

[for baking cups]

Ideal for cold pastry, chocolate and praline cups

ERMONGREASE SLIDE RUMARRONE



APPROVALS

1935/2004/CE
DM italian
BfR
FDA
Directive 94/62/CE

APPLICATIONS

Especially suggested for the production of cups for fresh pastry.

DESCRIPTION

Brown paper with treatment "slip easy", wet strength.

PARAMETERS	Unit	Method	Typical Value		
Substance	g/m ²	ISO 536	45	50	60
Tensile strength md	kN/m	ISO 1924-2	4,5	5	6
Tensile strength cd	kN/m	ISO 1924-2	1,9	2,1	2,5
Wet tensile strength MD	%	ISO 3781	0,65	0,7	0,85
Moisture content	%	ISO 287	6	6	6