



Adding  
Value  
to Food

## PRODUCT SPECIFICATION

**Product Name:** HI TENSILE CLEAR SACK 18 x 24" 2 Hole Blockhead  
**Product Code:** MP300612  
**Product Description:** Hi Tensile clear sack.  
**Dimensions (Inches):** 18 x 24  
**Colour:** Clear  
**Material:** High Density Polyethylene (typical properties below)  
**Base Resin:** Ethylene-Hexane / Ethylene-Butane Copolymer.

### General

Material Status	• Commercial: Active
Availability	• Asia Pacific
Features	• Good Drawdown • Good Processability
Uses	• Bags
Forms	• Pellets
Processing Method	• Film Extrusion
	• High Rigidity • High Strength • Film

### ASTM and ISO Properties <sup>1</sup>

Physical	Nominal Value (English)	Nominal Value (SI)	Test Method
Density	0.953 g/cm <sup>3</sup>	0.953 g/cm <sup>3</sup>	ASTM D1505
Melt Mass-Flow Rate (MFR) (190°C/2.16 kg)	0.050 g/10 min	0.050 g/10 min	ASTM D1238
Films	Nominal Value (English)	Nominal Value (SI)	Test Method
Film Thickness - Tested	0.669 mil	17.0 µm	
Secant Modulus			ASTM D882
1% Secant, MD: 0.669 mil (17.0 µm), Blown Film	185000 psi	1270 MPa	
1% Secant, TD: 0.669 mil (17.0 µm), Blown Film	171000 psi	1180 MPa	
Tensile Strength			ASTM D882
MD: Break, 0.669 mil (17.0 µm), Blown Film	11400 psi	78.5 MPa	
TD: Break, 0.669 mil (17.0 µm), Blown Film	7820 psi	53.9 MPa	
Tensile Elongation			ASTM D882
MD: Break, 0.669 mil (17.0 µm), Blown Film	250 %	250 %	
TD: Break, 0.669 mil (17.0 µm), Blown Film	660 %	660 %	
Dart Drop Impact			ASTM D1709
0.669 mil (17.0 µm), Blown Film	190 g	190 g	
Elmendorf Tear Strength			ASTM D1922
MD: 0.669 mil (17.0 µm), Blown Film	5.1 g	5.1 g	
TD: 0.669 mil (17.0 µm), Blown Film	51 g	51 g	

### Processing Information

Extrusion	Nominal Value (English)	Nominal Value (SI)
Melt Temperature	356 to 464 °F	180 to 240 °C

### Notes

<sup>1</sup> Typical properties: these are not to be construed as specifications.

**Storage:** Store in a cool dry place, away from direct sunlight.

**Legislation:** The product will comply with all relevant UK and EU legislation. This includes, but is not restricted to the Food Safety Act 1990, EU 10/2011, EU 2023/2006 & EU 1935/2004. Compliance includes all subsequent amendments for the above.

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.