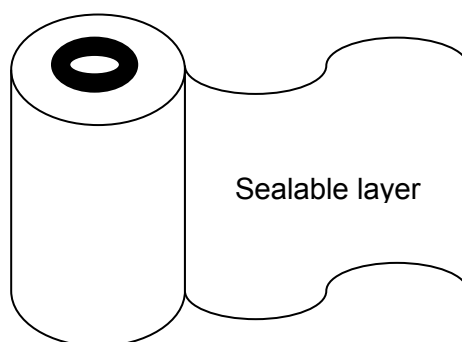
- formation of a heat-shrink pouch around the product,
- evacuation and sealing of the packaging unit,
- heat-shrinking.

To ensure stability of the packaging process, observe the packaging equipment operating modes recommended by the manufacturer.

#### 4.3.1. Formation of a heat-shrink pouch

Install the film on automatic sealing equipment in compliance with the manufacturer's requirements and following the loading instructions.

The **AMISTYLE FT** film has a heat-sealable polyethylene (PE) layer on the inward side of the film web.



Food can be laid on the **AMISTYLE FT** film manually or automatically, taking care to match the product size with the film width. The product must not get inside the film sealing zone, as this may lead to loss of vacuum in the packaging

During the operation, the film must be maintained well-stretched.

The equipment settings (sealing temperature, packages per minute rate, etc.) shall be selected as necessary.

The seal must be uniform and continuous, bearing a clear imprint of the sealing bar, without any signs of film burn-through.

If the sealing quality is unsatisfactory, check the temperature settings.

The sealing temperature for the **AMISTYLE FT** film varies as a function of the size and shape of the product, and the equipment operating rate, lying with the range of 110 – 190 °C.

The recommended temperature for sealing of the longitudinal seal is 130 – 190 °C.

The recommended temperature for sealing of the lateral seal is 110 – 150 °C.

### 4.3.2. Evacuation and sealing

Evacuation of pouches formed from the **AMISTYLE FT** film is made on chamber-type machines.

Throughout the operation, keep the sealing zone clean and free of any foreign inclusions, and do not use heating elements with burnt-through protective coatings. To improve the package appearance, bring the food-containing pouch in the evacuation zone as close as possible to the heat-sealing bar, and avoid pouch folds on the bar to prevent eventual loss of vacuum.

The recommended vacuum depth is 95 – 98 % (residual pressure ~ 4.9 kPa). The vacuum depth value is set depending on the moisture content of the product. When packaging food with a high moisture content, reduce the vacuum depth value. Special tools should be used to check tightness of the seals.

### 4.3.3. Heat shrinkage

The food-containing pouches are shrunk in heat-shrinking tanks or tunnels by immersion of the pouch in hot water or sprinkling with hot water (steam) at a temperature from 85 °C to 95 °C during 2 – 3 seconds.

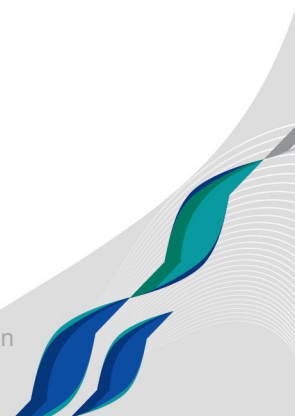
After that the packaged product can be weighed, labeled and stored.

## 4.4. TRANSPORTATION AND STORAGE OF PRODUCTS

The products packaged in the **AMISTYLE FT** film shall be transported and stored in accordance with the standard documentation applicable to the product in question (GOST, TU).

## 5. MANUFACTURER'S GUARANTEE

The **AMISTYLE FT** film is usable within 1 year from the date of manufacture to the date of processing, subject to compliance with the transportation and storage requirements for the user's warehouse, and provided that the manufacturer's packing remains intact.





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