

[for baking cups]

Ideal for cold pastry, chocolate and praline cups

ERMOPI SCO



APPROVALS

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

APPLICATIONS

Especially suggested for the production of cups for fresh pastry.

DESCRIPTION

Paper with "waterproof" treatment, OBA free.

PARAMETERS	Unit	Method	Typical Value		
Substance	g/m ²	ISO 536	45	55	65
Tensile strength md	kN/m	ISO 1924-2	4,3	5,3	6,3
Tensile strength cd	kN/m	ISO 1924-2	1, 7	2,1	2,5
Brightness	%	ISO 2470-2	82	82	82
Transparency	%	ISO 22891	57	51	44
Moisture content	%	ISO 287	7	7	7