

Minimal Odor/Taste Film

Concept

- Reduction of film odor/taste to contents
- •Reduction of film odor/taste caused by oxidation and low molecular weight elements
- Package for delicately flavored contents

Type of Product



Additive-Free Film

Concept

- •For applications strict about contamination of packaged contents by elution
- Package for contents demanding Additive-free

Type of Product

General type: MB-202C

Applications

Dairy products etc.



*Data in this catalogue shows sample figures measured under certain specific conditions.

**Usage of products in this catalogue does not warrant the successful results of applications of the product for specific usage.

**In case of product being used for purpose and usage introduced in this catalogue,

please pay attention to industrial property rights of a third party which may relate to such use.

**Please note that the content of this catalogue may be altered from time to time according to improvement of products without prior notice.



