

## Advantage MF White Kraft



### Benefits

- Pure unbleached virgin kraft fibre
- Very high strength properties
- High stiffness
- Excellent runnability
- Very good printability

### End-uses

- Food and non-food packaging
- Coating and lamination
- Take-away food bags
- Fast-food bags
- Grocery bags
- Shopping bags



Management Systems / Certifications		Food Contact Approvals
ISO 9001:2015 ISO 14001:2015 ISO 45001:2018 EN 15593:2008 / BRCGS	PEFC-CoC FSC-CoC FSC-CW	German BFR Recommendation XXXVI Code of Federal Regulations, Food and Drugs (FDA), 21 CFR Ch.I (1. April 2019) Source Reduction Council of CONEG

Technical Values								
Properties		Method		Typical values				
Basis Weight	g/m <sup>2</sup>	ISO 536		70	75	80	90	100
Tensile strength	kN/m	ISO 1924-3	md cd	6,3 3,9	6,8 4,1	7,2 4,4	8,1 5,0	9,0 5,5
Stretch at break	%	ISO 1924-3	md cd	2,6 7,8	2,6 7,8	2,6 7,8	2,6 7,8	2,6 7,8
Tensile Energy Absorption (TEA)	J/m <sup>2</sup>	ISO 1924-3	md cd	105 195	115 210	120 220	135 250	150 275
Tear Strength	mN	ISO 1974	md cd	980 1120	1050 1200	1120 1280	1260 1440	1400 1600
Burst Strength	kPa	ISO 2758		320	340	360	400	440
Air Resistance	s	ISO 5636-5		22	22	22	22	25
Brightness	%	ISO 2470		84	84	84	84	84
Cobb-60''	g/m <sup>2</sup>	ISO 535		27	27	27	27	27

The table above shows typical values for certain basis weights.  
The applied testing method standards always refer to the latest version of released version of the standard in reference to the issue date of Technical Data Sheet.

	Issued from 01.01.2021 latest version available on <a href="http://www.mondigroup.com">www.mondigroup.com</a>	Testing conditions: ISO 187:1990 (23 °C ± 1°C / RH 50% ± 2%)
	SUSTAINABLE by DESIGN	