



# Pentafood® alfoil® polymer films

Do your food products need protection against moisture and gas? How much? Pentafood® alfoil® films come in numerous structures so you get the exact level of protection you need. These films allow you to design convenient packages, with extended shelf life, in innovative shapes and colors. At kp, we believe you should never have to settle for a second best solution.

## Polymers:

Multi-layer structures of  
PVC/PVdC  
PVC/PVdC/PE

## Applications:

Extended shelf life for moisture sensitive products

Baked goods	Dried beans & spices
Confectionery	Gum
Crackers	Sauces

## General Properties:

Thermoforming  
Consumer convenience & appeal  
Extended shelf life

## Performance Features:

- Exceptional strength & dimensional stability
- Excellent machinability
- SG developments for even higher line efficiency
- Sealable to all standard vinyl-compatible lidstocks
- Broad range of standard colors (clear, transparent & opaque)
- Custom colors available
- Runs on standard thermoforming & FFS equipment

## Pentafood® alfoil® P

### Structure:

Duplex PVC/PVdC structure

### Barrier Rating:

Mid to high degree of barrier to moisture, gas & aroma

## Pentafood® alfoil® TSpeel

### Structure:

Triplex PVC/PVdC/PE structure

### Barrier Rating:

High degree of barrier to moisture, gas & aroma

Peelable PE layer

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