Japan Polyethylene Corporation

Metallocene Polyethylene KN

2022/10/16

			Film								
Basic Properties	Unit	Method	KF260T	KF270	KF271	KF282	KF283	KF290	KF360T	KF370	KF380
M F R	g/10min	ISO 1872-2	**2.0**	**2.0**	**2.4**	**2.2**	**2.5**	**2.0**	**3.5**	**3.5**	**4.0**
Density	g/cm^3	ISO 1872-1,2	**0.901**	**0.907**	**0.913**	**0.915**	**0.921**	**0.925**	**0.898**	**0.905**	**0.918**
Tensile Strength at Yield	MPa	ISO 1872-2	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**
Tensile Strain at Break	%	ISO 1872-2	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**
Flexural Modulus	MPa	ISO 1872-2	**82**	**114**	**170**	**190**	**300**	**360**	**56**	**83**	**240**
Charpy Impact Strength	kJ/m^2	ISO 1872-2	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**
Durometer Hardness (Type D)	-	ISO 868	**44**	**47**	**53**	**54**	**59**	**63**	**42**	**47**	**56**
ESCR at Continuous Strain	h	ASTM D1693	**>1000**	**>1000**	**>1000**	**>1000**	**>1000**	**>1000**	**>1000**	**>1000**	**>1000**
Vicat Softening Temperature	℃	ISO 306	**80**	**88**	**96**	**97**	**102**	**108**	**72**	**85**	**99**
Melting Point	℃	ISO 11357-3	**93**	**100**	**102**	**103**	**108**	**117**	**90**	**97**	**106**
Brittleness Temperature	℃	ISO 974	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**
Test Specimens			Compression	Compression	Compression	Compression	Compression	Compression	Compression	Compression	Compression
Application			●Blown Film ●Sealant Film ●Stretch Film ●Inner Bag			●Blown Film ●Greenhouse Plastic Film ●Stretch Film	●Blown Film ●Sealant Film ●Stretch Film ●BIB Inner Bag	●Blown Film	●Cast Film ●Sealant Film ●Stretch Film		
PL confirmation certificate for food applications (JPN)			Approved*1	Approved	Approved	Approved	Approved	Approved	Approved*1	Approved*1	Approved

●The information on this document shows typical properties and characteristics only and is intended as guide, not as specifications.
●Before using the product herein, the users should make their own determination of the suitability (quality, safety, legal, intellectual property rights etc.) of such products for the intended use.
●The product on this sheet may be not suitable for pharmaceutical or medical applications. When you use the product for such applications, please be sure to have a consultation with us in advance about your use.
●Please consult our company about applications in the food-contacting articles or durable goods.
●Please understand that this information provided herein might be changed without a previous notice.

*1 It is not suitable to use for fats, oils, and fatty foods at temperatures exceeding 100 °C.
*2 It is not suitable to use for all foods at temperatures above 100 °C.
*3 It is not suitable to use for fats, oils, or fatty foods, or when used with any food at temperatures above 100 °C.

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			Extrusion Coating					Injection・Modifier					
Basic Properties	Unit	Method	KC452T	KC480	KC570S	KC581	KC577T	KS240T	KS340T	KS260	KS560T	KS571	KJ640T
M F R	g/10min	ISO 1872-2	**6.5**	**7**	**10**	**10**	**14**	**2.2**	**3.5**	**2.2**	**16.5**	**12**	**30**
Density	g/cm^3	ISO 1872-1,2	**0.888**	**0.918**	**0.906**	**0.919**	**0.911**	**0.88**	**0.880**	**0.902**	**0.898**	**0.907**	**0.880**
Tensile Strength at Yield	MPa	ISO 1872-2	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**	**No-Yield**
Tensile Strain at Break	%	ISO 1872-2	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**	**>500**
Flexural Modulus	MPa	ISO 1872-2	**40**	**240**	**110**	**250**	**120**	**25**	**23**	**83**	**62**	**110**	**23**
Charpy Impact Strength	kJ/m^2	ISO 1872-2	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**	**No-Break**
Durometer Hardness (Type D)	-	ISO 868	**35**	**51**	**42**	**52**	**46**	**31**	**30**	**44**	**40**	**45**	**27**
ESCR at Continuous Strain	h	ASTM D1693	**-**	**-**	**-**	**-**	**-**	**>1000**	**>1000**	**>1000**	**>1000**	**>1000**	**>1000**
Vicat Softening Temperature	℃	ISO 306	**54**	**98**	**73**	**98**	**79**	**47**	**44**	**78**	**66**	**85**	**39**
Melting Point	℃	ISO 11357-3	**55**	**108**	**102**	**109**	**102**	**60**	**60**	**92**	**90**	**100**	**58**
Brittleness Temperature	℃	ISO 974	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**	**<-70**
Test Specimens			Compression	Compression	Compression	Compression	Compression	Compression	Compression	Compression	Compression	Compression	Compression
Application			●Sache for high speed liquid filling	●Liquid sache ●Flexible packaging	●Sache for high speed liquid filling	●Liquid sache ●Flexible packaging	●Extrusion coating for paper board ●Flexible packaging	●Sheet ●Stationery ●Industiral parts ●Household goods					
PL confirmation certificate for food applications (JPN)			Approved*3	Approved	Approved*1	Approved*1	Approved*1	Approved*1	Approved*3	Approved*1	Approved*2	Approved*1	Approved*3

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