Guardian™ Film

Why PVCL PE

Why Meat Industry Should Prefer PVCL PE

	Conventional PVC Films	PVCL Polyethylene Meat Film
	× Difficult to Recycle	✓ Easily Recyclable
	× Can be Toxic	✓ Non-Toxic BPA Free
	PVC Films Contain Plasticizers, Stabilizers & Chlorine Content	*Does Not Contain Plasticizers, Stabilizers or Harmful Chemicals*
CHEMICAL PROPERTIES		
	× Induces Smell	✓ Odorless
	× Cracks at Low Temperatures	✓ Cold Resistant
	Induces Obnoxious Smell in Meat & Cracks at Sub-Zero Temperatures	*Does Not Crack Even at Sub-Zero Temperatures of up to -30°C or -22°F*
PHYSICAL PROPERTIES		
	× Anti-Fogging	✓ Better Anti-Fogging
	× Relatively Low Breathability	✓ Excellent Breathability
	Anti-Fogging, OTR & WVTR are Desired Properties, Which Keeps Meat Fresh & Marketable	*High OTR, Good Anti-Fogging Properties & Controlled WVTR, Keeps Meat Fresh & Red*
TECHNICAL PROPERTIES		

Machine Wrap Meat Film

Guardian Film™ Meat Wrap Films run efficiently on all of the auto tray wrapping machines. The film works with maximum flexibility on high-speed machines and it gives equivalent throughput as compared to PVC films. Our film is used on a wide variety of trays and ensures a sealed pack with minimum film usage.

Manual Wrap Meat Film

Guardian Film™ Manual Wrap packaging films are tailored to make wrapping simple and easy for delis, butcher shops, grocery stores, and more using manual meat wrapping machines. Our film rolls are easy to unwind and cuts without releasing any foul burning smell since Manual machines have heating elements for cutting the film. Our film helps meat trays get tightly sealed by the bottom hot plate to give a professional look to the packs.

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