

Applications

- Food packaging
- Freezer wrap
- Frozen food packaging
- Sugar Pouches

Product Description

TRUCOAT® EC4042 is a low density polyethylene resin designed for extrusion coating applications, such as sugar pouches and freezer wrap, where high coating speeds and good drawdown are required. This product also provides good heat seals at high packaging or sealing rates.

Typical Physical Properties

Property ^a	Test Method ^b	Typical Value, Units ^c
Melt Index	D 1238	10.0 g/10 min
Density	D 4883	917 kg/m ³ (0.917 g/cm ³)
Peak Melting Point by DSC	D 3418	105.2°C (221.4°F)
Vicat Softening Point	D 1525	85°C (185°F)
Ultimate Tensile 500 mm/min (20 in/min)	D 638 Type IV Specimen	1,500 psi
Elongation 500 mm/min (20 in/min)	D 638 Type IV Specimen	400%
Flexural Modulus 1% Secant	D 790	28,000 psi

^a Unless noted otherwise, all tests are run at 23°C (73°F) and 50% relative humidity.

^b Unless noted otherwise, the test method is ASTM.

^c Units are in SI or US customary units.

Notes

Where required, test specimens are compression molded according to ASTM D 1928.

Processing

Extrusion coating melt temperatures not to exceed 625°F are recommended for TRUCOAT® EC4042.

Regulatory Compliance

This product has some 21 CFR clearances. Please contact your Westlake Sales Representative for food contact statements.

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