

ZHEJIANG KAIFENG NEW MATERIAL LIMITED BY SHARE LTD
Water Based Packaging Paper

Material		Application		
Water-Based Food Packaging Paper, also known as Water-Based Barrier Paper, is a plastic-free and fluorine-free food-grade packaging material developed as a sustainable alternative to conventional PE-coated and fluorochemical-treated papers. Made from high-quality food-grade virgin wood pulp and coated with a water-based polymer barrier coating, it is manufactured through precision coating and calendering processes. It is widely used as a sustainable alternative to conventional plastic-based packaging in foodservice, bakery, and snack applications.		Foodservice Packaging - Suitable for hamburgers, fried chicken, French fries, grilled foods, and other foodservice applications as an alternative to conventional grease-resistant packaging. Bakery Packaging - Suitable for bread, cakes, biscuits, mooncakes, and other baked goods as an inner packaging or liner, with good heat resistance and food-contact safety. Snack & Retail Packaging - Suitable for potato chips, nuts, dried meat, and other snack products; can be used for food bags and outer packaging, providing moisture and grease resistance with a recyclable, plastic-free structure.		
TDS No:		KFJS-SJBZ04A-2025		
		Tesating Condition: 23±1 °C & 50±3 % Date: January 2025		
Item	Unit	Standard	Tolerance	Nominal
1. Grammage	g/m ²	ISO 536	±5%	33
2. Base paper grammage	g/m ²	ISO536	±5%	30
3. Moisture	%	ISO 287	±3.5	6.5
4.Thickness	μm	ISO 534	±5	45
5. Waterproof CS (COBB60)	g/m ²	ISO 535	/	8-10
6. Stretch	MD	ISO 1924-2	≥	1.5
	CD			5
7. Tensile strength	MD	ISO 1924-2	≥	30
	CD			15
8. Tearing resistance	MD	ISO 1974	≥	120
	CD			130
9. Smoothness	CS	ISO 5627	≥	30
	RS			15
10. Opacity	%	ISO 2471	≥	60
11. OBA	/	GB31604.47	/	negative
12. Odour	level	EN 1230	/	≤ level 1
13. Water vapour transmission	g/(m ² ·24h)	GB/T 1037 Condition: Temperature 38±0.5°C, Relative humidity 90±2%	≥	1270
14. Temperature tolerance	/	The coating is placed in contact with the hamburger at 85-92°C for 25 mins	Coating does not fall off; Coating does not adhere to the hamburger	Qualified
15. The grease resistance	Using shortening, heat 85°C. Take 3 pieces of wrapping paper, coating face up, paper pattern on A4 paper(A4 paper and printing surface contact). Take the melted ghee, 2.5cm from the coating surface, drop a little on the left and right sides of the paper pattern. Time 10 minutes, remove the coating paper, observe the surface of A4 paper.			If there is a slight grease mark but the diameter is less than 10mm, no ink mark on the contar paper.
16. Chromatic aberration	/	ISO 11664	/	ΔE≤2 (Standard sample)
MD = Machine Direction CD = Cross Direction				
This product complies with the standards of GB4806.8, US FDA 21, CFR 176/170, ECNo1935/2004, and BfRXXXV. Core general requirements: inner diameter is 76mm. These values are average values from the production results and do never form a specification for a certain product. The above date does not relieve the user from carrying out tests by himself. A legal binding assurance of specific properties for a specific application purpose cannot be given.				