[DATA SHEET]

Valid from 5 of February 2025

AMILIN® 12 (polyamide)

Applications:
For boiled sausages, processed meat and cheese, cooked hams.
The product is especially suitable for slicing lines. When fast and tight filling with high accuracy is needed.

Specifications:

Lay flat size:	50-450 mm
Calibre:	32-286 mm
Wall thickness:	30-80µ
Temperature:	-40°C - 140°C

Properties	Typical Value	Standard
Density	1.02 g/cm³	ISO R1183D
Melting Point	174–178°C	ASTM D789
Oxygen Transmission	410 cm³/40µ/m²/24h (23°C/50%RH)	DIN 53122
Water Vapour	45 g/40µ/m²/24h (38°C/90%RH)	DIN 53380

Handling:

Soaking:	In hot water for at least 15 minutes
Filling:	Tight – but do not overfill
Cooling:	Shower with cold water or let it dry in air
Storage:	Dark, below 25°C and 75% RH. Should be used within one year from date of production.

Remarks:
AMILIN® 12 is a sterilizable casing with a good oxygen and moisture barrier. It has a good meat cling. After cooling it is easy to peel and it leaves the product with a nice dry surface.

D.O.C:
AMILIN® 12 fulfils the demands for direct food contact in accordance with the European Regulation No. 10/2011/EC as amendments up to and including Commission Regulation (EU) 2023/1627 on plastic materials and articles intended to come into contact with food.

1. Commission Regulation (EU) 2024/3190 of 19 December 2024 on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives with harmonized classification for specific hazardous properties in certain materials and articles intended to come into contact with food, amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food and repealing Regulation (EU) 2018/213, has been published.

Global migration based on executed test made with:
Method Nor. EN 1186-3:2022-10 mod. Exposure to olive oil by pouch. Gravimetric
Method Nor. EN 1186-3:2022-10 mod. Exposure to 10% ethanol by cell. Gravimetric

Specific migration based on executed test made with:
Method No. EN 13130-1:2004-08 Exposure to isooctane determination by GC/MS
SML: Laurolactam Limit of detection: 0,5 mg/kg

It can be used for contact with aqueous and fatty foodstuff with a pH > 4.5. If used for foodstuff with a pH < 4.5 it must be tested again using a simulant B (Acetic acid 3%).

Note: This statement is provided for your guidance only and no warranties on your final products. Because the conditions of commercial use are not under our control, therefore migration tests on the finished package are needed for reconfirmation by the user.